



Steak-seasoned wedges with black garlic aioli

INGREDIENTS

20 oz. Lamb Weston® Private Reserve Wedge Cut (32R)

Black garlic aioli:

2 egg yolks

1 tbsp. Dijon mustard

4 cups oil

5 cloves black garlic, pureed

Salt and pepper to taste

Steak seasoning:

1 cup salt

1 tbsp. black pepper

¼ tsp. ground garlic

1 tsp. cayenne pepper

¼ tsp. rosemary, whole but crushed

½ tsp. onion powder

DIRECTIONS

Cook potatoes to manufacturer's directions.

Black garlic aioli:

In medium bowl whisk egg yolk and Dijon mustard.

Slowly drizzle in oil until thick and fully incorporated.

Stir in garlic paste and season to taste.

Steak seasoning:

Blend all steak seasoning ingredients together in a bowl.

Season fries as needed.

Yield

5 portion