

# Animal Style Fries

## Animal Style Fries

Shoestring fries topped with American cheese, caramelized Vidalia onion, and Blackstone-style fry sauce.

### Details

- Yield: 2 servings
- Prep time: 5 min
- Cook time: 20 min
- Total time: 25 min
- Meal type: Side Dish
- Source: <https://blackstoneproducts.com/blogs/recipes/animal-style-fries>

### Fries and Toppings

#### Ingredients

- 1 bag frozen shoestring fries
- 1 large Vidalia onion, diced
- 8 slices American cheese
- 1/2 stick butter
- Salt and pepper, to taste
- Blackstone Smashburger Seasoning, to taste
- Chopped parsley, for garnish (optional)

#### Steps

1. Preheat your Blackstone griddle to low heat and your air fryer to medium heat.
2. Divide the frozen fries between two air fryer baskets and cook according to package directions, or until golden brown and crispy.
3. While the fries cook, melt the butter on the griddle and add the diced onion. Cook slowly, stirring occasionally, until softened and deeply caramelized, about 15-20 minutes. Season lightly with salt halfway through cooking to help draw out moisture and encourage caramelization.
4. Once the fries are done, transfer them to a large bowl and toss with Smashburger Seasoning.
5. Line the air fryer baskets or trays with parchment paper. Divide the fries into an even layer and top each portion with American cheese slices. Return to the air fryer for 12 minutes, or until the cheese is fully melted.
6. Transfer the cheesy fries to serving plates. Top with the caramelized onions and drizzle generously with fry sauce.
7. Garnish with chopped parsley, if desired, and serve immediately.

### Fry Sauce

#### Ingredients

- 1/4 cup mayonnaise
- 1/4 cup ketchup
- 2 tbsp mustard

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- 2 tbsp sweet relish
- 1 tsp onion powder
- 1 tsp garlic powder
- 1/4 tsp smoked paprika
- 1/4 1/2 cup vinegar, or as needed for desired consistency

### Steps

1. In a small bowl, whisk together the mayonnaise, ketchup, mustard, relish, onion powder, garlic powder, smoked paprika, and vinegar until smooth.
2. Add more vinegar as needed until the sauce is slightly thin and pourable. Set aside.

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