

Rutabaga Fries

INGREDIENTS

- 4-6 Medium Rutabagas
- 1/3C Chicken Fat
- Sea Salt

1. Peel and thinly slice rutabagas into strips.
2. Heat fat in a skillet until hot and carefully add a handful of fries.
3. Fry until golden brown, turning every so often to prevent burning.
4. Remove fries from skillet and let rest on parchment paper.
5. Continue adding fries to skillet. When complete, drizzle with excess chicken fat from pan and season with sea salt.