

CHILI CHEESE FRIES

F EASY

Last Modified: 04/20/2018

PREP: 15 Min
COOK: 30 Min
SHALLOW FRIED

VEGETABLES

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
4	Pounds	Starchy Potatoes (Cut into 1/4" x 1/4" Fries)	
3	Inches	Peanut Oil (LouAna) For Frying	

NO BEANS "CHILI"

1	Recipe	Sauce - Flint Coney Sauce (Mike's)	Hot
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CHEESE SAUCE

1	Tbsp	Salted Butter	
1	Tbsp	All Purpose Flour	
1	Tsp	Garlic Powder	
1	Tsp	Onion Powder	
1	Tsp	Chili Powder (Mild / Medium / Hot)	
1/2	Tsp	Ground Cumin	
1/2	Tsp	Ground White Pepper	
1/2	Tsp	Sea Salt	
1 3/4	Cups	Heavy Cream	
2	Cups	Cheddar Cheese (Sharp / Medium)	Shredded

OPTIONAL TOPPINGS

	Raw Onions (Yellow / Red / White / Sweet)	Fine Diced
	Green Onions (Greens and / Or Whites)	Thin Sliced
	Sour Cream	Room Temp
	Canned Diced Tomatoes	Drained
	Avocado	Sliced
	Parsley Leaves	Chopped
	Chives	Thin Sliced
	Salsa	Room Temp
	Sriracha Sauce	Room Temp
	Salsa	Room Temp
	Canned Green Chilies	Drained
	Colored / Green Peppers	Diced
	Fresh Chili Peppers (Poblano / Jalapeno /	Sliced
	Scanned Sliced Black Olives	Drained

CHILI CHEESE FRIES

PREPARATION	
FACTOID	100% American in origins and a great mixture of wonderful flavors. Crispy French Fries drowned in A GREAT "Chili" and a Homemade Cheese Sauce. Relatively easy to make, especially if you use frozen French Fries and bake them. (For the Chili, I use a THICK Flint Coney Sauce - delicious in it's own right). You can even substitute Taco Meat and cover some Corn Chips for Nachos.
TOOLS	<ol style="list-style-type: none"> 1) Large Mixing Bowl 2) Salad Spinner 3) Dutch Oven OR Deep Fryer 4) Deep Frying Thermometer 5) Medium Saucepan & Lid 6) Double Layer Paper Towel Lined Aluminum Half Sheet Pan
HINTS	For GREAT, really crispy French Fries, As you cut the Fries, submerge them in water and refrigerate for a minimum of 2 hours before frying. Maximum of 24 hours. Blanching the Fries first will create Fries with a CRISPY outside and a Buttery inside.
PREP	DISH 1) Peel (Or not) & slice the Potatoes into 1/4" x 1/4" Fries.
1	CHILI: Make the Coney Sauce. It can be easily reheated in a microwave.
2	ROUX: In a medium saucepan over medium high heat, melt the Butter, Stir in the Flour and continue stirring until lightly browned, about 3 minutes.
3	CHEESE SAUCE: Stir in the Heavy Cream, Onion Powder, Garlic Powder, Chili Powder, Cumin, Pepper and Salt. Stirring continuously so it doesn't burn.
4	CHEESE SAUCE: While still stirring, add in the Shredded Cheese a handful at a time & wait until it melts before adding more.
5	CHEESE SAUCE: Remove the pan from the heat and cover to keep hot.
6	BLANCH: Heat the Peanut Oil over medium high heat to 350 degrees in a dutch oven.
7	BLANCH: Take a large handful of Fries and spin them in the salad spinner until no more water comes off. Immediately dump the Fries in the hot Oil and fry them until they are light yellow, about 8 minutes.
8	BLANCH: Place the blanched Fries on the lined sheet pan to drain
9	BLANCH: Repeat steps 7 & 8 until all of the Fries are blanched, making sure the Oil temperature has returned to 350 degrees before adding in another batch.
10	FRIES: Raise the heat to high and bring the Peanut Oil up to 375 degrees.
11	FRIES: Fry the Potatoes in small batches, until GB&D (Golden Brown and Delicious), about 6 to 8 minutes. Draining each batch on fresh paper towels. Sprinkle each HOT batch of Fries with Sea Salt to taste..
SERVE	On a warm side plate, generously pile on Fries, spoon on Chili and Cheese Sauce and top with any Optional Toppings you like. Serve while hot.