

**New Great  
Tasting Recipe  
Ideas!**



## Dips & Toppings

Naturally sweet with a bright, vivid color and crisp, tender texture, Sweet Things® Sweet Potato Fries are the perfect platform for creating memorable appetizer presentations.

Serving them with a signature dip or topping will add distinction to your menu and generate customer interest. Use these Dips & Toppings recipes as a guide to help you sweeten up your menu and profits.

### BBQ Mustard Sauce

3/4 c. Hunts® BBQ Sauce  
1/4 c. Guldens® Mustard

*\* Add 1 Tbs. Dried Chipotle or  
Ancho for a spicy kick*

- Blend ingredients together



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Dips & Toppings on the back page**

*Lamb Weston®*



# Sweeten your sales with a signature touch.

## Caramel Dip

- 1 c. Caramel Apple Dip
  - 1 c. Corn Syrup, light
  - Whisk corn syrup into prepared caramel apple dip
- \* Add more corn syrup for thinner dip*  
*\* Add less corn syrup or thicker dip*  
*\* Caramel sundae/ice cream topping can be used without adding corn syrup*

## Cajun Style

- 1 c. Cajun Seasoning
- 2 Tbs. Sugar
- Blend ingredients together
- Remove fries from fryer basket
- Immediately dust the fries with generous amount of seasoning blend

## Petal Dip

- 1 c. Mayonnaise
- 1/4 c. Chili Sauce
- 2 Tbs. Horseradish, ground
- 1/4 tsp. Tabasco®
- Whisk chili sauce, horseradish and Tabasco into mayonnaise
- Cocktail sauce can be substituted for the chili sauce

## Ancho Mayonnaise

- 2 c. Mayonnaise
- 2 Tbs. Ancho Peppers, rehydrated, stemmed, seeded & pureed
- Place dried pepper pods in small bowl
- Add boiling water to just cover pods
- When pods are softened, remove stems and seeds. Puree
- Mix puree completely into mayonnaise. Chill and serve

## Honey - Molasses Glaze

- 1/4 c. Honey
- 1/4 c. Light Corn Syrup
- 2 Tbs. Molasses, dark
- 1/4 tsp. Cinnamon, ground
- Whisk cinnamon into corn syrup
- Whisk corn syrup into honey then molasses
- Drizzle glaze over fries and toss
- \* Add more corn syrup for thinner glaze*
- \* Add less syrup for thicker glaze*

## Cin-a-Sugar

- 1 c. Sugar
- 2 Tbs. Cinnamon, ground
- Blend ingredients together
- Remove fries from fryer basket
- Immediately dust the fries with generous amount of seasoning blend

## Nantucket Style

- 1 c. Old Bay® seasoning
- 1/4 c. Sugar
- 1/4 c. Garlic, granulated or powder
- Blend ingredients together
- Remove fries from fryer basket
- Immediately dust the fries with generous amount of seasoning blend

## Marshmallow Dip

- 1 c. Marshmallow Creme
- 1 c. Corn Syrup, light
- Combine until smooth and completely incorporated
- Add corn syrup to marshmallow with wire whisk
- \* Add more corn syrup for thinner dip*
- \* Add less corn syrup thicker dip*

## Chipotle Garlic Ranch

- 2 c. Ranch Dressing, prepared
- 1 Tbs. Roasted Garlic Puree
- 1 tsp. Chipotle peppers, canned
- Sauté or slow roast peeled cloves of garlic until brown and tender. Puree. Cool completely
- Mix both purees thoroughly into prepared dressing. Chill and serve
- Remove any stems from canned peppers and puree

## Cajun Remoulade

- 2 c. Tartar Sauce, prepared
- 2 Tbs. Cajun Seasoning Blend
- 1/2 tsp. Cayenne pepper, ground
- 1/4 tsp. Tabasco®
- Mix all ingredients together and serve

**Check Out Our New Website**  
[www.lambweston.com](http://www.lambweston.com)

Enjoy the sweet taste of success.

Add Lamb Weston brand Sweet Things® Sweet Potato Fries to your menu!  
 Ask your distributor, visit [lambweston.com](http://lambweston.com) or call us today: 1-800-766-7783.

**Lamb Weston**  
 a ConAgra Foods® brand