

Toss, sauce or dip.

Inventive recipes for serving sweet potato fries tossed, sauced or with a signature dip to generate customer interest, and increase sales.



GEORGIA PEACH BBQ SAUCE (Dip or Toss)

 V_2 lb Peaches, canned, diced 1/4 c Yellow Onions, chopped

- 1 Tbsp Garlic, minced
- 1 Tbsp Jalapeño Pepper, chopped with seeds
- 1 oz Apple Cider Vinegar
- 2 oz Bourbon
- 4 oz Cola
- 1 Tbsp Dijon Mustard
- 1 tsp Brown Sugar, light
- 1/4 tsp Chili Powder
- 1/2 tsp Kosher Salt

- Cook onion, garlic, jalapeño and a pinch of kosher salt in oil in a heavy medium saucepan over medium heat, stirring occasionally, until softened, 8 to 10 minutes
- Add peaches and remaining ingredients and simmer uncovered. Stir occasionally until peaches are very tender and the liquid has reduced 3/4 of the way, about 45 minutes
- Reduce until desired consistency is achieved. Purée in a blender for a finer. smoother and more delicate sauce

VIRGIN BLOODY MARY SAUCE (Dip)

- 6 oz Tomato Purée, basic, canned
- 2 Tbsp Celery, finely chopped 2 Tbsp Green Olives, finely chopped
- 1 oz Clam Juice, bottled
- 1 Tbsp Worcestershire Sauce
- 1 tsp Fresh Lime Juice
- 1 tsp Sugar, granulated
- 1/2 tsp Cracked Black Pepper
- 4 dashes Angostura Bitters
- 1 tsp Tabasco® Sauce

- In a medium size stainless steel bowl, mix all ingredients together
- Check for seasoning and adjust

ORANGE-FENNEL VINAIGRETTE (Sauce)

- 1/2 c Fresh Orange Juice 2 Tbsp Shallots, minced
- 1 Tbsp Fresh Thyme Leaves
- 2 tsp Orange Zest
- 1 tsp Honey
- 1/4 c Extra Virgin Olive Oil
- 1/4 c Fresh Fennel Bulb, finely chopped
- 2 Tbsp Fennel Fronds, chopped
- Kosher Salt, to taste
- Cracked Black Pepper, to taste

- Whisk orange juice, shallots, thyme, orange zest and honey in medium bowl to blend
- Gradually whisk in oil and then add fennel and fennel fronds. Season to taste with salt and

(Can be made one day ahead. Cover and chill. Refrigerate before using)

SPINACH-BASIL PESTO (Sauce)

- 2 c Fresh Spinach Leaves, blanched and shocked
- √₈ c Walnuts, chopped and toasted
- 1 c Fresh Basil, blanched and shocked
- 1/2 each Garlic Clove, fresh, minced 1/8 c Parmesan cheese
- ¼ c Olive Oil
- dash Kosher Salt

- Place all of the ingredients in a blender except for the olive oil; begin blending all ingredients and slowly drizzle the olive oil into the mixture to obtain a pesto consistency
- Check for seasoning and adjust

CILANTRO FLAKES & LEMON ZEST (Toss)

- 1 c Fresh Cilantro, finely chopped 1/3 c Lemon Zest
- 2 Tbsp Ancho Chili Powder
- 2 tsp Coriander Powder
- 2 tsp Cumin Powder
- 2 Tbsp Garlic Flakes
- 2 Tbsp Kosher Salt
- Mix all ingredients together in a bowl and reserve for service. When tossing with fries, use only a small amount, depending on the size of the fry order
- Store in an airtight container in a cool, dark place. Before using, shake container, settlement may occur

CREAM CHEESE & RED PEPPER JELLY (Dip)

- 6 oz Cream Cheese 4 oz Plain Low Fat Yogurt
- 1 Tbsp Smoked Paprika
- 1 tsp Fresh Lemon Juice
- Kosher Salt, to taste
- Cracked Black Pepper, to taste
- 2 oz Red Pepper Jelly
- Using a standard mixer, place the cream cheese, yogurt, paprika and lemon juice in a mixing bowl and mix at low speed to soften the cream cheese and combine all the ingredients together
- Taste and adjust seasoning with salt and pepper. Serve in a bowl topped with red pepper jelly

PARMESAN & ROSEMARY SEASONING (Toss)

- 1/4 c Fresh Rosemary, chopped 3/4 c Parmesan Cheese, grated
- 3 Tbsp Garlic Flakes
- 1 Tbsp Coriander Powder
- 1 tsp Kosher Salt
- 1 Tbsp Cracked Black Pepper
- Mix all ingredients together in a bowl and reserve for service
- When tossing with fries, use only a small amount, depending on the size of the fry order. Store in an airtight container in a cool, dark place
- Before using, shake container, settlement may occur

OLIVE TAPENADE MAYO (Dip)

- 3/4 c Mayonnaise
- 1/4 c Greek Olives, finely chopped
- 1 tsp Garlic, minced
- 1 tsp Thyme, dry
- 1 tsp Oregano, dry
- 1/4 oz Fresh Lemon Juice
- Kosher Salt, to taste
- Mix all ingredients in a bowl • Check for seasoning and adjust

HONEY-DIJON-CHIPOTLE MAYO (Sauce)

- 1 c Olive Oil Based Mayonnaise
- 4 each Canned Chipotle Chilies in Adobo
- 2 Tbsp Canned Chipotle Adobo Sauce
- 2 Tbsp Honey
- 1 tsp Dijon Mustard

dash Kosher Salt

- V₂ oz Fresh Lemon Juice
- Place the Chipotle chilies in the food processor and grind until dissolved into a paste; add remaining ingredients and blend together

Check for seasoning

and adjust

12 oz Marshmallow Cream 3 Tbsp Honey

Cracked Black Pepper, to taste

- 3 7 Tbsp Water
- MARSHMALLOW CREAM (Dip) • Blend marshmallow cream,
 - until combined • Add more water, as needed for

honey and 3 tablespoons water

- the right dipping consistency • Serve at room temperature
- Optional: Serve with graham cracker crumbs

Sweeten your sales. Contact your Lamb Weston french fry expert or visit lambweston.com today for further details and samples.

