

THE LOADED FRENCH FRY PLATTER

- 2 lbs McCain 1/4" shoestring fries
- 2 cups Great Lakes Cheese Shredded mild cheddar cheese
- 1/4 cup Rangeline Bacon Chopped
- 3 tbsp Chives, chopped
- 3 tbsp H.P. Hood sour cream

1. Prepare fries & bacon 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. Crumble bacon, set aside.
4. Remove fries from heat and transfer them to your plate. Garnish with the remainder of the cheese, bacon, chives, and sour cream.

ADDITIONAL INFORMATION

Course [Sides, Starters](#)

Cuisine [American, Chef Dana](#)