



# FLAVOR-FILLED IDEAS

FLAVORFUL FRENCH FRY APPLICATIONS MADE EASY



## ADD VALUE AND APPEAL TO YOUR MENU

It's ALWAYS the right time to build up your appetizer and small-plate menu! Explore the potential of these ideas that combine Sysco® french fries with ingredients already in your pantry. These recipes have been designed to be easy to prepare, compelling to patrons, flexible, and offer attractive profit potential.





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GENERATE  
**HIGHER**  
*CHECK AVERAGES*



# MANDARIN FIRECRACKER FRIES

Recipe Yield: 10 servings (10 oz. each)

## Step 1 (Mandarin Firecracker Seasoning)

Cilantro, dry	1 Tbsp.
Orange peel, dry	1 Tbsp.
5-Spice powder	1 Tbsp.
Fine salt	1 Tbsp.
Fine sugar	2 tsp.
Cayenne pepper, ground	2 tsp.

## Step 2 (Hoisin Ketchup)

Ketchup	14 oz.
Hoisin sauce	7 oz.
Chili oil	1 Tbsp.

## Step 3

<b>Sysco Imperial Potato Fry Skin-on 5/16" Phantom™</b>	<b>6¼ lb.</b>
Black sesame seeds	2 Tbsp.

## Step 1 (Firecracker Seasoning)

Blend together the Mandarin firecracker seasoning ingredients in a spice grinder; transfer to a shaker.

## Step 2 (Hoisin Ketchup)

Whisk together the ketchup, hoisin sauce, and chili oil in a small bowl. Reserve refrigerated.

## Step 3

For each serving: prepare 10 oz. of french fries according to package directions. Toss fries in a bowl with ½ Tbsp. of seasoning. Transfer to a warm plate and serve with 2 oz. of hoisin ketchup garnished with ½ tsp. of the black sesame seeds.

Serving Suggestion: Garnish with wasabi peas.

# CARAMEL AND CHOCOLATE FRIES

Recipe Yield: 12 servings (9½ oz. each)

## Step 1 (Caramel Sauce)

Granulated sugar	16 oz.
Water	4 fl. oz.
Heavy cream	8 fl. oz.
Butter	4 oz.
Vanilla extract	½ Tbsp.

## Step 2 (Chocolate Sauce)

Heavy cream	6 fl. oz.
Semi-sweet chocolate, rough chop	7 oz.
Butter, cut in pieces	3 oz.

## Step 3

<b>Sysco Imperial Potato Fry Skin-on 3/8" Recipe Choice</b>	<b>7½ lb.</b>
Fine salt	2½ tsp.

## Step 1 (Caramel Sauce)

In heavy, 2-quart saucepan over moderately high heat, combine sugar with water and bring to boil. Continue cooking, swirling pan occasionally (do not stir), until light-golden brown, 6 to 8 minutes. Remove from heat and stir in cream. Add butter and vanilla extract; stir until smooth. Remove from heat and keep warm.

## Step 2 (Chocolate Sauce)

Bring the cream to a simmer. Remove from heat and whisk in the chocolate and butter until smooth. Keep warm.

## Step 3

*For each serving:* prepare 10 oz. of french fries according to package directions. Place on a warm serving plate and sprinkle with ¼ tsp. of salt. Serve with 1½ oz. of caramel sauce and ½ oz. of chocolate sauce in sauce cups on the side.







## PARMESAN POTATO WEDGES PROVENÇAL

*Recipe Yield: 10 servings (9½ oz. each)*

**Sysco Imperial Potato Fry  
Wedge Skin-on 8 Cut** **6¼ lb.**

Extra virgin olive oil **2½ fl. oz.**

Herbes de Provence **½ oz.**

Parmesan cheese, grated **3 oz.**

Kosher salt **5 tsp.**

*For each serving:* prepare 10 oz. of wedges according to package directions. Transfer to a bowl, drizzle with ½ Tbsp. oil and sprinkle with ½ Tbsp. of herbs, 1 Tbsp. cheese, and ½ tsp. salt.

