



# CANDIED MAPLE BACON SWEET POTATO FRIES

8 oz (227 g) Jersey Shore® Sweet Potato Fries

4 oz (113 g) maple glaze icing

2 oz (57 g) cinnamon sugar

4 oz (113 g) smoked bacon

A little sweet, a little smoky – this unique dessert or snack option combines Jersey Shore® Sweet Potato Fries and smoked bacon to have your customers coming back for more.



DEEP FRY JERSEY SHORE® SWEET POTATO FRIES

TEMP: 350°F (180°C) COOK TIME: 4-4½ mins.

- 1 Plate Jersey Shore® Sweet Potato fries in a serving vessel.
- 2 Drizzle with maple glaze icing and chopped smoked bacon then sprinkle with a blend of cinnamon and sugar.

**FRIES ON  
THE RISE  
+8.1% VS YA!**

Sweet Potato Fries are a growing category and are popular across all restaurant types. <sup>1</sup>

**UNBEATABLY  
SWEET**

Jersey Shore® fries are cut thick from select sweet potatoes and lightly coated with a signature garlic, sea salt and cracked black pepper batter.

**TOTALLY  
CRAVEABLE**

Try this unique menu item to drive more repeat visits! Customers will crave them! <sup>2</sup>

1. The NPD Group/SupplyTrack®, 12 months ending January 2021 2. Datassential Scores Testing, December 2021

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