

## Chili Cheese Fries

<http://userealbutter.com/2013/04/14/chili-cheese-fries-recipe/>  
*boiled and broiled fries from [Food for My Family](#)*

2 large russet potatoes, scrubbed clean  
1 tbsp olive oil  
1/2 tsp salt  
1/2 tsp pepper  
1/4 tsp cayenne (or paprika if you don't like the heat)  
2 cups chili, heated (I used [this recipe](#))  
1/2 – 1 cup cheddar cheese, shredded (depends on how much cheese you like)  
2-3 green onions, chopped

Cut the scrubbed potatoes (skin on) lengthwise into 1/2-x1/2-inch sticks. Place the cut potatoes in a large saucepan and cover with cold water. Set the pot over high heat and bring to a boil. Boil for about 7-8 minutes until the potatoes are just barely done, but not mushy (you'll regret the mushy). Drain the potatoes and pat dry. Place the dried potato sticks in a large bowl. Drizzle oil over the potatoes. Sprinkle salt, pepper, and cayenne (or paprika) on the potatoes and toss gently to coat the sticks. Spread the potatoes in a single layer on a parchment-lined baking sheet. Place an oven rack as close to the broiler as possible and turn the broiler on to high. Broil potatoes until the tops begin to brown. My oven sucks and this took me 10 minutes, so yours might take less time like 4-5 minutes. Just keep checking on them. Flip the potatoes over (this is tedious) and return to the broiler to brown the tops again (another 10 minutes for me, but your mileage may vary). Remove from oven and place the fries on a serving plate or a large shallow bowl. Top the fries with hot chili, shredded cheddar cheese, and green onions. Serve immediately. Serves 2-4.