# GREEK NACHOS

Recipe Yield: 12 servings (12½ oz. each)

## Step 1 (Tzatziki Sauce)

Cucumber, peeled, seeded, grated	9 oz.
Kosher salt	½ Tbsp.
Lemon juice	2 fl. oz.
Garlic, chopped	½ Tbsp.
Dill, chopped	1 tsp.
Greek plain yogurt	1½ cups
Black pepper, ground	½ tsp.

## Step 2 (Lamb Topping)

Olive oil	2 fl. oz.
Yellow onion, julienned fine	12 oz.
Garlic	2 Tbsp.
Ground lamb	2 lb.
Cumin, ground	2 tsp.
Oregano, dried	2 tsp.
Kosher salt	2 tsp.
Black pepper, ground	1 tsp.

## Step 3

<b>Sysco Imperial Potato Fry</b>	<b>6¼ lb.</b>
<b>Skin-on Waffle Homestyle</b>	
Feta cheese, crumbled	10 oz.
Roma tomato, seeded, diced	5 oz.
Kalamata olives, pitted, quartered	4 oz.
Fresh mint, thinly sliced	10 tsp.

## Step 1 (Tzatziki Sauce)

Toss cucumbers in a bowl with the salt, transfer to a strainer, and drain for at least 30 minutes. Combine the strained cucumbers, lemon juice, garlic, and dill in the food processor bowl. Purée until smooth. Stir together the cucumbers, yogurt, and pepper. Cover and refrigerate for at least 2 hours before use.

## Step 2 (Lamb Topping)

Heat the olive oil in a large skillet. Add the onions and garlic. Cook over very-low heat to caramelize the onions until translucent and light brown. Add the lamb to the skillet and cook over medium heat until the lamb is cooked through. Remove from the skillet and drain away any excess fat. Return to the skillet, add the spices, and simmer for 2 to 3 minutes. Reserve warm.

## Step 3

For each serving: prepare 10 oz. of the lattice fries according to package directions. Transfer to a warm plate and top with ½ cup of lamb, 1 oz. Feta, ½ oz. tomatoes, 1 Tbsp. olives, and 1 tsp. mint. Serve with 2 fl. oz. of tzatziki sauce on the side.







# PARMESAN FRITES WITH SUN-DRIED TOMATO AND BLUE CRÈME

Recipe Yield: 10 servings (12 oz. each)

## Step 1 (Crème)

Butter	3 oz.
All-purpose flour	3 oz.
Milk	30 fl. oz.
Bleu cheese, crumbled	6 oz.
Sun-dried tomatoes, chopped	2 oz.
Kosher salt	2 tsp.

## Step 2

<b>Sysco Imperial Potato Fry Skin-on 3/8" Phantom Plus™</b>	<b>6¼ lb.</b>
Parmesan cheese, grated	3 Tbsp.
Parsley, finely minced	3 Tbsp.
Sea salt	2½ tsp.
Black pepper, ground	1¼ tsp.

## Step 1 (Crème)

Melt the butter in a saucepan. Whisk in the flour and simmer for a minute. Add the milk to the roux and whisk until smooth. Bring to a simmer. Add the cheese, tomatoes, and salt. Whisk until smooth. Reserve warm.

## Step 2

For each serving: prepare 10 oz. of the french fries according to package directions. Transfer to a bowl and toss with 1 tsp. each of parsley and Parmesan cheese, ¼ tsp. of salt, and ⅛ tsp. of pepper. Serve on a warm plate with a 4 oz. sauce cup of bleu crème on the side.



# BOURSIN AND SMOKED SALMON WAFFLE

*Recipe Yield: 6 servings (11 oz. each)*

## Step 1

Butter	1 oz.
All-purpose flour	1 oz.
Milk	16 fl. oz.
Boursin cheese	7½ oz.
Kosher salt	½ tsp.

