

# Betty's Original Cheese Fries Casserole Recipe



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In this video, Betty demonstrates how to make her Original Cheese Fries Casserole. It's a large casserole with partially thawed French fries on the bottom, a gorgeous Cheddar cheese sauce ladled over the top and baked in an oven. The cheese sauce is flavored with Cheddar cheese, finely chopped onion sautéed in butter, and fresh parsley. The casserole is dressed up with some crunchy corn flakes near the end of baking! This casserole is versatile enough to accompany a lunch of sandwiches or to be served for dinner with steak! This will remind you of an appetizer you can get at a restaurant called Cheese Fries. Magnificent!

## Ingredients:

26 oz. package frozen French fries (I used a small crinkle-cut style.)  
3 tablespoons butter or margarine  
½ small onion, finely chopped  
¼ cup flour  
2 cups milk  
2 cups finely shredded sharp Cheddar cheese  
¼ cup minced fresh parsley (or 1 ½ teaspoons dried parsley)  
1 to 1 ½ cups corn flake cereal (or topping of your choice)  
cooking oil spray for baking dish

Thaw a 26-oz. package of frozen French fries for about ½ hour to 1 hour.

Spray the bottom and sides of a 13-inch by 9-inch by 2-inch baking dish with cooking oil spray. Place the French fries in the prepared dish, spreading them out to cover the bottom. Now, prepare your cheese sauce. Melt 3 tablespoons of butter or margarine in a medium-sized saucepan. Add ½ small, finely chopped onion. Sauté the onion over low heat until clear. Remove from heat. Add ¼ cup flour and stir until somewhat smooth. Add 2 cups milk and 2 cups shredded sharp Cheddar cheese. The mixture will be lumpy. Place over low heat, and stir continuously, mashing out any lumps, until cheese sauce is smooth and thickened. Remove the cheese sauce from heat and add ¼ cup minced fresh parsley. Pour the completed cheese sauce evenly over the French fries in the baking dish. Bake at 350 degrees for about 20 minutes. Remove from the oven, and add corn flake cereal in a border around the edge of the baking dish, and return to the oven for an additional 5 minutes or so of baking. When the casserole is bubbly and the topping is browned, remove from the oven and serve immediately! Yum!!! Super Bowl football basketball NCAA game day playoff