

KOREAN INSPIRED GOCHUJANG FRENCH FRIES

- 2 lbs Cavendish 3/8" straight cut fries
- 3 6" Smithfield franks, cooked & sliced
- 2 cups Great Lakes Cheese shredded mild cheddar cheese
- 3 tbsp Sauce Craft gochujang sauce
- Cilantro, for garnish

1. Prepare fries and franks according to package directions.
2. Layer 1 1/4 cups of cheese on top of the hot fries, and broil for 2-3 minutes.
3. Cut the franks in half, then with the tip of a knife, cut halfway into each frank half long-wise, making sure to leave the top half intact. Slice all six halves and set them aside.
4. Remove fries from heat and transfer to your plate. Garnish with the remainder of the cheese, franks, cilantro, and gochujang sauce.

ADDITIONAL INFORMATION

Category	AAPI Inspired
Course	Sides, Starters
Cuisine	Chef Dana