## Step 2

<b>Sysco Imperial Potato Fry Skin-on Waffle Homestyle</b>	<b>60 oz.</b>
Smoked salmon, flaked	7½ oz.
Chives, finely chopped	2 Tbsp.
Parmesan cheese, shredded	2 Tbsp.

## Step 1

Melt the butter in a saucepan. Whisk in the flour and simmer for a minute. Add the milk to the roux and whisk until smooth. Bring to a simmer over medium heat. Add the Boursin cheese and salt; whisk until smooth. Reserve warm.

## Step 2

*For each serving:* prepare 10 oz. of the lattice fries according to package directions and place on a warm plate. Top the lattice fries with 3 oz. of sauce, 1½ oz. salmon, 1 tsp. chives, and ½ Tbsp. Parmesan cheese.





# GARLIC, LEMON AND ROSEMARY FRIES

Recipe Yield: 10 servings (10 oz. each)

## Step 1 (Dijon Sauce)

Dry mustard	2 Tbsp.
Mayonnaise	2 cups
Worcestershire dry seasoning	1 Tbsp.
Capers, chopped	2 Tbsp.
Heavy cream	1 fl. oz.

## Step 2 (Fry Seasoning)

Lemon peel, dried	1½ Tbsp.
Rosemary	2 Tbsp.
Garlic, dry, minced	1½ Tbsp.
Kosher salt	½ Tbsp.

## Step 3

Sysco Imperial Potato Fry Skin-on 3/8" Phantom	6¼ lb.
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## Step 1 (Dijon Sauce)

Whisk together the Dijon sauce ingredients in a small bowl. Reserve refrigerated.

## Step 2 (Fry Seasoning)

Blend together the fry seasoning ingredients in a spice grinder; transfer to a shaker.

## Step 3

For each serving: prepare 10 oz. of french fries according to package directions. Toss fries in a bowl with 1 tsp. of fry seasoning. Transfer to a warm plate and serve with 2 oz. of sauce.



## PIZZA FRIES

*Recipe Yield: 1 serving (15 oz.)*

<b>Sysco Imperial Potato Fry</b>	<b>10 oz.</b>
<b>Skin-on Waffle Homestyle</b>	
Turkey pepperoni, thinly sliced	1½ oz.
Mozzarella cheese, shredded	2 oz.
Italian seasoning	½ tsp.
Parmesan cheese, shredded	½ oz.
Pizza sauce, prepared	4 oz.

*For each serving:* prepare 10 oz. of the lattice fries according to package directions. Transfer to an ovenproof plate and top with the pepperoni, Mozzarella cheese, Italian seasoning, and Parmesan cheese. Bake the lattice fries in a 425°F convection oven for 2–3 minutes or until the cheese is melted and bubbly. Serve with a 4 oz. sauce cup of warm pizza sauce on the side.





# GARLIC-SPIKED FRIES

Recipe Yield: 10 servings (8½ oz. each)

### Step 1 (Garlic Sauce)

Garlic, whole heads	2
Olive oil	1 Tbsp.
Butter, melted	4 oz.
Olive oil	4 fl. oz.
Garlic salt	1 Tbsp.

### Step 2 (Garlic Chips)

Garlic, whole head	1
Oil for frying	

### Step 3

<b>Sysco Imperial Potato Fry Skin-on 3/8" Recipe Choice</b>	<b>6¼ lb.</b>
Garlic chives, thinly chopped	10 tsp.

### Step 1 (Garlic Sauce)

Slice the top of each head of garlic. Place the heads on a sheet of foil large enough to bundle around both. Drizzle the heads with 1 Tbsp. of olive oil and fold to close foil package. Bake in a 350°F convection oven for 30 to 35 minutes. Remove from oven and allow to cool slightly before squeezing out the cloves. Purée the garlic cloves with butter and olive oil; add the garlic salt. Reserve warm.

