FRIESGIVING
Recipe Collection

Ultimate Thanksgiving Hacks for Easy, No Fuss Togetherness



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Hello Fellow French Fry Lovers!

Yep, everyone can agree that Thanksgiving is about bringing people together, but getting all the meal prep done, making sure you have something to make everyone happy, and figuring out what to do with the turkey leftover can create, well, a little stress. That's why we're introducing the ultimate Thanksgiving hack, FRIESGIVING, your new go-to for easy, memorable gatherings across the holiday weekend centered around everyone's favorite food: FRIES!

Loaded fries are this season's new centerpiece as the quintessential shareable dish. McCain fries, made with real potatoes, add crispy deliciousness to seasonal favorites for your Friendsgiving, or new craveable ways to enjoy all your Thanksgiving leftovers.

Our own Chef Mark and his team compiled this recipe collection and tips to make gatherings easy, casual, and crave-worthy. From savory to sweet, there's a Friesgiving dish for every moment. Because sometimes, the best memories are made around a fry platter.

Recipes

Cranberry Brie Sweet Potato Fries 4
Harvest Waffle Appetizer 6
Gobble Gobble Loaded Fries 8
Green Bean Casserole 10
Thankful Smiles Casserole 12
Pumpkin Pie Dessert Smiles 14
Leftover Thanksgiving Breakfast Poutine 16
Fry-cuterie Board 18
Loaded Leftover Thanksgiving Sammie 20

Flavour Toppings:

Cranberry Chutney 22
Maple Whipped Ricotta 22



Something for Everyone!

We've featured a handful of our products for Friesgiving but we have more varieties for every fry lover!

*Go to **McCainFoodsUSA.com** for product availability near you.*

Cranberry Brie Sweet Potato Fries

A Festive Appetizer to Elevate Your Thanksgiving



INGREDIENTS

1 bag **McCain Crinkle Cut Sweet Potato Fries** (19 oz)
4 ounces Brie cheese, rind removed, sliced and cut into squares
¼ cup prepared Cranberry Chutney (see recipe page 22)
2 tablespoons candied pecans, chopped
1 tablespoon fresh thyme leaves (from 3 to 4 sprigs)

DIRECTIONS

1. Preheat the air fryer to 360°F.
2. Fill basket halfway with frozen fries. Air fry for 11 to 12 minutes (or desired crispness). Slide basket out and shake halfway through to ensure even cooking.
3. Transfer the cooked fries to a bowl or plate then line the air fryer basket with parchment or foil.
4. Add the fries back to the air fryer. Cover the top and sides with squares of Brie and top with dollops of cranberry chutney (see recipe page 22).
5. Cook until cheese is fully melted, about 1 minute. Carefully lift the fries out on parchment paper and place on a serving platter.
6. Garnish with chopped candied pecans and fresh thyme.

PREP TIME 10 mins | **COOK TIME** 8 mins | **TOTAL TIMES** 20 mins | **SERVES** 4 to 8

SUBSTITUTION IDEA!

Not a Brie fan? Cheddar or Swiss are great alternatives that will melt well and pair nicely with the sweet potatoes.



Harvest Waffle Appetizer

Crispy Nacho-Style "Waffletizer" For Watching Football



INGREDIENTS

20 each McCain Quick Cook Waffle Fries (from one 20 oz bag)
½ cup prepared Maple Whipped Ricotta (see recipe page 22)
¼ cup fig jam
Walnuts, toasted, chopped, as needed
1 orange, peel removed and thinly sliced, for garnishing

DIRECTIONS

1. Preheat air fryer to 390°F. Fill basket halfway with frozen fries (whole waffle fries work best) and air fry for 6 to 8 minutes (or desired crispness). Slide basket out and shake halfway through to ensure even cooking.
2. Place fries on serving dish and cover the tops with maple ricotta mixture. Using a small spoon or teaspoon, place a dollop of fig jam in the middle of each waffle fry.
3. Garnish with walnuts and a thin piece of orange zest.

PREP TIME 10 mins
COOK TIME 10 mins
TOTAL TIMES 20 mins
SERVES 10

SUBSTITUTION IDEA!

No ricotta? No worries. Try your favorite cheese spread. Don't like fig? Use leftover cranberry sauce, or whatever jam you have on hand.



