



## Suki-yaki Fries

Combine one of the most popular Japanese hot pot dishes, sukiyaki, with everyone's favorite food, fries!

### INGREDIENTS

10 oz. CrispyCoat™ Steak Cut Crispy on Delivery™ Fries (LW211)\*

3.5 oz beef, cut into bite-size pieces

Warishita sauce (ingredients below)

½ oz green onions, cut on the bias

1 poached egg

Warishita Ingredients:

3 oz sake

3 oz mirin

3 oz soy sauce

3 tbsp sugar

1.7 oz dashi stock

\*image shows steak thin cut, not available in US.

### DIRECTIONS

1. Prepare the CrispyCoat™ Steak Cut Crispy on Delivery™ Fries to manufacturer directions.
2. Prepare the Warishita sauce: combine all Warishita ingredients in a small pot and boil over high heat. Once the ingredients reach a boil, turn the heat off and put it aside.
3. Pan-fry the beef until nearly cooked.
4. Add the Warishita sauce to the pan and cook for a few minutes.
5. Plate fries, add on the cooked beef with sauce.
6. Top with green onions and poached egg.

DIRECTIONS

Yield

1 portion