

BEEF TALLOW FRENCH FRIES

Ingredients

- 2 14-oz jars of beef tallow
- 4 Russet or baking potatoes, sliced into fry-sized strips
- cast iron skillet (any deep-dish skillet will work, but cast iron is my go-to!)
- 2 TBSP olive oil
- salt to taste
- pepper to taste
- garlic powder to taste
- onion powder to taste

Instructions

1. Add 1 jar of tallow to a large cast iron skillet and heat to medium-high heat. *2 14oz jars beef tallow*
2. Meanwhile, toss the sliced potatoes with olive oil and seasonings, and then throw down a single layer of potatoes on the skillet. Flip the sides every minute or so to keep them from burning, and add more tallow as needed. *4 Russet or baking potatoes, 2 TBSP olive oil, salt, pepper, garlic powder, onion powder (all to taste)*
3. Fry until crispy and golden. If you want to, save the tallow by straining it back into the jar or container it came from, so you can use it on your next batch of fries!

Notes: If you're doing fewer potatoes, you can use less tallow.