Gobble Gobble Leftover Loaded Fries

Friesgiving's New Centerpiece



INGREDIENTS

- 1 bag **McCain Quick Cook Waffle Fries** (20 oz)
- 1 cup diced or shredded cooked turkey (or leftover)
- 1 cup prepared stuffing
- ¾ cup prepared turkey gravy
- ½ cup Cranberry Chutney (see recipe page 22) or cranberry sauce
- ¼ cup prepared fried onions

DIRECTIONS

1. Preheat air fryer to 390°F. Fill basket halfway with frozen fries and air fry for 6 to 8 minutes (or desired crispness).
2. Slide basket out and shake halfway through to ensure even cooking.
3. While fries are cooking, reheat the turkey, stuffing and gravy to an internal temperature of 165°F.
4. Pile the cooked fries onto a platter or plate and cover with turkey and stuffing. Drizzle gravy over the top then add dollops of cranberry chutney. Garnish with fried onions.

This recipe was designed with leftovers in mind. Use up the extra servings of turkey, stuffing and gravy from holiday gatherings to keep prep quick and easy.

PREP TIME 10 mins | **COOK TIME** 10 mins | **TOTAL TIMES** 20 mins | **SERVES** 8

CHEF'S SUGGESTION:
If you are transporting the dish, keep all ingredients seperate so you can build it at the party. Bake or air fry the Waffles on site to ensure crispiness.

Green Bean Casserole

A Perfect Friesgiving Side Dish



INGREDIENTS

½ bag **McCain Garlic & Herb Crinkle Fries** (26 oz)
1 cup prepared (or leftover) green bean casserole
1 cup diced or pulled cooked turkey (or leftover)
½ cup fried onions

DIRECTIONS

1. Preheat air fryer to 375°F. Fill basket with frozen fries. Air fry for 12 to 14 minutes (or desired crispness). Slide basket out and shake fries halfway through to ensure even cooking.
2. While fries are cooking, reheat the green bean casserole and turkey to an internal temperature of 165°F and keep warm.
3. Pile the fries in the center of a large platter or plate. Cover with turkey, then green bean casserole. Garnish with fried onions and serve immediately.

This recipe was designed with leftovers in mind. Use up the extra servings of turkey and green bean casserole from holiday gatherings to keep prep quick and easy. Offer leftover gravy on the side.

PREP TIME 10 mins
COOK TIME 10 mins
TOTAL TIMES 20 mins
SERVES 8

PRO TIP!

For the best texture, only cook the fries once you're ready to assemble and serve so they stay crisp and golden.



Thankful Smiles Casserole

A Kids Table Favorite



INGREDIENTS

15 **McCain Smiles** (from 22 oz bag)
6 cups diced or shredded cooked turkey (or leftover)
1 (16 oz) bag mixed frozen vegetables, thawed (about 2 cups)
2 cups prepared roasted Brussels sprouts (or other leftover vegetable)
4 cups prepared (or leftover) green bean casserole
2 cans (10.5 oz) cream of mushroom soup

DIRECTIONS

1. Preheat the oven to 375°F and the air fryer to 300°F. Coat a 9-by-13-inch baking dish with cooking spray.
2. Combine the turkey, thawed vegetables and Brussels sprouts in a large mixing bowl. Add the green bean casserole and mushroom soup and using a large flexible spatula, fold everything together until just combined.
3. Pour mixture into the prepared baking dish. Bake until top is golden and the edges are bubbly, about 20 to 25 minutes.
4. Meanwhile, add Smiles in a single layer to the air fryer, working in batches if needed, and cook until golden brown, 7 to 9 minutes (or until desired crispiness).
5. Remove casserole from oven, cover with Smiles then bake an additional 2 minutes. Let cool 5 minutes before serving.

This recipe was designed with leftovers in mind. Use up the extra servings of turkey and green bean casserole from holiday gatherings to keep prep quick and easy. Offer leftover gravy on the side.

PREP TIME 10 mins
COOK TIME 30 mins
TOTAL TIMES 20 mins
SERVES 6 to 8

PRO TIP!

Add more flavor by including aromatics, herbs and spices. For example, stir in some dried thyme leaves and freshly minced garlic, or try a bit of fresh rosemary or parsley.

For serving, consider adding a drizzle of prepared turkey gravy or garnish with freshly chopped parsley or a squeeze of lemon juice.



