

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 Peaches, canned, diced
¼ 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
¼ tsp Chili Powder
½ 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
½ 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)

½ c Fresh Orange Juice
2 Tbsp Shallots, minced
1 Tbsp Fresh Thyme Leaves
2 tsp Orange Zest
1 tsp Honey
¼ c Extra Virgin Olive Oil
¼ 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 pepper
- (Can be made one day ahead. Cover and chill. Refrigerate before using)

SPINACH-BASIL PESTO (Sauce)

2 c Fresh Spinach Leaves, blanched and shocked
½ c Walnuts, chopped and toasted
1 c Fresh Basil, blanched and shocked
½ each Garlic Clove, fresh, minced
⅓ 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
⅓ 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)

¼ c Fresh Rosemary, chopped
¾ 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)

¾ c Mayonnaise
¼ c Greek Olives, finely chopped
1 tsp Garlic, minced
1 tsp Thyme, dry
1 tsp Oregano, dry
¼ oz 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 Olive Oil Based Mayonnaise
4 each Canned Chipotle Chilies in Adobo
2 Tbsp Canned Chipotle Adobo Sauce
2 Tbsp Honey
1 tsp Dijon Mustard
½ oz 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 Marshmallow Cream
3 Tbsp Honey
3 - 7 Tbsp 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.

Lamb Weston
SEEING POSSIBILITIES IN POTATOES