



Smokehouse Cheddar Fries

Loaded fries are a menu sales driver...especially when loaded with tons of FLAVOR! Chunks of **Merchts® Sharp Cheddar Cheese** and drizzles of smoky BBQ sauce flavor golden French fries; all topped with juicy strips of carne asada and diced green chiles.

INGREDIENTS:

- 9 C Merchts® Sharp Cheddar, room temperature
- 6 C BBQ sauce, prepared
- 18 pounds French fries, thick cut, skin on
- 9 pounds carne asada
- 3 C green chiles, mild, diced, canned

METHOD:

1. Cook/fry French fries to order, as needed for service, until fully cooked.
2. **For 1 order:** Mound 6 oz. cooked French fries in a serving basket. Evenly top fries with 3 Tbsp Merchts® Sharp Cheddar (soft chunks) then a 2 Tbsp drizzle of bbq sauce. Evenly top the fries with 3 oz. carne asada and 1 Tbsp green chiles.
3. Repeat for remaining orders as needed.

PORTIONS: 48

SERVING SIZE: 1 order loaded fries