



Horseshoe Fries

INGREDIENTS

4 oz. Stealth® Skin-On Regular Cut Fries (S19)

4 oz. ham strips

2 egg yolks

1/2 cup beer (lager)

2 Tbsp. butter

3 cups sharp cheddar cheese, shredded

1 tsp. Worcestershire sauce

1/4. tsp. dry mustard

1/2 tsp. salt

1/2 tsp. ground black pepper

1/2 tsp. cayenne pepper

DIRECTIONS

1. In a small bowl, combine egg yolks and beer until mixed; set aside.
2. In the top of a double boiler over hot water, melt butter and cheddar cheese.
3. Add Worcestershire sauce, dry mustard, salt, pepper and cayenne pepper; stir until well mixed.
4. Add egg mixture a little at a time, stirring constantly.
5. Cook and stir until mixture thickens and begins to bubble around the edges.

Assemble Horseshoe Fries Boat:

1. Prepare 4 oz. Stealth® Skin-On Fries (S19) according to package directions.
2. Toss fries in paprika, salt and ground black pepper.
3. Mix ham strips with fries.
4. Fill serving boat with fries and ham strips.
5. Drizzle with Beer and Cheese Sauce (1.5 oz.).

Yield

1+ portions