



This Little Pig Texas Poutine

Texas Poutine Dippers topped with smoked brisket, cheese, jalapeno, sweet BBQ sauce, and crumbled bacon.

This recipe was created by This Little Pig, a People's Choice winner from our FryDay Night Tour recipe contest.

INGREDIENTS

- 16 oz. Lamb Weston® Private Reserve Wedge Cut (12127)
- 1 oz. bell pepper
- 1 oz. yellow bell pepper
- 1 oz. red bell pepper
- 1 oz. jalapeno peppers
- 1 oz. sliced yellow onions
- 4 slices of white American cheese
- 4 oz. of Cajun cheese sauce

DIRECTIONS

1. Prepare Lamb Weston® Private Reserve Wedge Cut according to package instructions.
2. Season the dippers with desired seasoning(s).
3. Plate the dippers.
4. Layer the ingredients on top of the dippers – smoked brisket, cheese, jalapenos, sweet BBQ sauce, and crumbled bacon.
5. Garnish with chopped green onion & pickled red onion.

Yield

1 portion