

Betty's Chili Cheese Fries Recipe



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In this video, Betty demonstrates another simple and great-tasting party food, Chili Cheese Fries. With only three ingredients and a small amount of work, you can have a large dish of mouth-watering Chili Cheese Fries!

Ingredients:

26 oz. package frozen French fries, thawed

(1) to (2) 15-oz. cans chili (You may use chili with beans or chili with no beans.)

1 to 2 cups finely shredded Cheddar cheese

1-inch of peanut oil for frying French fries

Pour about 1 inch of peanut oil in a heavy pot. Cook French fries in oil, and drain on paper towel-ing. (You may have to do this in stages to get them all fried, depending on the size of your pot.) After draining thoroughly, place the hot French fries in a large (13-inch by 9-inch by 2-inch) Pyrex (or similar) dish. Meanwhile, have your 1 to 2 cans of chili heating in a separate pot, until it is piping hot. Drizzle the hot chili over the hot French fries. Next, sprinkle 1 to 2 cups of shredded sharp Cheddar cheese over the top. Bake in a 400-degree oven for 2 minutes, and then turn oven to broil and broil for 2 additional minutes. Remove from oven, and serve immediately. Depending on the amount of chili used, you may be able to pick these up and eat them with your fingers. Otherwise, place a serving on a serving plate, and use a fork. Delish! And great for parties, such as your rapidly approaching Super Bowl Party!!! Enjoy! --Betty :)