



# Disco Fries



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## Introduction

Disco fries are a delicious comfort food that originated in the diner culture of New Jersey and New York. This dish typically consists of crispy French fries topped with gooey cheese and rich brown gravy. Perfect for a late-night snack or a hearty meal, disco fries are sure to satisfy your cravings. In this article, we will explore a simple recipe that you can easily make at home.

## Detailed Ingredients with measures

French fries - 3 to 4 cups (cooked and crispy)

Cheddar cheese - 1 to 2 cups (shredded)

Brown gravy - 1 cup (prepared)

Salt - to taste

Pepper - to taste

Chives or green onions - for garnish (optional)

## Prep Time

Prep Time: 10 minutes

## Cook Time, Total Time, Yield

Cook Time: 15 minutes

Total Time: 25 minutes

Yield: Serves 4

With these simple ingredients and instructions, you can enjoy a plate of homemade disco fries that are sure to impress. Serve them as a snack or a side dish, and feel free to customize with any additional toppings you like!



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## Disco Fries

# Detailed Directions and Instructions

### Prepare the Potatoes

Wash and peel the potatoes. Cut them into thin fries or wedges, depending on your preference.

### Fry the Potatoes

In a deep fryer or large pot, heat oil to 350°F (175°C). Carefully add the cut potatoes and fry them until they are golden brown and crispy, about 5-7 minutes. Remove and drain on paper towels.

### Make the Cheese Sauce

In a saucepan over medium heat, melt butter. Once melted, add flour and whisk continuously for about 1-2 minutes to create a roux. Gradually add milk while whisking to avoid lumps. Continue to cook until thickened.

See also Garlic Bread Sloppy Joes

### Add Cheese to the Sauce

Stir in shredded cheese to the roux and milk mixture. Allow it to melt fully, mixing until smooth. You can use a blend of cheeses for a richer flavor.

### Assemble the Disco Fries

On a baking sheet, spread the cooked fries evenly. Pour the cheese sauce generously over the fries.

## Add Toppings

Sprinkle desired toppings such as chopped green onions, bacon bits, or additional cheese on top of the fries.

## Bake the Fries

Place the baking sheet in a preheated oven at 400°F (200°C) for about 5-10 minutes, or until the toppings are hot and bubbly.

## Serve Immediately

Remove from the oven and serve the disco fries hot with your favorite dipping sauces.

# Notes

## Potato Options

Russet potatoes are recommended for their extra crispiness, but you can also use frozen fries for convenience.

## Cheese Choices

Try different combinations of cheeses like cheddar, mozzarella, or pepper jack to customize the flavor.

## Storage Instructions

Leftover disco fries can be stored in an airtight container in the refrigerator for up to 2 days; however, they may lose their crispiness when reheated.

### Serving Suggestions

Disco fries make a great appetizer or snack, and they pair well with burgers or sandwiches.



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# Cook techniques

## Frying Techniques

Frying the fries until they are crispy is crucial to achieving the right texture. Use a good quality oil and maintain an appropriate frying temperature.

## Cheese Melting

To achieve a perfect melt, sprinkle cheese onto the hot fries and let it sit for a few moments before serving. This allows the cheese to melt evenly.

See also [Christmas Shortbread Cookies](#)

## Layering Ingredients

Layering the toppings in the right order is essential. Start with the fries, then add gravy, and finally top with cheese to ensure everything stays intact and delicious.

# FAQ

## **What type of fries work best for disco fries?**

Frozen crinkle-cut or steak fries are commonly used for disco fries, as they provide a good base for the toppings.

## **Can I use different types of cheese?**

Yes, you can use various types of cheese. Mozzarella, cheddar, or even a blend can work well.

**Is there a vegetarian option for the gravy?**

Absolutely! You can prepare a vegetarian gravy using vegetable broth as a base.

**How can I make disco fries in an air fryer?**

To make disco fries in an air fryer, preheat the air fryer, cook the fries until crispy, and then add the cheese and toppings to melt them.

**Can I add other toppings to disco fries?**

Definitely! Common additions include bacon bits, green onions, or even jalapeños for a spicy kick.



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## Conclusion

Disco fries are a delightful comfort food that combines crispy fries, rich gravy, and gooey cheese in a heavenly combination. This dish is perfect for sharing or indulging in alone, suitable for any occasion and can easily be customized to suit individual tastes.

## More recipes suggestions and combination

### **Loaded Disco Fries**

Enhance your disco fries by adding toppings like crispy bacon, jalapeños, and sour cream for an extra layer of flavor.

### **Buffalo Chicken Disco Fries**

Top off your fries with shredded buffalo chicken and a drizzle of ranch dressing for a spicy twist.

### **Vegetarian Disco Fries**

Use a vegetarian gravy and add sautéed mushrooms, bell peppers, and onions for a delicious plant-based option.

See also [Healthy Chips Recipes for Guilt-Free Snacking](#)

### **BBQ Chicken Disco Fries**

Mix BBQ sauce with shredded chicken and pour it over your fries, then sprinkle with mozzarella cheese for a smoky flavor.

### **Meat Lovers Disco Fries**

Combine multiple meats such as beef, sausage, and pepperoni on your

fries with melted cheese for a hearty meal.

### **Poutine Style Disco Fries**

Create a poutine-inspired version by using cheese curds and a rich beef gravy, making it extra indulgent.

### **Breakfast Disco Fries**

Transform your fries into breakfast with scrambled eggs, spicy sausage, and a drizzle of hollandaise sauce.



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