

Holiday Fries

'Tis the season...for fully loaded flavor! Crispy sweet potato fries (dusted with a salty/sweet spice) are topped with a drizzling of honey, then small, chopped, candied pecans & melting **Merchts® Port Wine Cheese**.

INGREDIENTS:

- 6 C Merchts® Port Wine, room temperature
- 1 C sugar, cane
- ¼ C sugar, light brown
- 2 tsp salt, sea
- 1 tsp cayenne pepper, ground
- 18 pounds sweet potato fries
- 1 ½ C honey, clover
- 3 C pecans, candied, rough chopped

METHOD:

1. Place cane sugar, brown sugar, salt and cayenne in a mixing bowl and stir to evenly combine; creating a fry seasoning blend. Reserve covered at room temperature for service.
2. Fry the sweet potato fries to order, as needed for service, until crispy & fully cooked.
3. **For 1 order:** Fry 6 oz. sweet potato fries. Drain & remove from fryer and place in a mixing bowl with 1 tsp fry seasoning blend and toss to evenly combine. Place in a serving basket, then top the fries with a ½ Tbsp drizzle of honey, 2 Tbsp Merchts® Port Wine (soft chunks) and 1 Tbsp pecans.
4. Repeat for remaining orders as needed.

PORTIONS: 48

SERVING SIZE: 1 order loaded fries

