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FRENCH FRIES

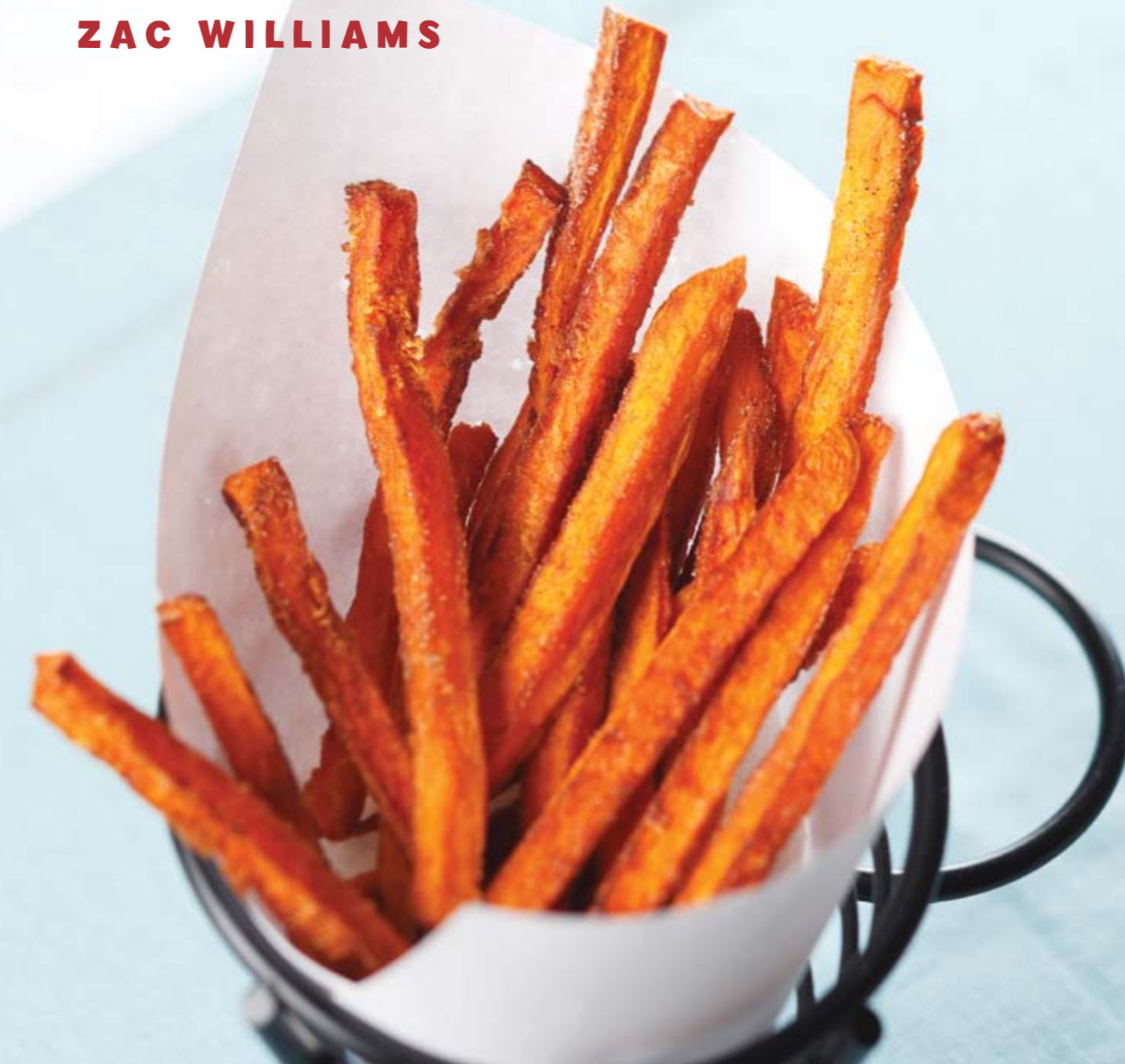
WILLIAMS

Cookbook



FRENCH FRIES

ZAC WILLIAMS



\$16.99 U.S.

FRENCH FRIES

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Who doesn't love to indulge in the twice-fried potato? This innovative cookbook offers recipes for every kind of fry imaginable. Try Sweet Potato Fries, Slap Chips, Philly Cheese Fries, Homestyle Fries, or Cajun Fries tossed with salt and spices.

You can have fries for breakfast—a dish with bacon and salsa, or fries for dinner—Bistec a lo Pobre, a dish from Chile featuring sirloin steak. You can even have Chocolate Fries—a sweet french fry dessert. *French Fries* also includes recipes for nonpotato fries, such as Fresh Green Bean Fries or Tempura Vegetables. And it features more than a dozen dips and sauces, from Sweet Onion Mayonnaise to Ginger Soy Dipping Sauce.

Whether you bake them, fry them, dress them up, or dip them, get ready for the best-tasting fries on the planet!

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NACHO FRIES

A meal in itself, Nacho Fries are a heartier alternative to the tortilla chip variety.

**1 recipe Essential Fries (page 16),
Oven Fries (page 19), or
Homestyle Fries (page 20)**

**1 cup shredded sharp
cheddar cheese**

**1 cup shredded Monterey
Jack cheese**

**2 cups cooked shredded
beef, warmed**

**2 roma tomatoes, seeded
and diced**

**1 can black olives, drained
and sliced**

1 cup sour cream

1 cup guacamole

Bottled salsa

Make fries according to directions and place on an ovenproof serving platter. Top with shredded cheeses and beef. Broil on high, six inches from the broiler, for about 3 minutes or until cheese is melted. Top with tomatoes, olives, sour cream, and guacamole. Serve with salsa for dipping.



FRESH GREEN BEAN FRIES

A twist on the french fry and a taste of summer.

**2 pounds fresh green beans,
washed and snapped**

2 eggs

2 cups panko bread crumbs

2 teaspoons sea salt

2 teaspoons white pepper

Peanut oil

Horseradish Sauce (page xx)

Mix the eggs in a shallow dish. Combine the panko crumbs with the salt and white pepper in another dish.

In a large heavy pot or deep-fryer, preheat the oil to 365°F. Use a kitchen thermometer to verify the temperature.

Add the green beans to the hot oil in small batches. Cook for about 5 minutes until crisp