



DILL PICKLE FRIES

2 3/4 cups (680g) 3/8" Straight Cut, Skin-On

1 teaspoon dill pickle seasoning

1 tablespoon dill pickle mayo

Experience the perfect blend of crispy and tangy with Dill Pickle Fries that elevate your customers snacking game!



DEEP FRY 3/8" STRAIGHT CUT, SKIN-ON

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

- 1 Place fries into fryer at 350 ° F [180 ° C] and fry for 2 ¼ minutes.
- 2 Place fries into serving vessel and top with dill pickle seasoning.
- 3 Serve with a side of dill pickle mayo.

TRENDY TEMPTATION

Serve up a top trending flavor with the #1 side - French Fries.

FLAVOR FUSION

A vibrant blend of flavors for a delightful taste.

ZESTY KICK

Add a zesty kick to your dish with dill pickle seasoning!

CONTACT YOUR LOCAL SALES REPRESENTATIVE TO LEARN MORE TODAY

1-800-561-7945

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