

# Cooking with Chef Don

## Fries and Rings

### French Fries

*Serves 6*

8 Idaho potatoes, peeled  
1/2 gallon peanut oil, neutral flavor, for frying  
Salt to taste

Rinse cut potatoes in a large bowl with lots of cold running water until water becomes clear. Cover with water by 1-inch and cover with ice. Refrigerate at least 30 minutes and up to 1 day. Heat the oil in a deep-fryer or a pot with a candy thermometer to 325 degrees F. Be sure not to fill the oil beyond the maximum fill line or half way up the pot. Drain ice water from cut fries and wrap potato pieces in a clean dishcloth or tea towel and thoroughly pat dry. Add fries, a handful at a time, to the hot oil. Fry, stirring occasionally, until potatoes are soft and limp and begin to turn a blond color, about 6 to 8 minutes. Use the basket to carefully remove fries from the oil and set aside to drain on paper towels. Let rest for at least 10 minutes or up to 2 hours. When ready to serve the French fries, reheat the oil to 350 degrees F. Transfer the blanched potatoes to the hot oil and fry again, stirring frequently, until golden brown and puffed, about 1 to 2 minutes. Transfer to a paper towel lined platter and sprinkle with salt and pepper, to taste. Serve immediately.

### Onion Rings

*Serves 4*

2 large Yellow Onions, peeled and cut into 1/8-inch thick rings  
2 cups AP Flour  
1 cup Buttermilk  
2 Tbsp. Hot Sauce  
1/4 cup Creole Seasoning  
Salt and Pepper to taste  
Peanut or Vegetable oil, for frying

In a bowl, combine the buttermilk with the hot sauce and 2 teaspoons of Creole seasoning. Add the onion rings and press to coat. Marinate, covered, in the refrigerator for at least 1 hour.

In a medium pot, heat the oil to 360 degrees F.

In a shallow bowl or large dish, combine the flour with 2 tablespoons of the Creole seasoning and salt and pepper. Dredge the onions in the seasoned flour, coating each ring evenly. Shake off any excess flour and carefully place the rings in the hot oil. Fry until golden brown, turning to cook evenly and prevent sticking, about 3 minutes per batch. Remove from the oil and drain on paper towels. Season the fried onion rings and serve.

## Creamy BBQ Sauce

1 cup BBQ Sauce  
1/2 cup Sour Cream  
2 Tbsp. Chives, minced  
2 tsp. Garlic, minced

Combine all ingredients in a bowl and refrigerate for 2 hours.

## Chipotle Aioli

1 cup Mayonnaise  
2 Tbsp. Chives, minced  
2 tsp. Garlic, minced  
2 tsp. Lime Juice  
1-2 Chipotle Peppers, rehydrated and minced  
Salt and Pepper to taste

Whisk mayonnaise with chives, garlic, lime juice, and chipotle chile powder or chipotle hot sauce to taste. Season with salt and pepper; chill until ready to serve.

## Homemade Ketchup

*Makes 1 pint*

1 (28 ounce) can Fire Roasted Tomatoes  
1 Tbsp. Olive Oil  
1 small Onion  
2 cloves Garlic, minced  
1/2 cup Sugar  
1 Tbsp. Molasses  
1/2 cup Cider Vinegar  
1/2 tsp. cinnamon  
1/2 tsp. Coriander  
1/2 tsp. Cayenne  
1/2 tsp. Clove  
1/2 tsp. Ground Ginger  
1 Tbsp. Raisins  
2 Tbsp. Tomato Paste  
Salt and Pepper to taste

In a large pot or Dutch oven, sauté the onion in the oil until softened and slightly browned. Add the garlic and stir for 30 seconds. Add all the rest of the ingredients, bring to a simmer, and cook, partly covered, for about an hour. Cool so you can handle it and then blend on high setting until completely smooth.