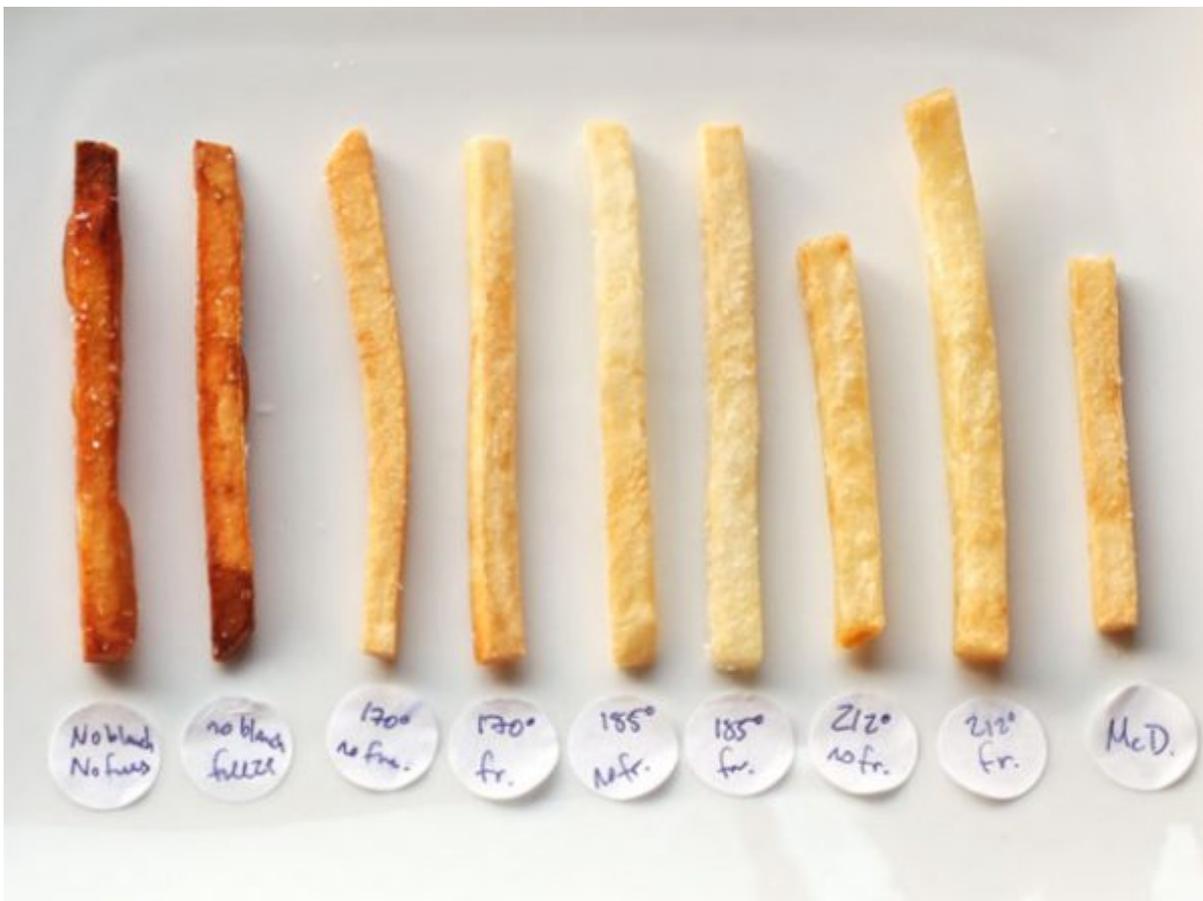


Ever heard of the phrase “I love you more than french fries?” Yep, that’s right; that how much we all love fries — so much that we now profess our love in reference to them.

But do you know what exactly goes into these crispy outside, fluffy inside strips of potatoes sprinkled with salt? Potatoes and salt? Trust me, you’re not even halfway there.

