



McCracken's Irish Pub Shepards Fries

Shepards pie topped fries garnished with a batch Guinness glaze, cheese, sour cream, parmesan, and parsley.

This recipe was created by McCracken's Irish Pub, a People's Choice winner from our FryDay Night Tour recipe contest.

INGREDIENTS

4 oz. Shepards Pie Mix (beef, lamb, celery, peas, onions, carrots and gravy)

10 oz. Lamb Weston® Stealth Fries® Potato Dippers® (S0018)

5 oz. Cheese Sauce / Soup

1 oz. Sour Cream

1 oz. Batch Guinness Glaze

1 oz. Parmesan

1 oz. Curly Parsley

DIRECTIONS

1. Prepare Lamb Weston® Stealth Fries® Potato Dippers® according to package instructions.
2. Arrange the scoop fries on the fajita plate scoops up, so it looks like a bunch of little bowls.
3. Pour the Shepards pie mix over the fries making sure to spread it evenly and the fries each get some mix.
4. Drizzle hot beer cheese over the fries.
5. Using the 3-hole sour cream squeeze bottle, squeeze out sour cream in a diagonal pattern across the food. Then in the same diagonal pattern, squeeze the Guinness glaze over the sour cream.
6. Top with parmesan and parsley.

Yield

1 portion