

Salchipapas (Franks with Fries)

1 can Big Franks, sliced diagonally

Sauce:

4 potatoes, sliced into strips (or use frozen French fries)

¼ Cup ketchup

¼ Cup mayonnaise

1 T brown mustard

Oil for frying

Peruvian Salsa Criolla:

2 red onions, sliced thinly

2 Tablespoons lime juice

1 jalapeno, seeded and thinly sliced

1 Tablespoon vinegar

1 Tablespoon chopped cilantro or parsley

Salt and pepper to taste

Directions: Prepare French fries by frying or baking. Fry the Big Frank slices in a lightly oiled skillet until browned. Combine sauce ingredients in small bowl. Combine salsa ingredients in separate bowl and let marinate at room temperature for 30 minutes.

To serve, pile the French fries on a plate, top with the Big Franks, drizzle with the sauce and finish with the salsa on top.

Submitted by Norma S. of North Carolina