### Step 2 (Garlic Chips)

Thinly slice the garlic into chips, using a mandolin. Fry the chips until lightly brown and drain on an absorbent towel.

### Step 3

For each serving: prepare 10 oz. of french fries according to package directions. Toss the fries with 1 fl. oz. of garlic sauce and 1 tsp. of chives. Place on a warm serving plate; top with 5–6 garlic chips and serve.



# RUSTIC FRIES WITH ARTICHOKE AND OLIVE TAPENADE

Recipe Yield: 10 servings (12 oz. each)

## Step 1 (Tapenade)

Artichoke hearts, chopped	15 oz.
Kalamata olives, chopped	5 oz.
Sun-dried tomatoes, packed in oil, chopped	3 oz.
Capers	2½ oz.
Garlic, minced	1½ oz.
Parsley flakes	1 oz.
Parmesan cheese, shredded	3 oz.
Black pepper, ground	1 Tbsp.
Olive oil	6 fl. oz.

## Step 1 (Tapenade)

In a large bowl, blend the tapenade ingredients together. Reserve.

## Step 2

For each serving: prepare 10 oz. of the french fries according to package directions. Transfer to a warm serving plate and top with 3½ oz. of tapenade.

## Step 2

Sysco Imperial Potato Fry 3/8" 6¼ lb.





## SAVORY BREAKFAST WAFFLE

*Recipe Yield: 5 servings (10 oz. each)*

Chicken-apple sausage, ½" dice	12 oz.
<b>Sysco Imperial Potato Fry Skin-on Waffle Mild</b>	<b>50 oz.</b>
Scrambled eggs, cooked	15 oz.
Hollandaise sauce, prepared	7½ fl. oz.
Parsley flakes	2 Tbsp.
Black pepper, cracked	To taste

Sauté the sausage in a skillet until heated through and lightly browned. Reserve warm.

*For each serving:* prepare 10 oz. of the lattice fries according to package directions and place on a warm plate. Top the lattice fries with 3 oz. of scrambled egg and 1½ oz. of sausage; drizzle with 1½ oz. of hollandaise sauce, sprinkle with 1 tsp. of parsley, and finish with cracked pepper.



# BUTTERMILK RANCH FRIES

*Recipe Yield: 10 servings (8½ oz. each)*

## Step 1 (Ranch Seasoning)

Ranch dressing mix, powder	2½ oz.
Fine sugar	¾ oz.
Kosher salt	¾ oz.

## Step 2

<b>Sysco Imperial Potato Fry</b>	<b>6¼ lb.</b>
<b>Skin-on 5/16" Phantom</b>	

## Step 1 (Ranch Seasoning)

Blend together the Ranch seasoning ingredients in a spice grinder; transfer to a shaker.

## Step 2

*For each serving:* prepare 10 oz. of french fries according to package directions. Toss fries in a bowl with ½ Tbsp. of seasoning. Transfer to a warm plate and serve.





# AHI AND AVOCADO WAFFLE

Recipe Yield: 5 servings (11 oz. each)

### Step 1

Sour cream	6 oz.
Lime zest	1 Tbsp.
Lime juice	1 fl. oz.
Wasabi powder	3 Tbsp.
Sushi-grade ahi tuna fillet	14 oz.

### Step 2

White sesame seeds	1 oz.
Black sesame seeds	½ oz.
Olive oil	1 Tbsp.
Salt and pepper to taste	
<b>Sysco Imperial Potato Fry Skin-on Waffle Homestyle</b>	<b>50 oz.</b>

### Step 3

Avocado, fresh, ¼" dice	5 oz.
Sweet dark soy sauce (ketjap manis)	2 fl. oz.
Scallions, finely sliced on the bias	2½ Tbsp.
Toasted sesame seeds	5 tsp.

### Step 1

Combine the cream, lime zest, lime juice, and wasabi powder in a bowl and whisk until smooth; transfer to a squeeze bottle.

