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Campbell's Scoop

The best French fries in the city

Posted by [pcampbell](#) October 20th, 2009, 11:33 am

They are, without a doubt, the finest sticks of french-fried potatoes you could ever hope to have. Crisp on the outside, fluffy-creamy inside, full of flavor, definitely full fat, but not greasy. Salty, yes.

They are the duck-fat fries at Chalk Food and Wine in Covington—potatoes cooked in rendered duck fat, absorbing much of the duck flavor. They taste a little like the best bit of crispy duck fat on the breast, or turkey cracklings at Thanksgiving.

There's been a bit of a mania for these around the country (just Google duck fat fries) but I haven't had them here before. It's not really new-fangled; it's fairly traditional in France and Belgium to use animal fat for fries. At Chalk, they don't really go with any particular dish (except the burger) but they make a great bar snack. We had them as part of a half a meal—I had an entree, my husband had soup and these (though I don't think he even got half of them) and a glass of red wine.

I just wish I had a photo I get a little self-conscious about taking photos at restaurants sometimes—I've been used to maintaining a low profile for so long.) : imagine golden fries, with an almost translucent crispness, piled up, with sea salt over the top, a little pepper, a small dish of aioli, another of ketchup for dipping.

BTW, Chalk has a new arrangement: a prix-fixe three-course menu for \$32. Chef Mark Bodenstein says he wants to encourage people to make an evening of it, to slow down and linger. It's a good deal—the first courses are salads and soups, the second hot appetizers and the third the entree.

P.S.: they aren't doing their craft cocktails any more, which seems like a shame.


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 **Issue430** wrote:
 Replying to sergeant2:

Duck Fat, get outta hear are you serious, no thanks I'll pass thank you very much. I prefer my fries cooked the old fashion way i don't feel the need to impress my snotty friends by saying my fries were cooked in Duck Fat. What you ate wasn't french fries, they were potatoes cooked in duck fat and then made worse by sprinkling some crap on top of them. I'll take good old fashion fries over hoity toity fries any day. P.S. The best fries in Cincinnati come from Rally's of all places.

What's the "good old fashion" way? Using water? And potatoes cooked in duck fat, or goose, are far superior to Rally's, sorry to say. Furthermore, from what I read in the article, the only "crap" sprinkled on top was salt. Did you and I read the same



About Me

Polly Campbell is paid to obsess about food, but she would anyway. She has been The Enquirer's restaurant critic since 1996, and the food writer since 2004. She ate her first five-way in 1983 at the Ludlow Ave. Skyline.

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thing....?

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Tristan001 wrote:

Replying to sergeant2:

Duck Fat, get outta hear are you serious, no thanks I'll pass thank you very much. I prefer my fries cooked the old fashion way i don't feel the need to impress my snotty friends by saying my fries were cooked in Duck Fat. What you ate wasn't french fries, they were potatoes cooked in duck fat and then made worse by sprinkling some crap on top of them. I'll take good old fashion fries over hoity toity fries any day. P.S. The best fries in Cincinnati come from Rally's of all places.

Duck fat IS the old-fashioned way. Your preferred method is a recent invention.

10/21/2009 10:05:50 AM

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sergeant2 wrote:

Duck Fat, get outta hear are you serious, no thanks I'll pass thank you very much. I prefer my fries cooked the old fashion way i don't feel the need to impress my snotty friends by saying my fries were cooked in Duck Fat. What you ate wasn't french fries, they were potatoes cooked in duck fat and then made worse by sprinkling some crap on top of them. I'll take good old fashion fries over hoity toity fries any day. P.S. The best fries in Cincinnati come from Rally's of all places.

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NoBehind wrote:

Hughie, Dewey and Louie aren't amused. If I want my Fries cooked in Duck fat I'll quack. Save it to sautee the duck! Quack!

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navrat wrote:

Frisches french fries dipped in tartar sauce. My favorite!

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