



CHOPHOUSE TRUFFLE STEAK FRIES WITH BEER CHEESE

1200 CHOPHOUSE

1200 Gulf Blvd
St. Pete Beach, FL 33706



CREATED BY

Connor Casey

INGREDIENTS

2	Baked Potatoes (cooled)
2 Tbl	Truffle Oil
1/4cup	Parmesan Cheese (shredded)
1	Green Onion (diced)
To Taste	Salt
5 lb	JTM Beer Cheese Base
12oz	Beach Blonde Ale

DESCRIPTION

Truffle steak fries served with a beach blonde ale beer cheese

INSTRUCTIONS

Beach Blonde Ale Beer Cheese:

Heat 5 lb bag of beer cheese base in hot water for 25-30 minutes. Move the 5 lb bag of beer cheese base into a pan in steam well. Add 12oz of 3 Daughters Beach Blonde Ale to base and mix thoroughly to combine.

Truffle Fries:

Bake Idaho baking potatoes the day before then cool. Slice the potatoes to desired thickness vertically. Fry the hand cut fries then toss in 2tbs truffle oil, 1 diced green onion and 1/4 cup of parmesan cheese.

Plate the fries and salt to taste.

J.T.M. Food Group

200 Sales Avenue • Harrison, OH 45030 • 800.626.2308 • jtmfoodgroup.com