



Spicy Maple Sweet Waffle Fries

Spicy Maple Sweet Waffle Fries topped with braised short rib and drizzled with spicy bourbon maple syrup

INGREDIENTS

- 6 oz. Lamb Weston® Sweet Potatoes CrissCut® Fries (Item L0090)
- 3 oz. braised short rib, sliced
- 2 oz. bourbon maple syrup
- 2 dried red chilies
- 1 oz. fried garlic, for garnish

DIRECTIONS

1. Prepare fries in accordance with manufacturer's directions.
2. Plate fries and top with braised short rib and drizzle with Spicy Bourbon Maple Syrup (instructions below).

<u>Spicy Bourbon Maple Syrup:</u>

1. In a small pot, heat bourbon maple syrup and add finely chopped dried chilies.
2. Cook for about 2-3 minutes or until the sauce starts to thicken. Remove from heat and set aside until ready to serve.

Yield

1 portion