### Step 2

Season the ahi with salt and pepper. Coat both sides with a blend of the white and black sesame seeds. Sear the ahi on both sides in a hot skillet with olive oil, leaving the center raw. Remove from the pan and dice into ¼" cubes.

### Step 3

For each serving: prepare 10 oz. of the lattice fries according to package directions and place on a warm plate. Top the lattice fries with 2½ oz. of ahi, 1 oz. of avocado, drizzle with ⅓ oz. of soy sauce, and 1 oz. of wasabi crème. Sprinkle with ½ Tbsp. of scallions and toasted sesame seeds.



## CHILI-LIME SPICED FRIES

*Recipe Yield: 10 servings (8 oz. each)*

Southwestern seasoning	1 oz.
Lime powder	½ oz.
Kosher salt	½ oz.
<b>Sysco Imperial Potato Fry</b> <b>Skin-on 5/16" Phantom</b>	<b>6¼ lb.</b>

Blend together the Southwestern seasoning, lime powder, and salt in a spice grinder; transfer to a shaker.

*For each serving:* prepare 10 oz. of french fries according to package directions. Toss fries in a bowl with ½ Tbsp. of seasoning. Transfer to a warm plate and serve.





# SMOKED CHEDDAR AND BEER FONDUE

## WITH WEDGES

Recipe Yield: 10 servings (11¼ oz. each)

### Step 1 (Fondue)

Light beer	24 oz.
Sharp Cheddar cheese, shredded	12 oz.
Smoked Cheddar cheese, shredded	12 oz.
All-purpose flour	¼ cup
Worcestershire sauce	1 tsp.
Kosher salt	1 tsp.
Black pepper, ground	½ tsp.
Cayenne pepper, ground	¼ tsp.
Nutmeg, ground	Pinch

### Step 2

<b>Sysco Imperial Potato Fry Wedge Skin-on 8 Cut</b>	<b>6¼ lb.</b>
Sea salt, fine	2½ tsp.
Italian seasoning	2½ tsp.
Black pepper, ground	1¼ tsp.

### Step 1 (Fondue)

Bring the beer to a boil and simmer for 2 to 3 minutes. Toss the cheeses and the flour together in a bowl. Gradually whisk the cheese blend into the beer and cook on low, stirring until melted and smooth. Add the remaining ingredients. Reserve warm.

### Step 2

For each serving: prepare 10 oz. of wedges according to package directions and toss in a bowl with ¼ tsp. sea salt, ¼ tsp. Italian seasoning, and ⅛ tsp. of pepper. Add 4 oz. of fondue to the serving plate in a small dish.



# SMOKY BBQ FRIES WITH HABANERO-CILANTRO CREAM

Recipe Yield: 10 servings (11½ oz. each)

## Step 1 (Smoky BBQ Seasoning)

Sea salt, fine	1 Tbsp.
Chipotle powder, ground	2 Tbsp.
Black pepper, cracked	2 Tbsp.
Cumin seeds, toasted	1 Tbsp.
Onion powder	1 Tbsp.
Orange peel, dried	1 Tbsp.
Sugar	2 Tbsp.

## Step 2 (Habanero-Cilantro Cream)

Sour cream	8 oz.
Mayonnaise	8 oz.
Lime, zested and juiced	2
Habanero pepper, stemmed, seeded	1
Cilantro leaves, cleaned	2 oz.
Kosher salt	1 tsp.

## Step 3

Sysco Imperial Potato Fry 3/8" 6¼ lb.

## Step 1 (Smoky BBQ Seasoning)

Blend together the smoky BBQ seasoning ingredients in a spice grinder; transfer to a shaker.

## Step 2 (Habanero-Cilantro Cream)

Combine the habanero-cilantro cream ingredients in the food processor bowl. Purée the ingredients until smooth and no lumps remain. Store in refrigerator.

## Step 3

For each serving: prepare 10 oz. of the french fries according to package directions. Toss fries in a bowl with ½ Tbsp. of seasoning. Transfer to a warm plate and serve with 2 oz. portion of the flavored cream.





