**Chili Cheese Fries**

**Chili:**

16 oz. ground beef

2 cups chopped tomatoes

1 cup diced onion

1 Tbsp. garlic powder

1 Tbsp. Worcestershire sauce

1 Tbsp. chili powder

1 Tbsp. paprika

1 tsp. cayenne (optional)

1 tsp. cumin

½ tsp. oregano

Salt and pepper to taste

**Other Ingredients:**

5 potatoes washed

1 cup shredded cheddar cheese

**INSTRUCTIONS**

**Day 1:**

1. Mise en place all your ingredients.

**Day 2:**

1. Bring a large pot of water to a boil over high heat.
2. Have some of your group members start working on the chili and have some of your group members start cutting the potatoes.
3. Once the potatoes are cut, blanch them in the boiling water for 3-4 minutes. Shock in ice water when they are finished and drain of excess water.
4. Wrap and put on your tray.
5. To cook the chili, heat a pot over medium-high heat and add the ground beef. Cook all the way. Drain most of the fat, but leave a little to cook the onions.
6. Add the onions and cook until they are soft; about 5-7 minutes.
7. Stir in the tomatoes and all other chili ingredients. Cook on low for another 10-15 minutes. Taste and adjust seasonings if needed.
8. Transfer to a bowl and put back on your tray with the recipe and the cooked potatoes. Put unwrapped into the cooler.

**Day 3:**

1. Set the oven to Low Broil.
2. Heat the chili back up; be careful not to burn it.
3. Take the potatoes to the deep fryer to fry them. Put half of them in each basket and fry until they are golden brown on the outside.
4. Put the fries onto a ½ sheet pan, top with chili and cheese (if you want both), and bake for 5-8 minutes, or until the cheese is melted.
5. Enjoy.