



## California Steak Fries serves 2-4 people

### Steak Fries

3 large russet potatoes  
6 C canola oil  
Salt and freshly cracked black pepper

### Burger Sauce

.5 C mayonnaise  
1 T yellow mustard  
3 T sweet pickle relish  
2 T ketchup  
1 t. champagne vinegar  
Salt and freshly cracked black pepper

### Cheese Sauce

2 T butter  
2 T AP flour  
1 C whole milk  
.5 C cheddar cheese  
3 slices American cheese  
Salt and freshly cracked black pepper

### Rib Eye & Onions

1 - 10 oz. rib eye steak  
½ white onion, sliced into ¼ inch rings  
2 T olive oil  
Steak seasoning  
Salt and freshly cracked black pepper

**steak fries:** Start with a clean work area and cutting board.

Cut the russet potatoes into steak fry wedges. Rinse under cold water for 15 minutes. Remove from the water and pat dry.

Heat canola oil to 275-300 degrees fahrenheit in a cast iron pan. Fry the potato wedges for 7-8 minutes until tender and remove from the oil.

Heat the oil to 350-375 degrees fahrenheit and fry the potatoes 4-5 minutes until crispy and golden brown. Remove the potatoes onto a paper towel lined baking sheet and season with salt and pepper.

**burger sauce:** Mix all ingredients together and chill.

**cheese sauce:** In a medium sauce pan heat butter until melted. Whisk in the flour and cook 2-3 minutes until smooth. Add the milk while whisking and cook until the sauce is heated and thickened.

Remove the pan from the heat and stir in the cheeses until smooth. Keep warm.

**ribeye and onions:** Heat a grill pan or large sauté pan over medium high heat.

Drizzle the onions and ribeye with the oil and season as desired.

Sauté the onions and ribeye 5-7 minutes on each side until caramelized and cooked to your desired temperature.

Let the steak rest 15 minutes before slicing.