

Torn and Fried Potatoes with Aioli

From America's Test Kitchen YouTube: <https://www.youtube.com/watch?v=iYefh2AdJb8>

Aioli:

1 egg
4 tsp lemon juice
1 clove garlic, minced
¼ Tbsp salt
¼ tsp sugar
Pinch cayenne pepper
1 ½ cups vegetable oil

Add all ingredients except for the vegetable oil to a food processor and process until smooth. Slowly add oil as the mixture processes to emulsify.

Potatoes:

2 ½ lbs russet potatoes, scrubbed
1 quart vegetable oil
1 teaspoon kosher salt

Prick the potatoes all over with a fork. Bake at 400 degrees for 1 hour and 20 minutes or until they can be easily pierced with a knife. Let the potatoes cool at room temperature for about 2 hours and then refrigerate for at least 3 hours.

Tear the potatoes with your hands into 1 ½ inch pieces.

Heat the vegetable oil to 350 degrees in a dutch oven on the stove. Add all of the potatoes and turn the heat up to high. Cook for 13-15 minutes, stirring occasionally.

Remove the potatoes to a paper towel lined tray and season with salt. Serve with aioli.