



Salchipapas (Franks with Fries)

1 can (20 ounce) Big Franks or Simple Franks, sliced diagonally
4 potatoes, sliced into strips (or use frozen French fries)
Oil for frying

Sauce:

¼ Cup mayonnaise
1 T brown mustard
¼ Cup ketchup

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