

Lamb Weston®

FRIES & APPETIZERS

DIPS & SAUCES

Recipe Ideas

Set yourself apart by turning your french fries, sweet potato fries and appetizers into signature specialties with distinctive dips and sauces that enhance the flavor of every bite. Your Lamb Weston representative can help you find the perfect pairing for your menu.

CHIPOTLE RANCH DIPPING SAUCE

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|---------|---------------------------------|--|
| 2 cups | prepared ranch dressing | • Puree ranch dressing and chipotle peppers until smooth |
| 1/4 cup | chipotle peppers in adobo sauce | • Serve chilled |

TOMATO, BASIL & FRESH MOZZARELLA DIP

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| 2 oz. | fresh basil leaves, torn | • Combine all ingredients in a food processor and pulse 3 to 4 times for a coarse consistency |
| 1 cup | Hunt's® Petite Diced Tomatoes | • Serve chilled |
| 7 oz. | fresh mozzarella, diced | |
| 1 oz. | Parmesan cheese | |
| 2 Tbsp. | extra virgin olive oil | |
| 1/4 tsp. | kosher salt | |
| 1/4 tsp. | cracked black pepper | |



ROASTED RED PEPPER COULIS

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| 1 cup | roasted red peppers | • In food processor, pulse roasted red peppers, heavy cream and Parmesan cheese until smooth |
| 1/2 cup | heavy cream | • Transfer to a heavy bottom sauce pan, stir in salt, pepper and vinegar (if desired) and simmer for about 5 minutes |
| 1/4 cup | grated Parmesan cheese | • Serve chilled |
| 1/2 tsp. | kosher salt | |
| 1/4 tsp. | cracked black pepper | |
| 1/2 tsp. | balsamic vinegar (optional) | |

MOLE KETCHUP

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|---------|-----------------------------|------------------------------------|
| 2 cups | Hunt's® Ketchup | • Combine all ingredients together |
| 1 Tbsp. | prepared taco seasoning mix | • Serve chilled |
| 2 tsp. | chipotle powder | |
| 2 tsp. | cocoa powder | |
| 1 tsp. | fresh lime juice | |

GREEN GODDESS DIPPING SAUCE

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|---------|--------------------------------|--|
| 1 Tbsp. | extra virgin olive oil | • Sauté onions in oil until translucent |
| 2 Tbsp. | yellow onion, finely chopped | • Add milk, bring to a simmer and whisk in sour cream and cream cheese |
| 1/2 cup | milk | • When cream cheese has melted, add remaining ingredients |
| 1/4 cup | sour cream | • Serve chilled |
| 8 oz. | cream cheese | |
| 2 Tbsp. | fresh parsley, finely chopped | |
| 2 Tbsp. | fresh chives, minced | |
| 1 Tbsp. | fresh tarragon, finely chopped | |



CHIMICHURRI MAYO

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|----------|------------------------------|---|
| 2 Tbsp. | extra virgin olive oil | • Sauté onions in oil until translucent |
| 2 Tbsp. | yellow onion, finely chopped | • Add garlic and cook for 2 minutes |
| 2 Tbsp. | garlic, minced | • Remove from heat and stir in herbs |
| 1 Tbsp. | fresh parsley, chopped | • Cool mixture, add mayonnaise and seasonings |
| 1 Tbsp. | fresh oregano, chopped | • Serve chilled |
| 2 cups | mayonnaise | |
| 1 tsp. | kosher salt | |
| 1/2 tsp. | cracked black pepper | |
| pinch | cayenne pepper | |



WASABI RANCH DIPPING SAUCE

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|---------|-------------------------|-------------------------------------|
| 2 cups | prepared ranch dressing | • Combine ranch dressing and wasabi |
| 2 Tbsp. | prepared wasabi | • Serve chilled |



BALSAMIC, FIG & SOY DIP

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|---------|------------------------|--|
| 12 oz. | prepared fig preserves | • Combine ingredients in a sauce pan and bring to a boil |
| 2 Tbsp. | balsamic vinegar | • Reduce heat and simmer for 5 minutes |
| 1/2 cup | LaChoy® Soy Sauce | • Serve chilled |

FIRE ROASTED SALSA

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|----------|--|---|
| 1 cup | Gilroy Foods & Flavors™ Fajita Blend Dices | • Combine all ingredients in a food processor and pulse 3 to 4 times for a coarse consistency |
| 1 cup | Hunt's® Petite Diced Tomatoes | • Let stand at room temperature for 30 minutes to allow flavors to blend |
| 2 Tbsp. | fresh lime juice | |
| 2 Tbsp. | Gilroy Foods & Flavors™ Garden Frost Jalapeño Pepper Puree | |
| 3 Tbsp. | fresh cilantro, chopped | |
| 1 Tbsp. | granulated sugar | |
| 1/2 tsp. | ground cumin | |
| 1 tsp. | kosher salt | |
| 1/4 tsp. | cracked black pepper | |

SPICY SOUTHWEST KETCHUP

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|---------|-----------------------------|------------------------------------|
| 2 cups | Hunt's® Ketchup | • Combine all ingredients together |
| 3 Tbsp. | prepared taco seasoning mix | • Serve chilled |
| 1 tsp. | chipotle powder | |
| 2 tsp. | fresh lime juice | |

FRY NEST (BLOOMIN' TATERS OR FRIES)

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|--------------|------------------------|---|
| Glue: | | |
| 1 cup | cold water | • Slowly whisk corn starch into cold water until well combined |
| 14 Tbsp. | corn starch | |
| Nest: | | |
| 1 1/2 lbs. | french fries (any cut) | • Place fries in a bowl |
| 2-4 Tbsp. | Glue | • Toss well with Glue |
| | | • Place fries in fryer basket that is split in half |
| | | • Put a hold down on fries and fry until done |
| | | • Use a spatula down the inside edge of the fry basket to release fries |
| | | • Serve on a plate with a steak knife and various dipping sauces |



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Lamb Weston®

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