

# Grilled Steak Fries

*2 Russet Potatoes*

*2 Tablespoons **Costantino's Kitchen Mild Garlic Oil***

*1 teaspoon **Costantino's Kitchen Tuscan Steak Rub***

*Sea Salt to taste*

Slice potatoes into steak fries. Soak in a bowl of cool water for about 30 minutes. Drain water and dry potatoes well. Toss with garlic oil and spice rub.

Place fries over the hot side of the grill and cook until browned and crisp on both sides, about 2 to 3 minutes per side. Move the potatoes to the cool side of the grill, cover, and continue to grill until cooked through, about 5 to 10 minutes longer. Remove to a platter and sprinkle with sea salt.

