

# HOMEY HOME FRIES

## Ingredients

6	potatoes – (a mixture of sweet and regular potatoes)
¼ tsp.	salt
¼ tsp.	pepper
3 tbsp.	olive oil

## Directions

1. Preheat the oven to 400 degrees.
2. Scrub the potatoes well under running water with a vegetable brush.
3. Cut the potatoes into strips to make fries, leaving the skins on.
4. Place the potatoes in a large bowl and coat with olive oil, salt and pepper.
5. Toss the potatoes to coat evenly.
6. Place potatoes on cookie sheet and bake until tender and golden brown.  
Check for doneness with a fork.
7. Remove the fries from the oven and turn the oven off.
8. Enjoy!

Please Note: The sweet potato fries will cook more quickly. You may have to take these fries off the pan earlier if they look like they are getting overdone.

