

Sweet Things®

Lamb Weston®
SEEING POSSIBILITIES IN POTATOES

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)

- ½ lb - 1 kg Peaches, canned, diced
- ¼ c - 60 mL Yellow Onions, chopped
- 1 Tbsp - 15 mL Garlic, minced
- 1 Tbsp - 15 mL Jalapeño Pepper, chopped with seeds
- 1 oz - 30 mL Apple Cider Vinegar
- 2 oz - 60 mL Bourbon
- 4 oz - 125 mL Cola
- 1 Tbsp - 15 mL Dijon Mustard
- 1 tsp - 5 mL Brown Sugar, light
- ¼ tsp - 1 mL Chili Powder
- ½ tsp - 2 mL 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 - 175 mL Tomato Purée, basic, canned
- 2 Tbsp - 30 mL Celery, finely chopped
- 2 Tbsp - 30 mL Green Olives, finely chopped
- 1 oz - 30 mL Clam Juice, bottled
- 1 Tbsp - 15 mL Worcestershire Sauce
- 1 tsp - 5 mL Fresh Lime Juice
- 1 tsp - 5 mL Sugar, granulated
- ½ tsp - 2 mL Cracked Black Pepper
- 4 dashes Angostura Bitters
- 1 tsp - 5 mL Tabasco® Sauce
- In a medium size stainless steel bowl, mix all ingredients together
- Check for seasoning and adjust

ORANGE-FENNEL VINAIGRETTE (Sauce)

- ½ c - 125 mL Fresh Orange Juice
- 2 Tbsp - 30 mL Shallots, minced
- 1 Tbsp - 15 mL Fresh Thyme Leaves
- 2 tsp - 10 mL Orange Zest
- 1 tsp - 5 mL Honey
- ¼ c - 60 mL Extra Virgin Olive Oil
- ¼ c - 60 mL Fresh Fennel Bulb, finely chopped
- 2 Tbsp - 30 mL 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 pepper
- (Can be made one day ahead. Cover and chill. Refrigerate before using)

SPINACH-BASIL PESTO (Sauce)

- 2 c - 500 mL Fresh Spinach Leaves, blanched and shocked
- ½ c - 30 mL Walnuts, chopped and toasted
- 1 c - 250 mL Fresh Basil, blanched and shocked
- ½ each Garlic Clove, fresh, minced
- ⅓ c - 30 mL Parmesan cheese
- ¼ c - 60 mL 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 - 250 mL - Fresh Cilantro, finely chopped
- ⅓ c - 75 mL Lemon Zest
- 2 Tbsp - 30 mL Ancho Chili Powder
- 2 tsp - 10 mL Coriander Powder
- 2 tsp - 10 mL Cumin Powder
- 2 Tbsp - 30 mL Garlic Flakes
- 2 Tbsp - 30 mL 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 - 175 g Cream Cheese
- 4 oz - 125 mL Plain Low Fat Yogurt
- 1 Tbsp - 15 mL Smoked Paprika
- 1 tsp - 5 mL Fresh Lemon Juice
- Kosher Salt, to taste
- Cracked Black Pepper, to taste
- 2 oz - 60 mL 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)

- ¼ c - 60 mL Fresh Rosemary, chopped
- ¾ c - 175 mL Parmesan Cheese, grated
- 3 Tbsp - 45 mL Garlic Flakes
- 1 Tbsp - 15 mL Coriander Powder
- 1 tsp - 5 mL Kosher Salt
- 1 Tbsp - 15 mL 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)

- ¾ c - 175 mL Mayonnaise
- ¼ c - 60 mL Greek Olives, finely chopped
- 1 tsp - 5 mL Garlic, minced
- 1 tsp - 5 mL Thyme, dry
- 1 tsp - 5 mL Oregano, dry
- ¼ oz - 7 mL Fresh Lemon Juice
- Kosher Salt, to taste
- Cracked Black Pepper, to taste
- Mix all ingredients in a bowl
- Check for seasoning and adjust

HONEY-DIJON-CHIPOTLE MAYO (Sauce)

- 1 c - 250 mL Olive Oil Based Mayonnaise
- 4 each Canned Chipotle Chilies in Adobo
- 2 Tbsp - 30 mL Canned Chipotle Adobo Sauce
- 2 Tbsp - 30 mL Honey
- 1 tsp - 5 mL Dijon Mustard
- ½ oz - 15 mL Fresh Lemon Juice
- dash Kosher Salt
- 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

MARSHMALLOW CREAM (Dip)

- 12 oz - 375 g Marshmallow Cream
- 3 Tbsp - 45 mL Honey
- 3 - 7 Tbsp - 45 - 100 mL Water
- Blend marshmallow cream, honey and 3 tablespoons water until combined
- Add more water, as needed for 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.

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