# PULL-APART CHEESE FRIES

*Recipe Yield: 1 serving (20 oz.)*

<b>Sysco Imperial Potato Fry Skin-on 5/16" Phantom</b>	<b>20 oz.</b>
Sharp cheddar cheese, wide shred	4 oz.
Mozzarella cheese, wide shred	4 oz.
Chives, finely chopped	For garnish
Ranch dressing, prepared	2 oz.

Line an ovenproof serving plate with an 8" square of parchment paper. Fold a full sheet of parchment paper in half lengthwise. Line the inside of an ovenproof pan (we used a 5" springform pan without the base) with the folded sheet of parchment paper. Prepare french fries according to package directions. Blend cheeses together, set aside. Layer ¼ of the fries in base of the lined pan on top of the parchment square. Top with 2 oz. of the cheese blend. Repeat until all ingredients have been used.

Bake the fries in a 425°F convection oven for 2–3 minutes or until the cheese is melted and bubbly. Remove form from plate and parchment paper from the sides of the fries. Sprinkle with chives and serve with 2 oz. of Ranch dressing on the side.



# BBQ SMOKEHOUSE FRIES

Recipe Yield: 10 servings (10 oz. each)

## Step 1 (BBQ Seasoning)

Brown sugar	2 Tbsp.
Kosher salt	1 Tbsp.
Paprika	1 Tbsp.
Chili powder	1 Tbsp.
Granulated garlic	1 tsp.

## Step 2

<b>Sysco Imperial Potato Fry Skin-on 5/16" Phantom</b>	<b>6¼ lb.</b>
BBQ sauce, prepared	5 fl. oz.
Green onions, thinly sliced on the bias	2 oz.
Ranch dressing, prepared	20 fl. oz.

## Step 1 (BBQ Seasoning)

Blend together the BBQ seasoning ingredients in a spice grinder; transfer to a shaker.

## Step 2

*For each serving:* prepare 10 oz. of french fries according to package directions. Toss fries in a bowl with ½ Tbsp. of seasoning. Transfer to a warm plate, drizzle with ½ fl. oz. of warm BBQ sauce, and sprinkle with 1 Tbsp. of green onions. Serve with 2 fl. oz. of Ranch dressing on the side.



# ADD EYE APPEAL

Add variety and value to your menu with creative presentation offerings, sure to catch the attention of patrons.

## Here are ways to showcase your culinary style:

- Serve the Pizza Fries or the Greek Nachos on a raised pizza riser/rack for lots of impact. Ideal for larger groups.
- Present your dipping sauce in a vertical martini glass to add height to the plate.
- Serve multiple dipping sauces side by side in a single sauce or soufflé cup to add visual interest to your presentation.
- Use thinly sliced, fried root vegetable chips as a garnish for fry dishes, such as the Garlic-Spiked Fries.
- Create a tapas-style menu using any of the Flavor-Filled Ideas.
- Serve your new french fry appetizers in brightly colored serving dishes.
- Borrow the vertical application from the Pull-Apart Fries and bring it to the Pizza Fries or other recipes that use cheese to bind the fries together. Use a foodservice can with both ends removed to make the stack. Line the can with parchment paper. Use the can as a mold just as you would the springform pan in the Pull-Apart Fries recipe.





# SPICE UP YOUR BOTTOM LINE

Your patrons will appreciate the variety—and you'll appreciate the additional profit.

**Customize your existing Sysco french fries and capture a higher price by tossing the fries with ingredients, seasonings, and spices you already stock. Or use the seasonings featured in these recipes for a collection of profitable sides:**

- Chili-Lime Fries
- Parmesan Potato Wedges Provençal
- Mandarin Firecracker Fries
- BBQ Smokehouse Fries
- Buttermilk Ranch Fries
- Garlic, Lemon, and Rosemary Fries



# HIGHVALUE LOWCOST

