



This Little Pig Texas Poutine

Texas Poutine Dippers topped with smoked brisket, cheese, jalapeno, sweet BBQ sauce, and crumbled bacon.

This recipe was created by This Little Pig, a People's Choice winner from our FryDay Night Tour recipe contest.

INGREDIENTS

16 oz. Lamb Weston® Private Reserve Wedge Cut (12127)

1 oz. bell pepper

1 oz. yellow bell pepper

1 oz. red bell pepper

1 oz. jalapeno peppers

1 oz. sliced yellow onions

4 slices of white American cheese

4 oz. of Cajun cheese sauce

DIRECTIONS

- 1. Prepare Lamb Weston® Private Reserve Wedge Cut according to package instructions.
- 2. Season the dippers with desired seasoning(s).
- 3. Plate the dippers.
- 4. Layer the ingredients on top of the dippers smoked brisket, cheese, jalapenos, sweet BBQ sauce, and crumbled bacon.
- 5. Garnish with chopped green onion & pickled red onion.

Yield

1 portion