

Deconstructed Chili Cheese Fries

<http://userealbutter.com/2009/05/11/deconstructed-chili-cheese-fries-recipe/>

1 1/2 tsps cumin
1 tsp mild red chili powder
1/4 tsp cayenne pepper (optional)
1 tbsp salt
1 tsp black pepper, freshly ground
8 oz. filet mignon
1-2 oz. cheddar cheese, shredded
2 small tomatoes, washed
1 medium yellow onion, sliced thin
1 jalapeno pepper, cored, deseeded, sliced thin (use less if you prefer less spice)
2 tsps olive oil
salt to taste
1 large yukon gold potato, peeled or scrubbed clean, sliced to 1/8-inch thickness
vegetable oil for frying
salt to season the potatoes

Mix the cumin, chili powder, cayenne (if using), salt, and pepper in a small bowl. Coat the steak with the spices and let sit for 30 minutes at room temperature. Heat the oven to 375°F. Place a silpat sheet on a baking sheet and spread the cheese into 4-inch circles about 2 inches apart (makes 2-3) on the silpat. Set the tomatoes in a little baking dish and put them in the oven with the tuiles. Bake the tuiles until they are golden at the edges (about 5-7 minutes), and then remove them from the oven. Working quickly, use a flat, thin spatula to remove the tuiles from the silpat and set them on an inverted bowl or mold and gently press them into a shallow bowl form without breaking them. Let cool. Let the tomatoes bake until they begin to burst and the skin wrinkles. Remove from oven and set aside. Heat the olive oil in a frying pan on high heat and sauté the onions and jalapeno strips until soft. Season with some salt and continue to sauté until the onions begin to caramelize. Remove from heat. Begin grilling the steak to your preferred doneness (for rare: 125°F internal temperature – this took 15 minutes for a 3-inch thick steak on our crappy grill). Heat an inch or two of vegetable oil to 350°F and fry the potato slices (a few at a time) for a minute or so until they just begin to turn golden. Remove them from the oil with tongs or chopsticks. When the steak is done, tent it with foil for 5 minutes to allow it to rest. Just before serving, I like to finish frying the potatoes a second time – 350°F until the edges turn golden. Remove to a cooling rack and then toss with salt. Cut the steak into thin slices. Arrange the onions, tuile, tomato, potatoes, and steak as you like and serve. Serves 2.