**Jersey Disco Fries**



**Description:** Crispy fries covered in brown gravy and topped with melted mozzarella cheese and fresh herbs.

**Servings:** 8

**Preparation Time:** 10 minutes

**Cooking Time:** 30 minutes

**Total Time:** 40 minutes

**Potato Type:** Frozen Steak Cut Fries

**Course:** Entrée, Shareable Appetizer

**Ingredients**

*For the Brown Gravy:*

* 6 cups (1.44L) Beef Stock
* ¼ cup (37.5g) Shallots, chopped
* 2 each (10g) Garlic, chopped
* ½ cup (120ml) Unsalted Butter, melted
* ½ cup (120g) All Purpose Flour
* 1 tablespoon Worcestershire Sauce
* 2 teaspoons (7g) Sea Salt
* ½ tablespoon (8g) Freshly Ground Black Pepper

*For the Steak Cut Fries:*

* 2.2 lbs. (1kg) Frozen Steak Cut Fries
* As Needed Vegetable Oil for Frying
* 2 teaspoons (8g) Sea Salt

*To Plate Up:*

* 8 ounces (240g) Shredded Part Skim Mozzarella
* 2 tablespoons (3g) Italian Parsley, chopped
* ½ teaspoon (1g) Fresh Thyme, chopped

**Preparation**

1. To prepare the gravy, melt the butter in a large saucepan. Add the shallot and garlic and sauté for 2-3 minutes. Season with salt and pepper. Add the flour and stir to combine. Slowly whisk in the beef stock and add in the Worcestershire sauce. Bring the sauce to a boil and allow it to simmer for 8-10 minutes. Remove from the heat and keep warm until ready to use.
2. To prepare the fries, heat the oil to 375 °F (190 °C) drop the fries into the oil and cook for 4-6 minutes or until golden brown and crispy. Drain the fries and transfer them to a bowl. Season them with salt. Arrange the fries on an oven proof serving platter or plate.
3. Cover the fries in the gravy and top with the shredded cheese. Place the fries under a broiler until the cheese is melted and just beginning to get brown in spots. Remove from the oven and garnish with the chopped herbs. Serve immediately. Enjoy!



Vitamin C: 10.86 mg