Pumpkin Pie Dessert Smiles

A Classic Savory & Sweet Dessert Combo



INGREDIENTS

1 bag **McCain Smiles** (22 oz)
8 ounce cream cheese, softened
1 ½ teaspoons vanilla extract
1 ½ teaspoons pumpkin pie spice
¾ cup canned pumpkin puree
¼ cup pure maple syrup
¼ cup confectioners sugar
1 ½ cups frozen whipped topping, thawed
3 tablespoons cinnamon sugar

DIRECTIONS

1. Place cream cheese, vanilla extract, pumpkin spice, pumpkin puree, maple syrup and confectioners sugar in a large bowl or the bowl of a stand mixer. Use the whisk attachment and beat for 1 minute. Scrape down the sides of the bowl and whisk until smooth and fluffy, another 2 minutes.
2. Fold in whipped topping then transfer to a serving bowl. Cover and refrigerate for 2 hours.
3. Preheat the air fryer to 300°F. Add Smiles in a single layer to the air fryer, working in batches if needed, and cook until golden brown, 7 to 9 minutes (or desired crispness).
4. Transfer Smiles to a medium bowl. Add the cinnamon sugar and toss to coat. Move to a platter or board and add pumpkin cheesecake dip.

PREP TIME 10 mins | **COOK TIME** 10 mins | **TOTAL TIMES** 20 mins | **SERVES** 8

PRO TIP!

Make sure you toss the Smiles immediately after they come out of the air fryer so that the cinnamon sugar sticks.

You can also use honey, maple or imitation maple syrup, blackstrap molasses, or Steen's Pure Cane syrup - to your own taste.



Leftover Thanksgiving Breakfast Poutine

"The" New Holiday Weekend Breakfast Go-To



INGREDIENTS

- ½ bag **McCain Quick Cook Crinkle Fries** (20 oz)
- ½ cup prepared roasted Brussels sprouts or other leftover vegetable of your choice
- ¾ cup prepared sausage gravy or leftover turkey gravy
- 8 large eggs
- ¼ cup whole milk or cream
- Salt and pepper, to taste
- ¾ cup shredded cheddar cheese
- 2 tablespoons unsalted butter
- ½ cup fried onions

DIRECTIONS

1. Preheat oven to 375 degrees and air fryer to 390°F. Fill basket halfway with frozen fries. Air fry for 6 to 8 minutes (or desired crispness). Slide basket out and shake halfway through to ensure even cooking.
2. While fries are cooking, reheat the Brussels sprouts and sausage gravy to an internal temperature of 165°F and keep warm
3. Add eggs, milk, salt and pepper to a medium bowl and whisk until combined. In a medium nonstick skillet, melt the butter over medium heat. Add the eggs and cook over low heat, stirring, until curds form and eggs are set, about 4 to 5 minutes.
4. Transfer fries to a cast iron skillet or oven safe platter or casserole dish and cover the top with scrambled eggs. Add the Brussels sprouts then top with shredded cheddar cheese. Bake until cheese is melted, about 2 minutes.
5. Remove from oven and top with sausage gravy. Garnish with fried onions.

PREP TIME 10 mins | **COOK TIME** 10 mins | **TOTAL TIMES** 20 mins | **SERVES** 8

CHEF'S SUGGESTION:
We recommend using maple flavored sausage when making your sausage gravy. To save time, sausage gravy can be made 1 day in advance.

If using leftover turkey gravy, thicken with a little heavy cream and reduce it on the stove.



Fry-cuterie Board

The Ultimate Snacking Board for Movie Marathons



INGREDIENTS

- 12 each **McCain Smiles** (from one 22 ounce bag)
- ½ bag **Sweet Potato Fries** (19 oz)
- ½ bag **Quick Cook Crinkle Cut Fries** (20 oz)
- ½ bag **Quick Cook Waffle Fries** (20 oz)
- 12 to 16 ounces cheese, varieties of your choice, sliced or cubed
- 3 to 4 prepared dips of your choice (pumpkin hummus, cranberry chutney, for example)
- 1 cup dried fruit, such as apricots, cherries and cranberries
- 8 to 12 ounces cured meat, such as salami, prosciutto, capicola
- 1 bunch of grapes or pint of berries
- Variety of nuts
- Optional decoration: mini pumpkins/gourds

DIRECTIONS

1. Preheat oven to 200°F and line a large baking sheet with parchment paper.
2. Preheat air fryer and cook all fries according to package directions (or desired crispness). After making each batch, add to the prepared baking sheet and place in oven to keep warm until all are done.
3. On a large board (or platter), arrange all charcuterie items on board, leaving room for the fries.
4. When all fries are cooked, place on board, serve.

