

Father's Day Homefries

4 Idaho potatoes, washed and sliced thin, skins on
2 cups all purpose flour
2 tablespoons seasoned salt
2 teaspoons garlic powder
fresh ground white pepper
2 Tablespoons paprika
2 teaspoons cayenne pepper

Canola oil
Scallion, chopped to garnish
Crumbled bacon bits (if desired to garnish)
Chipotle aioli

Slice potatoes, leaving skin on.
Season flour with salts, peppers and paprika. Stir well with wooden spoon.
Heat large wok pan with enough canola oil to rise 1 ½ inches. Lightly spray potatoes with Pam cooking spray. Toss into seasoned flour. Shake off excess and drop slowly into hot oil. Turn until both sides are lightly brown and crispy. Remove onto paper towel to absorb any extra grease. Stack on a serving plate and sprinkle with chopped scallions and crumbled bacon. Serve immediately with Chipotle mayonnaise or aioli.