



**FUN.
FLAVORFUL.
FLEXIBLE.**

2023 Specialty Fry Inspiration Guide



Being a chef means exploring new flavors and pushing the boundaries. Trends may come and go, but it's important to stay true to a cohesive culinary vision.

– Chef Mark Slutzky, Director of Culinary



Gone are the days of relegating fries to the side of the plate with just a ramekin of ketchup to keep them company. (Sorry, ketchup.) And while we still love to devour crinkle cuts or steak fries with our burgers, we feel like spirals and waffles need something a little extra.

Use this lookbook to get your creative juices flowing — and your customers' mouths watering.

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Honey-Hummus Haystack



Pull-Apart Fry Loaf



Papa'dillas



Sweet Maple Bacon Fries

SPIRAL FRIES

These fries aren't just fun to look at (and eat). They pair well with uncommon dips and toppings.



Spiral fries delight the senses. The shape is appealing, they're fun to pick up and dip and they taste amazing. Their crispy exterior makes them an excellent choice for topping, and their shape is so fun to dip.

– Chef Mark Slutzky, Director of Culinary



MCL03622

Honey-Hummus Haystack

Bring a bit of the Mediterranean to the table. Spread a plate with seasoned hummus and top with a “haystack” of crispy red battered spiral fries that have been tossed with diced caramelized onions and chives. Drizzle warm clover honey over the haystack and sprinkle with fine grated feta cheese. Serve with a date and lemon wedge garnish.

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OIF01038A

Spicy Straws & Twisty Taters

It's OK to be a hot mess when you're delicious. Pair Moore's® Spicy Breaded Onion Straws and McCain® Spiral Fries. Serve this tangle of flavor with creamy salsa ranch and kimchi ketchup to create a happy hour snack dream team.

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1000004108

Pull Apart Fry Loaf

No loafin' around here. Take McCain® Crispy Bakeable Seasoned Spirals, layer with shredded cheese in a buttered loaf pan, then bake until the cheese has melted into gooey goodness. Serve by flipping the loaf over onto parchment paper and pair with creamy BBQ ranch, Cajun ketchup and comeback sauce.

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Crispy Pimento Cheese Fries

Mix savory with spicy and what do you get? A hot take on crowd-pleasing spiral fries. Serve up McCain Ultimate® Crispy Coated Skin-On Spiral Fries with mouthwatering jalapeño pimento cheese dip.

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WAFFLE FRIES

Who doesn't love waffle fries? Thanks to their crispy exterior and generous surface area, they're great for piling on the toppings.



When you eat a waffle fry, you want to slow down and enjoy the texture. They highlight what's great about fried potatoes: The exterior crunch and the interior creaminess. And when you pair them with toppings, you don't lose the potato flavor.

– Chef Mark Slutzky, Director of Culinary



BC195

Late Night Craft Beer Nachos

This tasty twist on traditional nachos brings potatoes to the party in place of chips. Top Brew City® Beer Battered Wide Mouth Fries® Waffle Fries with melty cheese, bacon crumbles, chopped tomatoes and a dollop of sour cream.

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MCL03623

Papa'dillas

Pack in the flavor with Papa'dillas: Envelop crispy red battered waffle cut fries, Chihuahua cheese and refried beans in a flour tortilla. Fry up the quesadilla, top with pico de gallo and serve with red and green salsa.

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1000001354

Dancing Ahi Waffles

For flavors that dance across customers' tastebuds, season skin-on waffle fries with furikake and top with Japanese Kewpie mayo and Takoyaki BBQ sauce. Finish with sesame-crusted diced ahi tuna, pickled ginger, scallions and "dancing" bonito flakes.

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MCF05074

Sweet Maple Bacon Fries

Bring fries to the breakfast table. Start with our crispy sweet potato waffle fries and top them with chopped applewood smoked bacon and a sprinkling of barbecue spice. Drizzle with warm maple syrup.

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A top-down view of a variety of fried foods including spiral fries, waffle fries, chicken tenders, and dipping sauces. The items are arranged on a dark surface, and the overall color palette is warm and golden-brown.

Ready to tempt your customers with spiral and waffle fries that turn up the yum?

Contact your McCain Food Service Solutions rep today for more information.

