

## SICILIAN FRIES

- 2 lbs Ore Ida Regular 3/8" regular cut fries
- 4 cloves Fresh garlic
- 3 tbsp Extra virgin olive oil
- 1/2 cup Cortona fresh shredded Parmesan
- Cracked black pepper
- Basil
- Balsamic Glaze

1. Prepare the fries according to the package's directions.
2. Chop the garlic, and basil, and set aside.
3. Remove the fries from the oven, with 5 minutes left, sprinkle the chopped garlic over the fries and proceed to cook for the remainder of the time.
4. Remove the fries from the heat and transfer them to a platter.
5. Sprinkle over top of the fries the olive oil, then the parmesan cheese.
6. Garnish with cracked blacked pepper, chopped basil, and balsamic glaze (optional.)

## ADDITIONAL INFORMATION

<b>Course</b>	<a href="#">Starters</a>
<b>Cuisine</b>	<a href="#">Italian</a>