



# HONEY BBQ BRISKET & BACON FRIES



680 grams Cavendish Farms Fine Coat Crinkle Cut Fries

400 grams beef brisket

1/2 cup honey chipotle BBQ sauce

1/2 cup ranch dressing

5 slices bacon, cooked crisp and chopped

1 cup cheddar cheese, grated

Coated Crinkle Cut fries are the perfect pairing with this saucy creation.



DEEP FRY FINE COAT CRINKLE CUT FRIES

TEMP: 350°F (180°C) COOK TIME: 2 ¼ - 3 mins. YIELD: 4 servings

- 1 Cook bacon until crisp and roughly chop.
- 2 Heat brisket according to package directions and set aside.
- 3 Place fries into fryer at 350°F (180°C) and fry for 2 ¼ - 3 minutes.
- 4 Divide fries between serving bowls and top with brisket, chopped bacon, and cheddar cheese.
- 5 Finish by drizzling ranch dressing over each portion.

## BRING ON THE BBQ

Honey BBQ style sauces are one of the fastest growing sauce pairings with fries, +51% 4-year growth.\*

## CRISPY & CASUAL

Perfect menu addition for QSR, casual dine, and fast casual dining.

## CHEESE, PLEASE!

Cheddar remains a favorite fry topping among consumers.\*

\*Datassential Menu Trends, Q1 2024.

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