

fall harvest

Fondue Frites

Golden french fries served
with a warm triple-cheese fondue
sauce for dipping.



ON-TREND: EXTREME INDULGENCE

INGREDIENTS (4 SERVINGS)

1/4 tsp.	Garlic, Chopped
6 oz.	White Wine or Beer
1 tbsp.	Cornstarch
6 oz.	Emmental Cheese, Grated
6 oz.	Gruyere Cheese, Grated
6 oz.	Cheddar Cheese, Grated
2 oz.	White Wine or Beer

PREPARATION

1. Whisk together the garlic, wine and cornstarch in a large, heavy saucepan. Bring to a simmer over medium-low heat.
2. Add the Emmental, Gruyere, and Cheddar cheeses to the pan and stir as needed until the cheese is just melted.
3. Add the remaining wine to adjust the consistency. Pour 8 oz. of fondue into a heated serving fondue pot or dish for each serving.

FRIES:

40 oz.	Conquest®: Julienne Cut 3/16", Skin-Off 6/51b (10071179027621)
2 tsp.	Parsley, Finely Chopped

Fry 8 oz. of the Simplot fries according to the package directions. Remove from the fryer and drain them briefly. Salt if desired.

Place the prepared fries on a warm plate along with 8 oz. of the cheese fondue and serve.

Garnish the fondue with 1/2 tsp. of the parsley if desired.

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