



For the Fries:
8 large russet potatoes
1 tablespoon olive oil
salt and pepper to taste

For the Gravy:
1/4 cup unsalted butter
1/4 cup all-purpose flour
1 cup beef broth
2 cups cheese curds

For the Fries:

Wash and cut your potatoes into fries.

Line a baking tray with parchment paper and spray with non-stick cooking spray. Lay the potatoes out in a single layer and toss with olive oil, salt, and pepper.

Bake in a 350°F oven for 1 hour or until golden brown and crisp.

For the Gravy:

In a sauce pan melt unsalted butter. Add in all-purpose flour and stir cooking for a minute to form a roux.

Slowly add the beef broth stirring until you get the desired consistency of gravy.

To serve place the fries on a plate top with gravy and cheese curds.

Enjoy!