



Scotch Bonnet Maple Syrup

Expand your taste buds with a sauce that has everything from dried scotch bonnets to maple syrup.

INGREDIENTS

- 2 dried scotch bonnets
- 1 Tbsp. cayenne pepper
- 2 cups maple syrup
- 1 lime juiced
- Salt and pepper to taste

DIRECTIONS

1. In mortar crush scotch bonnets with pestle.
2. Move to a bowl and whisk together with cayenne.
3. Whisk in maple syrup, add lime juice, and season to taste.
4. Serve with Lamb Weston® Stealth Fries® CrissCut® Skin-On (S15).

Yield

1 portion