



honey whiskey masala fries

Indulgent, boozy, saucy, spicy and all things delicious and unforgettable! My honey whiskey masala fries are definitely no mediocre!

Ingredients

4 potatoes, peeled and chopped

1/4 cup of whiskey

1/2 a red onion, finely chopped

2 tablespoons of freshly squeezed lemon juice

1 tomato, grated

1 tablespoon of tomato paste

1 tablespoon of honey

4 cloves of garlic, minced

1/4 of green bell pepper (or coriander), finely chopped for garnish

1/2 a 1/2 a teaspoon of black pepper

1/4 teaspoon of turmeric

1/4 teaspoon of paprika

Vegetable oil for frying

Salt to taste

Method

In a pan, add your vegetable oil and heat it. Add your peeled and chopped potatoes and allow them to cook until done. Once that is done, remove from the heat, drain any excess oil and add them to a bowl. As that is going, begin working on your sauce.

In a sufuria, add your red onion, garlic, and the spices and allow this to cook down until the onions have softened and the garlic is fragrant. Add your tomatoes, finely chopped chillies, lemon juice and the tomato paste and honey.

After about 10 more minutes, the sauce will have thickened and the flavors completely melded, remove the sauce from the heat and pour it onto the fries. Toss them until completely coated. The sauce needs to be thick so that it coats the fries well. You want juicy looking fries, not fries that look like they have been soaked in watery stew. Once done, serve. Garnish with your bell pepper (or coriander) then serve!



SERVE WITH: nyama choma, grilled chicken and a salad of choice

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/honey-whiskey-masala-fries/>

