

SWEET THINGS[®]

sweet potatoes



Dips & Toppings

Naturally sweet with a bright, vivid color and crisp, tender texture, Sweet Things[®] Sweet Potato Fries and Chips 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 dip and topping recipes as a guide to help you sweeten up your menu and profits.

Cin-a-Sugar

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

Cajun Style

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

Honey - Molasses Glaze

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

Nantucket Style

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

Caramel Dip

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

Cajun Remoulade

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

Petal Dip

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|----------|----------------------|--|
| 1 c. | Mayonnaise | • Whisk chili sauce, horseradish and Tabasco into mayonnaise |
| 1/4 c. | Chili Sauce | |
| 2 Tbs. | Horseradish, ground | <i>* Cocktail sauce can be substituted for the chili sauce</i> |
| 1/4 tsp. | Tabasco [®] | |

Gingered Coconut

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|--------|-------------------------------------|--|
| 1 c. | Coconut, sweetened, toasted, ground | • Cook until medium brown in color. Cool. Process until very fine in food processor or blender |
| 1 Tbs. | Ginger, ground | |
| 1 tsp. | Cayenne, ground | • Add spices to cooled ground coconut |
- Bake sweetened, shredded coconut in single layer on baking sheet in 325°F oven
 - Immediately dust fries with generous amount of seasoning blend



Lamb Weston[®]

