

*Sweetnicks.com*

*Salt, Vinegar and Cayenne Fries*

- 1 lb bag of frozen fries
- 2 teaspoons fine sea salt
- 1 teaspoon cayenne pepper
- vinegar (white, malt or cider) for sprinkling
- olive oil for drizzling

Cook fries to package directions on a cookie sheet. Combine salt and cayenne. Remove fries and toss with spicy salt, seasoning to your taste. Sprinkle with vinegar and drizzle with olive oil. Serve immediately.