THE SECRET OF POTATO CRUNCH WITH THE WAY CHEDDAR SAUCE IS PREPARED

Ingredients
Sliced cheddar cheese 100g
Garlic powder
200 g cream
A glass of white vinegar
salt
2 potatoes

Directions
First, we cut the potatoes in the form of equal fingers. In a saucepan over the stove, we put cold water, then add the chopped potatoes, add salt, and then leave it until it boils (we want the potatoes to cook half flat). After that, we remove the saucepan from the stove, add white vinegar to it, and leave it a little. We remove the potatoes from the water and dry them well. In a saucepan over the stove, put the oil for frying and leave it until it gets hot well, then gradually drop the potatoes in the oil. After removing the potatoes from the oil, we add the spices to them. Cheddar cheese sauce: In a saucepan over the stove, we put the cream and stir until it boils, then add the cheddar cheese gradually with stirring until the cheese melts, then add the garlic powder and continue stirring a little, and so the sauce is ready.

CHEF OMAR

Bon Apetit!