



Brown Butter Yogurt and Agrodolce Fries

NEW

Crispy Beer Battered Fries over a savory brown butter yogurt sauce, drizzled with a sweet and tart agrodolce, topped with fresh herbs.

INGREDIENTS

- 8 oz Lamb Weston Seasoned 5/16" Thin Regular Cut™ Beer Battered Recipe (45Q)
- 1 ounce fresh basil
- 1 ounce fresh cilantro
- 1 ounce fresh mint
- 6 ounces Greek yogurt
- 2 ounce brown butter
- 1 tablespoon olive oil
- ¼ cup shallot, finely minced
- 2 cloves garlic, finely sliced
- ¼ cup pine nuts, toasted
- ¾ cup red wine vinegar
- ¼ cup honey
- ¼ cup golden raisin, chopped
- ½ teaspoon red pepper flake
- ½ teaspoon salt

DIRECTIONS

1. To begin, start with making the Agrodolce. Combine the olive oil, shallot, and garlic. Sweat over medium heat until translucent. Add pine nuts, vinegar, honey, raisins, red pepper flake, and salt. Bring to a boil.
2. Reduce Agrodolce to a simmer and maintain heat until reduced to a syrupy consistency.
3. Combine the Greek yogurt and brown butter. Season with salt and pepper to taste.
4. Tear the herbs into approximately ½ inch squares.
5. Cook fries to manufacturers specifications.
6. To plate, spread a ¼ cup of the brown butter yogurt on the bottom of a shallow bowl. Toss your fries with 3 tablespoons of the agrodolce and place on top of the yogurt. Garnish with the fresh torn herbs and serve.

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Yield

2 servings