**This board is your creation, possibilities are endless!

PREP TIME 10 mins | **COOK TIME** 10 mins | **TOTAL TIMES** 20 mins | **SERVES** 8



Loaded Leftover Thanksgiving Sammie

Post Black Friday Shopping Chow Down



INGREDIENTS

¼ bag **McCain Garlic & Herb Crinkle Fries** (26 oz)
⅓ cup prepared (or leftover) stuffing
4 ounces sliced cooked turkey (or leftover)
2 slices thick-cut sourdough or rye bread
Butter or oil, as needed
¼ cup prepared creamy coleslaw
2 tablespoons Cranberry Mayonnaise

DIRECTIONS

1. Preheat air fryer to 375°F. Fill basket with frozen fries. Air fry for 12 to 14 minutes (or desired crispness). Slide basket out and shake fries halfway through to ensure even cooking.
2. While fries are cooking, reheat the stuffing and turkey to an internal temperature of 165°F and keep warm.
3. Heat a large saute pan over medium-low heat. Spread both sides of each bread slice with butter and place in pan. Cook each side, adjusting the heat as needed, until golden brown. Remove from pan and place on a cutting board.
4. Top one slice of bread with stuffing followed by cole slaw, turkey and fries. Spread cranberry mayo on other slice of bread and place on top of fries. Cut in half and enjoy immediately.
5. To prepare the cranberry mayonnaise: Combine ½ cup prepared Cranberry Chutney (see recipes page 22) or any leftover cranberry sauce with 1 tablespoon mayonnaise.

PREP TIME 10 mins | **COOK TIME** 10 mins | **TOTAL TIMES** 20 mins | **SERVES** 8

LEVEL UP!

Go ahead and add a little gravy to the turkey – but use it sparingly to avoid making your fries soggy. Key to a good Sammie is crispy fries.



Flavor Toppings

Cranberry Chutney

INGREDIENTS

1 (12 oz) bag fresh whole cranberries
¾ cup water
½ cup granulated sugar
¼ cup pure maple syrup
½ cup apple cider vinegar
½ teaspoon ground cinnamon
¼ teaspoon ground ginger
¼ teaspoon ground allspice

DIRECTIONS

1. Add all ingredients to a medium saucepan and set over medium heat.
2. Cook, stirring occasionally with rubber spatula until the cranberries begin to burst, about 5 minutes. Reduce heat to a simmer and cook, stirring often, until thickened, 8 to 10 minutes..
3. Remove from heat, and let cool slightly before pouring into a bowl or storage container. Cool completely then cover and refrigerate for at least 4 hours or overnight.

PREP TIME 5 mins
COOK TIME 15 mins
TOTAL TIME 20 mins
SERVES 2 cups

Maple Whipped Ricotta

INGREDIENTS

1 cup whole milk ricotta cheese
¼ cup heavy cream
¼ cup pure maple syrup
1 tablespoon grated orange zest (from 1 orange)

DIRECTIONS

1. Add the ricotta and heavy cream to a large bowl and beat with a hand or stand mixer with whisk attachment for 1 minute. Scrape down the sides of the bowl then whisk 1 minute more.
2. Add the maple syrup and orange zest and whisk for 1 minute. Scrape down the sides of the bowl and whisk an additional 30 seconds.
3. Transfer to a bowl or storage container. Cover and refrigerate until ready to use.

PREP TIME 5 mins
COOK TIME n/a
TOTAL TIME 5 mins
SERVES 1 ¼ cups





Since 1957, we have cherished a simple promise: craft delicious, quality food with care, integrity, and an unwavering commitment to the people who matter most — YOU. Our commitment has earned us the ability to make 1 of every 4 French fries around the world.

When you open a bag of McCain products, you're welcoming more than convenience; you're inviting decades of expertise and a tradition of bringing people together. Our fries are more than just potatoes—they are memories in the making. With the first satisfying crunch, you'll taste our dedication to sourcing the best potatoes, our passion for innovation, and the spirit of togetherness that has guided us for decades.

For every meal, for every memory,
we're proud to be part of your family's story.

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