



Cheese Appetizers

Cooper® Disco Fries Recipe Jersey Style



MELT SLICE



Serves: 8



Prep Time: 5 min



Cook Time: 30 min



Total Time: 35 min

Ingredients

- 2 16-ounce bags frozen steak-cut french fries
- 2 cups beef or chicken gravy (homemade or store-bought)
- 15 slices Cooper® Sharp White cheese
- 1 cup parsley, chopped
- Montreal steak seasoning, to taste

Directions

1. Preheat oven to 450°F.
2. On a baking sheet, pour contents of french fries and bake to manufacturer recommendations. For the best, most disco of disco fries, make sure the fries are nice and crispy.
3. Remove the sheet of crispy french fries from the oven and pour the gravy evenly over the fries.
4. Break the Cooper® cheese slices into 1/4-inch pieces and portion evenly over the gravy-coated fries.
5. Place the sheet of disco fries back into oven and bake for another 5 minutes. When cheese is nice and melty, remove from the oven and sprinkle chopped parsley over the fries. Sprinkle with Montreal steak seasoning to taste.
6. Then invite over your closest friends for a dance party, throw on some bell bottoms, serve up your disco fries and boogie-oogie-oogie 'til you just can't boogie no more!