

Grilled Beef & Sausage with Caramelized Onions and French Fries-The Ultimate Homestyle Meat Lover's Plate

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OVEN
375°F

TIME
20 mins

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

You'll Need (Serves 4 | Prep Time: 20 mins | Cook Time: 30-40 mins)

For the Caramelized Onions: 2 large onions, thinly sliced 2 tbsp olive oil or butter Salt and pepper, to taste:

For the French Fries: 4 medium potatoes, peeled and cut into thin strips Vegetable oil for frying Salt, to taste:

DIRECTIONS

1. Step-by-: Step: How I Make It
2. Caramelize the : Onions
3. I start by heating olive oil (or butter, for extra richness) in a skillet over medium heat. Then I add the sliced onions with a pinch of salt and pepper.
4. Let them cook low and slow-about 15-20 minutes-stirring occasionally until they're golden, soft, and sweet. Once done, I set them aside and try not to snack on all of them before serving.
5. Season and : Grill the Meat
6. While the onions cook, I toss the beef chunks with olive oil, salt, pepper, garlic powder, and smoked paprika.
7. I preheat a grill or grill pan to medium-high and grill the beef for about 3-4 minutes per side. I'm aiming for that rich brown sear on the outside while keeping it juicy inside.
8. For the sausages, I grill them whole for 6-8 minutes, turning occasionally until they're golden and fully cooked. After resting them briefly, I slice them into thick, juicy coins.
9. Let the meat rest for a few minutes before slicing to keep it tender and flavorful.
10. Make the : French Fries
11. I heat a few inches of vegetable oil in a deep pot to 375°F (190°C). While that heats, I rinse the potato strips in cold water and pat them completely dry-this helps them get crispy.

12. I fry in batches for 3-4 minutes until golden brown, then drain on paper towels and season with salt while they're hot. If I'm feeling fancy, I'll toss them with garlic powder or smoked paprika too.
13. Assemble the : Plate
14. I grab a large platter or individual plates and layer everything up:
15. A generous pile of grilled beef and sliced sausage
16. A spoonful of caramelized onions over the top
17. A heaping portion of hot, crispy fries on the side
18. Then I garnish with a little fresh parsley or flaky salt-optional, but adds a nice touch.
19. What to : Serve With It
20. This plate is already loaded, but if I want to stretch it into a full meal, I'll add:
21. A crisp green salad
22. with lemon vinaigrette for contrast
23. Pickles or pepperoncini
24. for a tangy bite
25. A creamy dipping sauce

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