

Best Crispy Potato Wedges (Deep Fried): Golden Perfection Every Time

To achieve these perfectly crispy deep-fried potato wedges, gather the following:



TIME
30 min

METHOD
Air fryer

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INGREDIENTS

2 pounds Russet potatoes (about 3-4 large), scrubbed clean
6-8 cups vegetable oil, canola oil, or peanut oil, for deep frying (enough for 3-4 inches depth in your pot)
Cold water
1 tablespoon salt
1 teaspoon salt (or more, to taste)
1/2 teaspoon black pepper
1 teaspoon garlic powder
1 teaspoon onion powder
1 teaspoon paprika (smoked paprika for a deeper flavor, or sweet paprika for color)
1/2 teaspoon dried oregano (optional)
1/4 teaspoon cayenne pepper (optional, for a subtle kick)

DIRECTIONS

1. Achieving truly crispy deep-fried potato wedges involves a few critical steps, particularly the preparation and the double-fry method.
2. Prepare the : Potatoes: Thoroughly scrub the Russet potatoes. You can peel them if desired, but leaving the skin on adds rustic appeal and extra texture.
3. Slice each potato lengthwise into halves. Place each half cut-side down on your cutting board and cut it into 3-4 wedges, aiming for 1/2 to 3/4 inch thickness at the thickest part. Try to make them as uniform as possible.
4. Soak (Highly Recommended): Place the cut potato wedges into a large bowl and cover them completely with cold water. Add 1 tablespoon of salt. Let them soak for at least 30 minutes, or up to 2 hours. This removes excess starch, leading to crispier results.
5. Dry : Thoroughly: After soaking, drain the potatoes completely. Spread them out in a single layer on a clean kitchen towel or paper towels. Pat them very dry. Any excess moisture will cause oil to splatter and prevent crispiness. Air dry for 10-15 minutes if possible.
6. Prepare : Seasoning: While potatoes are drying, in a small bowl, whisk together the salt, black pepper, garlic powder, onion powder, paprika, dried oregano (if using), and cayenne pepper (if using). Set aside.
7. Heat the : Oil for First Fry: In a large, heavy-bottomed pot or Dutch oven (with high sides for safety), pour in enough oil to reach a depth of 3-4 inches.
8. Heat the oil over medium-high heat until it reaches

325°F (160°C). Use a reliable deep-fry thermometer for accuracy.

9. **First : Fry (Cook Through):** Carefully add the potato wedges to the hot oil in batches. Do not overcrowd the pot, as this will drop the oil temperature and lead to soggy wedges. Fry about 1/3 to 1/2 of the wedges at a time, depending on your pot size.
10. Fry for 5-7 minutes during this first fry, stirring occasionally, until the wedges are cooked through but still pale, and just starting to soften around the edges. They should not be golden brown yet.
11. Remove the partially cooked wedges with a slotted spoon or spider and transfer them to a wire rack set over a baking sheet to drain. Repeat with remaining batches. Let the first batch of wedges rest while you fry the others.
12. **Increase : Oil Temperature for Second Fry:** Once all the wedges have completed their first fry, increase the oil temperature to 375°F (190°C). This higher temperature is crucial for the crisping action.
13. **Second : Fry (Crisp & Golden):** Return the partially fried wedges to the hot oil in batches (again, don't overcrowd).
14. Fry for an additional 3-5 minutes, stirring occasionally, until the wedges are deep golden brown and wonderfully crispy.
15. Remove the crispy wedges with a slotted spoon or spider and transfer them back to the wire rack set over the baking sheet.
16. **Season and : Serve:** Immediately after removing each batch from the oil, transfer the hot wedges to a large bowl. Sprinkle generously with the prepared seasoning mix and toss gently to coat evenly. The hot oil residue helps the seasoning stick.
17. **Serve the : Best Crispy Potato Wedges** hot, fresh, and with your favorite dipping sauces.

SWAPS & NOTES

Potatoes: Russet potatoes are highly recommended for deep-frying due to their high starch content, which yields a crispy exterior and fluffy interior.

Yukon Golds can also work for a slightly creamier texture, but may not get as crispy.

Avoid waxy potatoes like red or new potatoes, as they tend to be dense and less crispy when fried.

Oil: Use a neutral-flavored oil with a high smoke point.

TIPS FOR SUCCESS

Choose the Right Potato: Russet potatoes are superior for deep-fried wedges.

Their starchy interior gets fluffy, and their dry texture crisps up beautifully.

Soak and Dry: Don't skip the cold water soak!

And thoroughly drying the potatoes is non-negotiable for both safety (oil splatter) and crispness.

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

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