

ULTIMATE FRIES

Fries loaded with steak, onion, and cheese



SERVING
4 PEOPLE



PREP
20-30 MINUTES



DIFFICULTY
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Ingredients

- 3 russet potatoes
- 4 oz sliced rib-eye steak
- 1 yellow onion, diced and fried until caramelized
- 2 scallions
- 4 oz smoked cheddar cheese, grated
- 2 oz ranch dressing
- salt and pepper to taste



Preparation

- 1 Peel potatoes and cut one end so it can sit flat on a cutting board without rocking. Use both hands to slice potato with the French fry cutter. This may take a good bit of force, so lean in and let your weight do the work.
- 2 Soak cut fries in cold water for 5-10 minutes to remove starch so they'll fry crispier and not brown from oxidation.
- 3 Heat peanut or vegetable oil to 325°F in a fryer or pot. Dry off fries with cheesecloth, then add them to hot oil. You may need to separate into two batches. Use the double-fry method for extra crispy fries. Fry for 5 minutes, then drain and fry the second batch. Next, heat oil to 375°F and fry both batches for an additional 10 minutes or until golden brown.
- 4 Place finished fries on an oven-safe tray or dish, then layer on grated cheese and caramelized onions. Bake at 400°F for 5 minutes until cheese melts, then top with sliced steak and scallions. Drizzle with ranch dressing, and serve.

