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Boise Fry Company – Boise, ID

by [justin](#) on May 21, 2010



Idaho is famous for their potatoes and it seems that every restaurant that you go to in Boise has at least a few potato options on the menu. The Boise Fry Co. has between five and seven different potato choices on any given day. They have purple, russets, yams, any several more, all of which are hand cut and made into fresh fries. These fries are to die for. Made from locally grown potatoes, the fries are flash fried in duck fat and tossed with black truffle salt. Are you drooling? But wait, there's more. In addition to the crack-like fries, they also

make a kick ass burger.



BFC is a small restaurant in a little strip mall near Boise State University, right next to an Arabic restaurant. Fries are obviously the main draw here but they also have freshly ground regular beef and bison burgers that are listed on the menu as side dishes. I thought I would go for the Bison n' Cheese (\$7.99) since Bison has less fat and fewer calories than regular beef and lord knows I could use a few less calories in my day. We sat on stools at a tall communal table made from reclaimed wood that allowed us to watch the kitchen as they prepared our order. A ball of freshly ground bison hit the griddle and was smashed down with a spatula, no gross processed meat patty here. Orders of fries came out of the fryer and were delivered in small stainless steel bowls.



My perfectly cooked Bison n' Cheese came draped with a thick piece of melted cheddar, organic spring greens, tomato, red onion gastrique and garlic aioli all on a toasty organic whole wheat potato bun from a local bakery. The bison had a ton of flavor, including a hint of rosemary that was ground into the meat along with a few other spices. It wasn't that juicy since it is so lean, but wasn't by any means dry. All the ingredients were fresh and tasted damn good. The bun was great. The manager told me that they deal almost exclusively with local family run ranches for their meat. They like to know where their food is coming from, especially the potatoes which are mostly organic.



I didn't know what to expect from the BFC. I like fries as much as the next guy, but I didn't think a fry shop would be able to pull off a good burger. They proved me wrong on all fronts. The fries were great, the people were really nice and the burger was damn good. All of that with friends and a pint of beer, I can't think of a better way to spend an afternoon.

RATING: 4



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