



Nashville Hot Fry Seasoning

New

Crispy Seasoned Crisscut Fries Tossed in a Spicy Nashville Hot Rub

INGREDIENTS

8 ounces Lamb Weston Seasoned™ CrissCut™ Skin-On Original Recipe (D23)

¼ cup Cayenne Pepper

2 tablespoons Light Brown Sugar

1 tablespoon Garlic Powder

1 tablespoon Smoked Paprika

1 tablespoon Kosher Salt

2 tablespoons Dry Mustard

2 tablespoons Ground Black Pepper

DIRECTIONS

1. Cook fries to manufacturers specifications.
2. Combine all spices together in a mixing bowl and mix well using a whisk to combine.
3. Toss hot fries with the seasoning mix.
4. Serve alongside your favorite sauce for dipping.

Yield

1/2 cup