## No one fry is the same



### Picture

credits: <http://aht.seriousseats.com/archives/2010/05/the-burger-lab-how-to-make-perfect-mcdonalds-style-french-fries.html>

Well, there aren't any fixed recipe for french fries. There are tons of different types of fries to

start with — thick cut, curly, waffle, shoestring, crinkle-cut, etc. But even within the same french fry family, the ingredients used and process of cooking can differ from restaurants to restaurants. But one thing for sure? It's almost never just fried potatoes and salt.

## Lets look inside a Mcdonald's fry



### Picture

credits: <https://www.yahoo.com/style/eat-fries-coming-mcdonald-catch-223149070.html>

Here's a french fry widely loved by the world.

But when you try making them at home, they could never really compare to Mcdonald's perfection. And that's because you are lacking some ingredients.... or in this case, *plenty*.

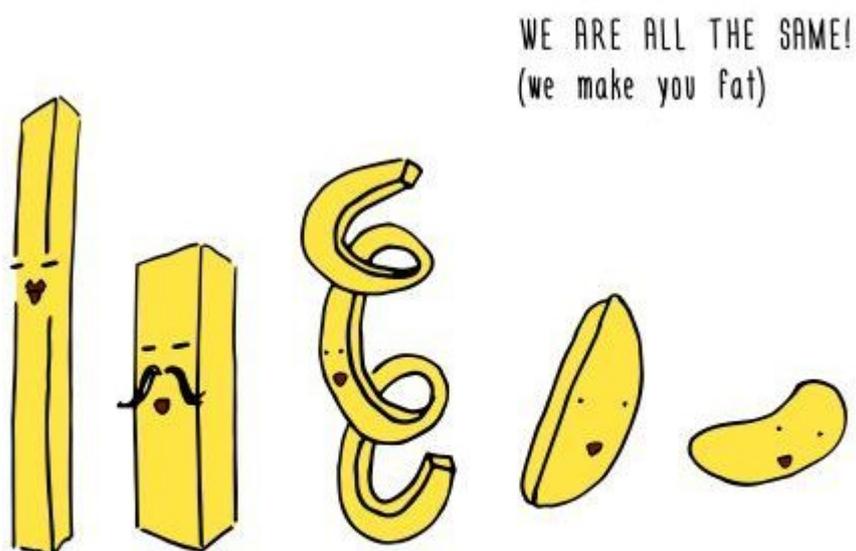
**Ingredients that goes into Mcdonald's fries:** Potatoes, Vegetable Oil (Canola Oil, Soybean Oil, Hydrogenated Soybean Oil, Natural Beef Flavor [Wheat and Milk Derivatives]\*, Citric Acid [Preservative], Dextrose, Sodium Acid Pyrophosphate (Maintain Color), Salt. Prepared in Vegetable Oil: Canola Oil, Corn Oil, Soybean Oil, Hydrogenated Soybean Oil with TBHQ and Citric Acid added to preserve freshness. Dimethylpolysiloxane added as an antifoaming agent. Contains: Wheat and Milk. \*Natural beef flavor contains hydrolyzed wheat and hydrolyzed milk as starting ingredients.



Oh dear... half the ingredients on the list sounds pretty foreign, don't they? That's because many chemicals have to be added to keep frozen fries remain tasty and look good. For example, 'sodium acid pyrophosphate' is used to preserve the colour of the fries, and 'tertiary butylhydroquinone' acts as a preservative.

And here's another thing: the fries you eat at most restaurants are fried *twice* — once before they are frozen and shipped to the restaurant, and another time before served.

## Still lovin' it?



God created us potato so stop discriminating us based on our shape and size.

Picture credits: <https://apparentlyshedraws.wordpress.com/tag/french/>

Let's just say... ain't nobody gonna change the way I feel about fries ☐

Now, we're all curious; who is the king of french fry? let's take a vote to find out. ☐