

POT ROAST CHEESE FRIES

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2 tbsp butter
2 tbsp flour
2 1/2 cups milk
salt and black pepper
1/2 cup gouda
1/2 cup provolone

1 cup sharp cheddar
frozen, battered wedge fries
left over beef pot roast with gravy
optional garnishes
sliced green onions
prepared horseradish sauce

Get your fries going first as they take the longest on parchment paper according to baking directions.

Start by making a quick bechamel by cooking together the butter and flour for about a minute. Whisk or stir in the milk and bring to a boil. Cook until thick and bubbly, about 4-5 minutes. Add in the cheeses and adjust the seasonings. You could also add a pinch of cayenne or paprika here, or perhaps a bit of garlic powder.

Heat up the amount of roast (with some gravy) you think you'll need. Let's build our

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patio fries now. Top baked fries with chopped bitesized pieces of roast with "some" juice + that hot, gooey cheese sauce!

Optional you can add a tad bit of prepared deli style horseradish sauce. Just a bit, or else it could be over powering. But the right amount can definitely wake it up!!)

Garnish with a handful of freshly sliced green onions.