



recipe/serving
suggestion guide



McCain® Harvest Splendor™
Regular Stix with Gingered Sour
Cream & Sesame Seeds

**elevate
your
apps**


Take appetizers to the next level when you show off your colorful side.

McCain® Harvest Splendor™ Sweet Potato Selections are an easy and exciting addition to your menu. For starters, their slightly sweet, unique flavor goes great with countless flavor profiles and serving styles.




McCain® Harvest Splendor™
Sweet Potato Thin Stix with Smoked
Bacon and Apple-Sour Cream Sauce

Smoked Bacon Sweet Potato Stix with Apple-Sour Cream Sauce

Ingredients	Directions	yields 1 serving
1 oz smoked bacon bits 4 oz McCain® Harvest Splendor™ Sweet Potato Stix 2 oz Apple-Sour Cream Sauce (recipe follows)	In a spice grinder, finely grind the bacon bits. Prepare sweet potato stix according to package directions. Transfer to serving plate and drizzle with Apple-Sour Cream Sauce. Sprinkle with bacon bits.	

For Apple-Sour Cream Sauce (Makes 8 servings, 2 oz each)
Combine 2 cups sour cream with 1/4 cup applesauce.

Sesame Sweet Potato Stix with Gingered Sour Cream

Ingredients	Directions	yields 1 serving
4 oz McCain® Harvest Splendor™ Sweet Potato Stix 1 Tbs teriyaki glaze 1 tsp rice wine vinegar 1 tsp toasted sesame seeds 1 tsp black sesame seeds as needed kosher salt 2 oz Gingered Sour Cream (recipe follows)	Prepare sweet potato stix according to package directions. Remove from fryer and transfer to a medium bowl. Whisk glaze and vinegar together; drizzle over prepared fries. Sprinkle with sesame seeds and salt, then toss gently. Serve in a paper-lined wire cone or a paper-lined basket with Gingered Sour Cream.	

For Gingered Sour Cream (Makes 8 servings, 2 oz each)
Mix 2 Tbs fresh ginger, finely chopped, into 2 cups sour cream.

Sweet Potato Stix with Bourbon Butter Sauce

Ingredients	Directions	yields 1 serving
4 oz McCain® Harvest Splendor™ Sweet Potato Deep Groove Crinkles 1 Tbs brown sugar 2 oz Bourbon Butter Sauce (see recipe below)	Prepare sweet potato deep groove crinkles according to package directions. Transfer to a plate. Sprinkle with brown sugar and broil until sugar melts. Place ramekin of sauce on plate and serve.	

Bourbon Butter Sauce (Makes about 3 cups)
In a small saucepan, combine 1 cup water, 1 cup granulated sugar, 1/2 cup heavy whipping cream, 1 Tbs cornstarch, and 1/2 cup of bourbon whiskey. Bring to a boil and cook for 2 minutes, stirring often, until thickened. Remove from heat, then add 1 cup unsalted butter (cut into pieces) one piece at a time until all is incorporated. Stir in 2 tsp vanilla extract and an additional 1/4 cup bourbon.

for more great recipe/serving suggestions go to www.mccainusa.com


**excite
your
entrees**

Grab attention with the bold look and natural appeal of **McCain® Harvest Splendor™** Sweet Potato Selections and watch entrees come to life. With zero grams trans fat and low saturated fat per serving, plus wholesome vitamins A & C, they're ready to make your menu jump out and satisfy.




McCain® Harvest Splendor™
Sweet Potato Thin Stix with Grilled
Tuna and Maple-Ginger Vinaigrette


Grilled Tuna Steak with Maple-Ginger Vinaigrette and Sweet Potato Stix

Ingredients	Directions	yields 1 serving
<p>1 6-oz tuna steak, cut 1 1/2 inches thick 1 Tbs extra-virgin olive oil to taste black pepper, freshly ground to taste kosher salt 3 oz McCain® Harvest Splendor™ Sweet Potato Stix 1/4 cup fresh vegetable medley of your choice 2 Tbs cilantro, chopped, for garnish</p> <p><i>For the Vinaigrette:</i> 3 Tbs fresh lime juice 2 Tbs ginger, minced dash your favorite hot pepper sauce 3 oz canola oil 1 Tbs shallots, chopped 1 clove garlic, minced 2 Tbs maple sryup to taste black pepper, freshly ground to taste kosher salt</p>	<p><i>For the Vinaigrette:</i> Mix together all ingredinog except for salt and pepper. The vinaigrette does not need to emulsify. Taste for seasonings, then add salt and pepper as needed.</p> <p><i>For the Tuna:</i> Heat grill to high. Brush both sides of tuna with olive oil and season with salt and pepper. Place tuna on the grill and cook for 1 minute. Rotate tuna 45 degrees to create diamond grill marks. Cook for 1 minute. Turn tuna over. Cook for 1–2 minutes. Remove from heat and allow to rest. Tuna should still be rare on the inside.* Meanwhile, prepare sweet potato stix according to package directions. Prepare vegetable medley as desired.</p> <p>Assembly Transfer sweet potato stix and vegetable medley to an entrée plate, then add the tuna steak. Drizzle tuna with vinaigrette, sprinkle with cilantro and serve.</p>	

