

### **French Fried Potatoes - White, golden or sweet potatoes**

Wash and slice potatoes. A mandolin works great for cutting uniform fries. Follow the general frying instructions above, but add 1-2 additional tbsp of water to the mixture for a thinner coated fry, and 2 tbsp for a thinner coating. Fry and enjoy alone or with your favorite dipping sauce or ketchup.

### **Mushrooms, Cauliflower or Broccoli**

Wash and chop into desired pieces. Follow the general frying instructions above. For a thinner coating add 1 additional tablespoon of water to the mixture. Fry and enjoy alone or with your favorite dipping sauce or ketchup.

### **Fried Onion Rings**

Slice onions to make rings and follow the general frying instructions above. For a thinner coating add 1 additional tbsp of water to the mixture. Fry and enjoy alone or with your favorite dipping sauce or ketchup.