Cheeseburgers with Crispy Oven-Fries
Recipe: Melissa Schenker/Foodie for Two
Serves two foodies
Prep: 12 minutes Cooking Time: 30 minutes total

Ingredients:
**Oven-Fries**
- 2 medium russet potatoes, skins on and washed well
- 1 tablespoon olive oil
- ¼ teaspoon salt
- 1/8 teaspoon pepper

**Cheeseburgers:**
- ¾ to 1 pound of ground beef (chuck or sirloin: 20% to 30% fat content)
- ¼ teaspoon kosher salt
- 1/8 teaspoon fresh cracked pepper
- 1/8 teaspoon onion powder
- 1/8 teaspoon garlic powder
- 1/8 teaspoon citrus pepper for top (or favorite seasoning salt)
- 2 slices sharp cheddar cheese

**Condiments:**
- Mayonnaise
- Yellow mustard
- 4 slices red onion
- 4 slices tomato
- 6 to 8 slices dill pickles
- 2 whole pieces butter lettuce (or romaine or iceberg)
- Salt and Pepper to taste

Directions:
**Oven-Fries**
Heat oven to 375 degrees F (convection if available) and line a sheet pan with parchment paper. Cut potatoes in thirds width-wise and then into wedges or strips - try to make all similar in size for even cooking. Place on sheet pan and drizzle with olive oil, salt and pepper. Toss potato pieces with your hands and level out to a single layer. Place in middle rack of oven and cook for 15 minutes. Turn fries over with a spatula and cook for another 10 to 15 minutes until golden brown. If needed, season with more salt.

Serve immediately with cheeseburgers.

**Cheeseburgers** *(heat grill 15 to 20 minutes before fries are done, start cooking burgers when fries have 10 minutes cooking time left):*
Heat grill to medium high. Melt one tablespoon butter in ramekin in microwave (three to four 10 second intervals) and grab a pastry brush – for the buns. In a medium glass bowl, add ground meat, salt, pepper, onion powder and garlic powder. Gently mix with hands until the seasonings are incorporated into meat; one trick to tender burgers is to handle the meat as little as possible.

Form two, one-half inch thick burgers and season top with citrus pepper or seasoning salt. Place on hot grill and lightly smash down burger. For a medium burger, cook for 4 minutes and turn over; lightly smash burger down again with spatula and cook for another 4 minutes (for well done burgers, cook on second side for 6 minutes). A few minutes before the burgers are done cooking, toast the buns: brush the top and insides of the buns with butter and grill about one minute each side. Place a cheese slice on each burger and transfer burgers to top rack of grill while buns finish toasting.

Dress buns with mayonnaise or mustard; build burger on bottom bun starting with lettuce, cheeseburger, pinch of salt and pepper, onions, tomatoes, pickles and top bun. Enjoy!

- Can substitute sweet potatoes for russet potatoes