



**Sidewinders™ FRIES**

*Twist the dish!™*

**SHAREABLE APPS**  
BY SIDEWINDERS™ FRIES



### BBQ Nacho Fries

**INGREDIENTS** (Yield: 8 Servings)

Original Cut SIDEWINDERS™ Fries, featuring SeasonedCrisp® brand Smokey BBQ batter (10071179032182)	1 – 4 lb. bag
BBQ Pulled Pork, prepared	32 oz.
Creamy Cabbage Slaw, prepared	16 oz.
Fresh Jalapeños, thinly sliced	4 oz.

**PREPARATION FOR 1 SERVING:**

1. Prepare 8 oz. of Original Cut SIDEWINDERS™ Fries according to package directions: transfer to a serving plate.
2. Top with 4 oz. pulled pork, 2 oz. slaw and ½ oz. jalapeños.

### Margherita SIDEWINDERS™ Fries

**INGREDIENTS** (Yield: 8 Servings)

Original Cut SIDEWINDERS™ Fries, featuring Conquest® brand clear coating (10071179032168)	1 – 4 lb. bag
Marinara Sauce	1 quart
Fresh Mozzarella, thinly sliced	16 oz.
Basil Leaves, fresh, torn	16 each

**PREPARATION FOR 1 SERVING:**

1. Prepare 8 oz. of Original Cut SIDEWINDERS™ Fries according to package directions: place on pizza tray.
2. Top with 4 oz. of marinara and 2 oz. of cheese.
3. Bake until cheese is melted and golden brown.
4. Finish with 2 torn basil leaves.

### Twisted Philly Cheese Steak

Prepare Original Cut SIDEWINDERS™ Fries, featuring Conquest® brand clear coating, and layer on shaved beef, RoastWorks® Flame-Roasted Peppers & Onions and a thick ribbon of American cheese sauce. Better have plenty of napkins.

### N.Y. Reuben

Original Cut SIDEWINDERS™ Fries, featuring Conquest® brand clear coating, thinly sliced strips of corned beef, sautéed onions, Swiss cheese sauce, 1000 Island dressing and toasted caraway seeds. Serve with dill pickle spears on the side.

Try a fresh twist on late-night single snacks.

SIDEWINDERS™ Fries shareable appetizers can easily be downsized and offered as a single serving to hungry patrons. A *Twisted Snack and Beverage Combo* can turn two of your most profitable menu items into a snacking sensation!



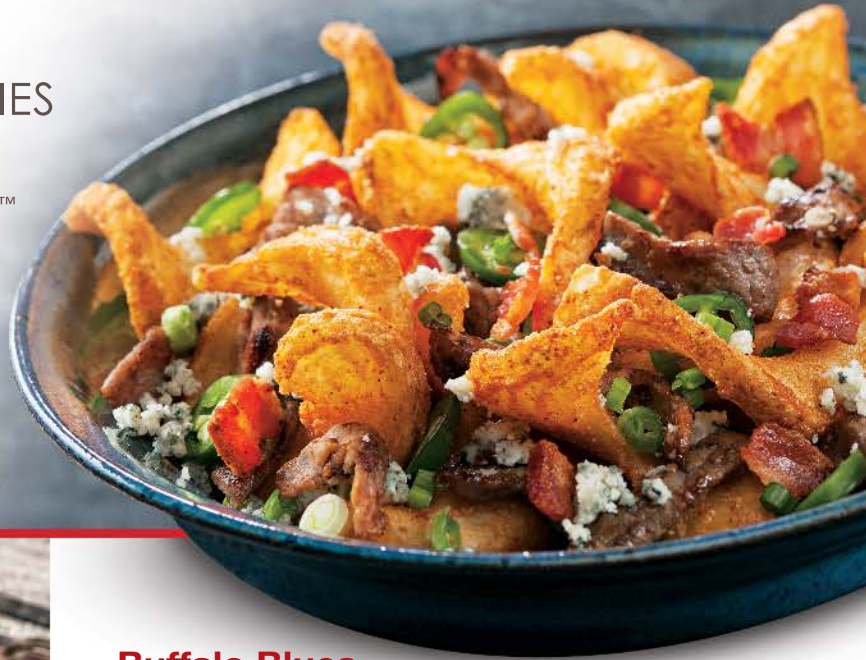




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**Maine Lobster Fries**

Original Cut SIDEWINDERS™ Fries, featuring Bent Arm Ale® brand Craft Beer Batter, topped with fresh lobster, chopped celery, chives, mayonnaise and a drizzle of lemon dill sauce.

**Chicago Italian Beef Fries**

Prepare Original Cut SIDEWINDERS™ Fries, featuring SeasonedCrisp® brand J.R. Buffalos® batter. Serve with pickled giardiniera and thin strips of roast beef, drizzled with a thickened au jus reduction.

**Buffalo Blues**

INGREDIENTS (Yield: 8 Servings)

Original Cut SIDEWINDERS™ Fries, featuring SeasonedCrisp® brand J.R. Buffalos® batter (10071179032175)	1 – 4 lb. bag
Steak, cooked, thinly sliced, 1" long	16 oz.
Bacon, precooked, diced	6 oz.
Scallions	4 oz.
Jalapeños, fresh, sliced	4 oz.
Blue Cheese, crumbled	8 oz.
Blue Cheese Dressing	8 oz.

**PREPARATION FOR 1 SERVING:**

1. Prepare 8 oz. of Original Cut SIDEWINDERS™ Fries according to package directions.
2. Transfer to a warm plate and top with 2 oz. steak, ¾ oz. bacon, ½ oz. scallions, ½ oz. jalapeños and 1 oz. crumbled blue cheese.
3. Finish with 1 oz. of blue cheese dressing or serve on the side.

**Cheeseburger Fries**

Top prepared Original Cut SIDEWINDERS™ Fries, featuring Bent Arm Ale® brand Craft Beer Batter, with a chopped Angus burger patty, ketchup, mustard, diced pickles and onions. Finish with your favorite cheese sauce for a contemporary twist on a traditional classic.

**Endless Possibilities — Original Cut SIDEWINDERS™ Fries featuring**

Conquest® brand clear coating



Bent Arm Ale® brand Craft Beer Batter



SeasonedCrisp® brand Smokey BBQ batter



SeasonedCrisp® brand J.R. Buffalos® batter

