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)
- 3/4 lb Peaches, canned, diced
- 1/4 c Yellow Onions, chopped
- 1 Tbsp Garlic, minced
- 1/2 Tbsp Jalapeno Pepper, chopped with seeds
- 1 oz Apple Cider Vinegar
- 2 oz Bourbon
- 4 oz Cola
- 1/2 oz Fresh Lemon Juice
- 3/4 c Parmesan Cheese, grated
- 1/4 c Greek Olives, finely chopped
- 1 tsp Garlic, minced
- 1/2 tsp Oregano, dry
- 1/2 oz Fresh Lemon Juice
- dash Kosher Salt

**Preparation:**
- Optional: Serve with graham cracker crumbs
- Serve at room temperature
- Add more water, as needed for the right dipping consistency
- Serve at room temperature
- Optional: Serve with graham cracker crumbs

### 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

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

### ORANGE-FENNEL VINAIGRETTE (Sauce)
- 1/4 c Fresh Fennel Bulb, finely chopped
- 1/4 c Extra Virgin Olive Oil
- 1/2 c Fresh Orange Juice
- 1/2 tsp Kosher Salt
- 1/4 tsp Chili Powder
- 1/2 c Yellow Onions, chopped
- 1/2 lb Peaches, canned, diced
- Cracked Black Pepper, to taste
- Kosher Salt, to taste
- 1 tsp Brown Sugar, light
- 1 Tbsp Dijon Mustard
- 4 oz Cola
- 2 oz Bourbon
- 1 oz Apple Cider Vinegar
- with seeds
- 1 Tbsp Jalapeño Pepper, chopped
- 1 Tbsp Garlic, minced
- 1 tsp Honey
- 2 tsp Orange Zest
- 1 Tbsp Fresh Thyme Leaves
- 2 Tbsp Shallots, minced

**Preparation:**
- 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)
- 1/2 oz Fresh Lemon Juice
- 1/4 c Greek Olives, finely chopped
- 3/4 c Mayonnaise
- 2 c Fresh Spinach Leaves, blanched and shocked
- 1 c Fresh Basil, blanched and shocked
- 1/4 c Olive Oil
- 1/4 tsp Sugar, granulated
- 1 tsp Fresh Lime Juice
- 1 Tbsp Worcestershire Sauce
- 1/2 tsp Oregano, dry
- 1/2 oz Fresh Lemon Juice
- Kosher Salt, to taste
- Cracked Black Pepper, to taste
- 2 oz Red Pepper Jelly

**Preparation:**
- Mix all ingredients in a bowl
- Check for seasoning and adjust

### CILANTRO FLAKES & LEMON ZEST (Toss)
- 1 c Fresh Cilantro, finely chopped
- 1/2 c Lemon Zest
- 2 Tbsp Ancho Chili Powder
- 2 tsp Coriander Powder
- 2 tsp Cumin Powder
- 2 Tbsp Garlic Flakes
- 2 Tbsp Kashor Salt

**Preparation:**
- 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

### PARMESAN & ROSEMARY SEASONING (Toss)
- 1/4 c Fresh Rosemary, chopped
- 1/4 c Parmesan Cheese, grated
- 3 Tbsp Garlic Flakes
- 1 Tbsp Coriander Powder
- 1 tsp Kosher Salt
- 1 Tbsp Cracked Black Pepper

**Preparation:**
- 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

### HONEY-DIJON-CHIPOTLE MAYO (Sauce)
- 1 c Olive Oil Based Mayonnaise
- 4 each Canned Chipotle Chilies in Adobo Sauce
- 2 Tbsp Canned Chipotle Adobo Sauce
- 2 Tbsp Honey
- 1 tsp Dijon Mustard
- 1/2 oz Fresh Lemon Juice
- dash Kosher Salt

**Preparation:**
- 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

### 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

**Preparation:**
- 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

### 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
- 1/2 oz Fresh Lemon Juice
- Kosher Salt, to taste
- Cracked Black Pepper, to taste

**Preparation:**
- Mix all ingredients in a bowl
- Check for seasoning and adjust

### MARSHMALLOWS CREAM (Dip)
- 12 oz Marshmallow Cream
- 3 Tbsp Honey
- 3 - 7 Tbsp Water

**Preparation:**
- 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