

TIM FARMER'S COUNTRY KITCHEN

FRITA CUBANA BURGER

Potatoes
Water

Julienne, or shred thin, potatoes and soak in water for 10-15 minutes. Drain and dry completely. Heat oil to 325 and fry until golden brown. Remove and drain on paper towel.

SAUCE

6-8 ounces ketchup
1 1/2 teaspoons garlic chili sauce
1/2 teaspoon oregano
Dash of paprika
1 teaspoon cumin
2 tablespoons white vinegar
Dash of salt
Dash of sugar
1 teaspoon garlic powder

Bring to boil, reduce the heat and stir while simmering for 5 minutes. Set aside.

1 pound ground beef
1 pound ground pork
3 garlic cloves, pressed
1/4 cup onion, diced
3 tablespoons ketchup
2 teaspoons paprika

Mix all together until combined. Form into patties, salt and pepper each side and heat in frying pan until done on both sides. Place in bun, top with sauce and French fries and serve.

