



Cheese Fries

Yield: 4 servings
3-qt saucepan

Fresh is the only way with these.. You have to make in small batches so you can control the temperature of the peanut oil.

32 oz	peanut oil
2 lbs	potatoes, sliced into desired shape
	seasoned salt
8 oz	Jarlsburg Cheese, freshly shredded

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1. Heat oil in saucepan to 375°F.
2. In small batches fry potatoes to golden brown, about 3-4 minutes. Using a slotted spoon, stir carefully to make sure the potatoes are not sticking together.
3. Place on paper toweling to soak up the oil. While still hot, sprinkle with season salt and sprinkle Jarlsberg on top to melt.