



Baked Potato Fries with Red-Eyed Gravy and Pepper Relish

Enjoy a new way of serving potato fries

3 large russet or Idaho potatoes, peeled, slice into fry shapes

3 Tablespoons avocado oil

1/2 teaspoon (each) onion salt; garlic salt

1/4 teaspoon ground black pepper

Baking/cooking spray oil, as needed

3 small pork tenderloins, sliced into fry-size strips

Directions:

- Preheat oven to 450 degrees F. Line a rimmed large baking pan with nonstick foil.
- Toss the sliced potato fries with avocado oil; sprinkle with onion salt, garlic salt, and black pepper.
- Roast potatoes in preheated oven for about 45 minutes or until browned, stir every 15 minutes. Spray with cooking oil as needed.

Red-Eye Gravy

4 slices raw smoked bacon
2 Tablespoons all-purpose flour
3/4 cup strong black coffee
2 Tablespoons beef broth or as needed

Directions:

- In a large skillet, cook bacon over medium high heat until brown and crisp. Remove cooked bacon to paper lined plate; set aside.
- Add flour to bacon drippings all at once and stir to blend with drippings. Cook, stirring constantly; adding in coffee and scraping up browned bits from bottom of skillet. Boil over medium heat until reduced to a thick sauce. Add broth, continuing to cook until thickened. Remove from skillet to a small gravy cup to stay warm.

Sweet Spiced Pepper Relish

1 Tablespoon avocado oil
1/3 cup chopped sweet onions
1/3 cup chopped green peppers
1/2 cup pepper relish

Directions:

Heat oil in small skillet; add onions and peppers; sauté until softened and beginning to brown

Stir in pepper relish until warm and combined. Remove from heat; set aside.

To Serve:

Combine the pork tenderloin slices with the French Fries in a bowl. Drizzle with Red Eyed Gravy; Spoon Pepper Relish over the top of Fries.

Serve warm. Yield: Serves 4

About the Recipe: Surprise! The old classic has a new style and flavor. The combination is a savory popular treat that will amaze you with how delicious it is. At the Indianapolis Speedway, Aramark Sports and Entertainment will be featuring their thicker side fries with crispy strips of pork, which are drizzled with red-eyed gravy and the brightness of pickled pepper relish as a concession item. It's a have-to-try combo.

What is Red-Eyes Gravy?

It is a coffee-based gravy that is rich and dark, usually combined in the South with country ham or flavored with bacon drippings. An interesting story involved Mark Twain, who is said to have named the gravy when dining with a friend one morning. It seems that a cook delivered plates to Mr. Twain's table personally. Looking up, the great humorist commented, "That cook's eyes are as red as this gravy is black? And the gravy was known as "red-eye" from that point on!

Story from: *A Taste of the South* by Terry Thompson