



## Chip Butty

**From the partnership of B.J. Thompson and Chef Derek Roberts from Fraberts Fresh Food**

3-4            large Russet potatoes  
                 salt & vinegar popcorn seasoning  
                 white cheddar popcorn seasoning  
                 seasoned salt  
                 crusty buns  
                 salted butter  
                 HP sauce

1. Wash and pat dry the potatoes. Cut lengthwise into fresh-cut french fries. Deep fry or bake as preferred. (You will need approximately one basket if cooked in the deep fryer or one baking tray if oven baked to serve 4 people.)
2. Once the fries are out of the fryer/over transfer to a large mixing bowl. Sprinkle lightly with salt & vinegar popcorn seasoning, white cheddar popcorn seasoning and seasoned salt. Toss well.
3. Heap fries on well buttered crusty buns.
4. Smother with HP sauce and serve immediately.