Three-Cheese Omelet with Maple Sweeties

Ingredients	Directions	yields 1 serving
<p>4 oz McCain® Harvest Splendor™ Sweet Potato Stix 2 Tbs Maple Glaze (recipe follows) 1 prepared omelet with Jack, Cheddar & Swiss cheeses 1/2 cup fresh mixed fruit</p> <p><i>For Maple Glaze (Makes 8 servings, 2 oz each)</i> Bring 2 1/2 cups maple syrup to a boil. Cook 4–5 minutes, or until thick enough to coat the back of a spoon. Serve warm.</p>	<p>Prepare sweet potato stix according to package directions. Transfer to a medium bowl and drizzle with glaze. Toss gently to coat. Serve with omelet and fresh fruit.</p>	

Fish and Sweet Potato “Chips” with Honey-Lime Mayo

Ingredients	Directions	yields 1 serving
<p>4 oz McCain® Harvest Splendor™ Sweet Potato Deep Groove Crinkles 1 6-oz frozen fish fillet 2 oz Honey-Lime Mayo (recipe follows) 2 lime wedges</p> <p><i>For Honey-Lime Mayo (Makes 8 servings, 2 oz each)</i> Mix together 2 cups mayonnaise, 4 Tbs honey, and 1 Tbs + 1 tsp lime juice. Season to taste with kosher salt and black pepper.</p>	<p>Prepare fish and sweet potato deep groove crinkles according to package directions. Line a metal serving cone or basket with paper. Place sweet potato crinkles, then fish fillet in the cone or basket and garnish with lime wedges. Serve a 2-oz ramekin of Honey-Lime Mayo on the side, or add to basket.</p>	

for more great recipe/serving suggestions go to www.mccainusa.com

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

delight
with
dips

The one-of-a-kind look and tantalizing taste of **McCain® Harvest Splendor™**

Sweet Potato Selections are perfectly paired with zesty, tangy or distinctive dips. Crisp sweet potato fries and stunning flavors combine to make your patrons go wild every time.



NEW McCain® Harvest Splendor™
Deep Groove Crinkles with Dip Combo

Coconut-Rum Sauce

Ingredients

4 oz dark rum
10 oz heavy cream
8 oz coconut milk
4 Tbs coconut flakes
as needed kosher salt
as needed black pepper

Directions

Add rum to a medium saucepan and place over medium-high heat. Be careful not to ignite the rum. Cook to reduce rum by half. Add cream and coconut milk and bring to a boil. Cook for 4–5 minutes, or until sauce is thick enough to coat the back of a spoon. Add coconut flakes, reserving some for garnish, then taste. Add salt and pepper if needed. Transfer to ramekin and top with remaining coconut flakes. Serve warm.

Makes 8 servings, 2 ounces each



Honey BBQ Ranch Dipping Sauce

Ingredients

1 1/3 cups prepared ranch dressing
2/3 cup prepared barbecue sauce
1/4 cup honey

Directions

Combine dressing, barbecue sauce and honey, then store in an airtight container.

Makes 8 servings, 2 ounces each



Chipotle Mayonnaise

Ingredients

2 cups mayonnaise
2 tsp adobo sauce from canned chipotles in adobo
2 Tbs cilantro, chopped
as needed kosher salt

Directions

Mix mayonnaise, adobo sauce and chopped cilantro together until well combined. Add kosher salt if needed.

Makes 8 servings, 2 ounces each





appeal to their good side

- good source of vitamin C
- excellent source of vitamin A
- cholesterol free



cuts above the rest with *bake-or-fry* convenience



Code: MCF03731
Cut Size: 5/16"
Skin On: Yes
Length: XL
Case Pack: 6/2.5 lb.
Case Weight Net: 15 lbs.
Case Weight Gross: 16.5 lbs.



Code: MCF03725
Cut Size: 3/8"
Skin On: Yes
Length: XL
Case Pack: 6/2.5 lb.
Case Weight Net: 15 lbs.
Case Weight Gross: 16.5 lbs.



Code: MCF04566
Cut Size: 7/16"
Skin On: No
Length: XL
Case Pack: 6/2.5 lb.
Case Weight Net: 15 lbs.
Case Weight Gross: 16.5 lbs.

visit www.mccainusa.com for more recipe/serving suggestions
 or call 1-800-952-4432 for a product presentation

