

## How to Make Mojo Potatoes Just Like Shakey's - Crunchy, Golden & Addictive

500-600 grams russet potatoes (about 3 medium-sized)



**OVEN**  
**320°F**

**TIME**  
**10 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

For the Mojo Potatoes:

500-600 grams russet potatoes (about 3 medium-sized)

1 large egg, beaten

25 ml milk

$\frac{1}{2}$  cup all-purpose flour

$\frac{1}{2}$  cup cornstarch

$\frac{1}{2}$  tsp salt

... tsp paprika

$\frac{3}{4}$  tsp garlic powder

1  $\frac{1}{4}$  tsp onion powder

$\frac{1}{2}$  tsp dried thyme

... tsp ground black pepper

$\frac{1}{2}$  tsp cayenne pepper

Neutral oil for frying (e.g., canola or vegetable oil)

For the Dip:

$\frac{1}{2}$  cup mayonnaise

... tsp garlic powder

1 tbs lemon juice

### DIRECTIONS

1. Prep the Potatoes: Scrub and rinse potatoes well. Pat them dry.
2. Cut into  $\frac{1}{8}$ -inch thick slices-thicker than chips, thinner than wedges.
3. Make the Wet Mixture: In a small bowl, whisk together the beaten egg and milk.
4. Prepare the Seasoned Coating: In a larger bowl, mix flour, cornstarch, salt, paprika, garlic powder, onion powder, thyme, pepper, and cayenne.
5. Coat the Potato Slices: Dip each slice into the wet mixture.
6. Then press into the dry spice mix, ensuring each piece is well coated.
7. Set aside on a wire rack for 10 minutes to let the coating adhere.
8. First Fry: Heat oil to 160°C (320°F). Test with a wooden stick-bubbles mean it's ready.
9. Fry potatoes in batches (do not crowd the pan) for 2 minutes, until pale golden.
10. Remove and drain on a rack or paper towels.
11. Final Fry for Crispiness: Increase oil temperature slightly (about 180°C/355°F).
12. Quickly re-fry for 30-45 seconds until deep golden and super crispy.
13. Drain again and sprinkle lightly with salt while hot.
14. Make the Dip: In a small bowl, stir together mayonnaise, garlic powder, and lemon juice.
15. Chill until ready to serve.
16. Serve: Serve hot Mojo Potatoes with garlic mayo dip. Add ketchup or hot sauce if desired.

## SWAPS & NOTES

Potatoes: Russets work best for texture, but Yukon Golds are a decent second.

Flour/Cornstarch Ratio: This 1:1 blend gives the perfect crunch.

You can use just flour, but the crisp factor may suffer.

Sub with 2 tbsp plain yogurt or sour cream in the wet mixture.

### TIPS FOR SUCCESS

Dry the potatoes thoroughly before slicing-moisture is the enemy of crispiness.

Let the coated potatoes rest before frying to prevent the coating from falling off.

Fry in small batches to maintain oil temperature and ensure even cooking.

Always double fry -the first fry cooks the potato; the second crisps it up. ?

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/how-to-make-mojo-potatoes-just-like-shakeys-crunchy-golden-addictive/>