



FOOTBALL TRUFFLE FRIES

Cindy Lemos, WinoGal

Cindy's wine recommendation: 2014 Pinot Grigio

"When fall arrives, I am in heaven – it's gridiron season which means lots of pigskin action, camaraderie and food. It's my version of "The Most Wonderful Time of the Year".

I enjoy hosting football parties and have put together a collection of my favorite game recipes along with wines to pair with each.

Football Truffle Fries are always popular, and Middle Ridge Pinot Grigio is a perfect pairing. It is crisp and refreshing with lots of apple and pear flavors. It also pairs nicely with cheese plates and fall salads, bratwurst or a deep fried turkey. Pick your favorites to serve with Football Truffle Fries, and your party is sure to be the one everyone is talking about this season!"

--Cindy Lemos, WinoGal

INGREDIENTS:

Large russet potatoes
Truffle oil
Truffle sea salt



DIRECTIONS:

Wash the russet potatoes well. Leaving the skin on if you like, cut off both rounded ends and then slice the potato lengthwise repeatedly to get – well, fries!

Be sure your deep fryer has clean oil, and heat to the maximum temperature. Fry in batches, being careful not to overload the basket because you want crispy fries.

When fries are golden brown and floating on the top of the fryer, remove them and let drain on paper towels.

Move fries to a large bowl and drizzle a healthy amount of truffle oil over them and toss well. Then move fries to a serving plate and finish with a liberal dose of truffle sea salt. (Both of these ingredients can be found in gourmet spice shops and/or specialty markets designed for foodies.)

