

Makes 5 cups



PREP: 5 minutes
COOK: 10-12 minutes

Simple Sweet POTATO FRIES

2 qt./2 L vegetable oil
1 lb./455 g sweet potatoes
3 tbsp. corn starch
1 tsp. Steak & Chop Seasoning

1. In Chef Series 6-Qt./5.7 L Dutch Oven over medium heat, bring oil to 350° F/175° C. Use a frying or candy thermometer to monitor temperature.
2. Set both knobs of Mandoline to #9 and select the crinkle v-shaped blade insert. With potato secured in the food guider, in one smooth motion, slide potato through the first set of strip blades to julienne and then turn the food guider and potato 90° before pushing through the crinkle v-shaped blade.
3. Place corn starch and potatoes in Season-Serve® Container, seal, shake to coat, shaking off excess.
4. Fry in batches, stirring occasionally, and raising heat setting as needed to maintain frying temperature, 10-12 minutes until golden and crisp. Drain well and season immediately with seasoning.

Spicy Chili Mayo (makes about 1 cup)

PREP: 8 minutes

1 egg yolk
1 tsp. Dijon mustard
½ lemon, juiced using Zest 'N Press® Gadget
¼ tsp. coarse kosher salt
¾ cup canola oil
1 tbsp. Southwest Chipotle Seasoning

1. Place egg yolk, mustard, lemon juice and salt into base of Power Chef™ System fitted with paddle whisk attachment. Cover and pull cord several times to combine.
2. Place funnel in funnel recess and slowly add oil while pulling cord until all oil is fully incorporated and mayonnaise is thick.
3. Remove cover and paddle whisk, add seasoning and stir to combine.

TO DEMO



Mandoline



Steak & Chop

OPTIONAL



Chef Series 6-Qt./5.7 L
Dutch Oven



Season-Serve®
Container

MAYO



Southwest
Chipotle



Power Chef™ System



date
me

Tupperware®