

REASONS TO SEASON



Chilli and Maple Loaded Fries



1. Make the Chilli and Maple sauce. Mix 2 tablespoons of natural yoghurt (full fat works best) with 2 tablespoons of mayonnaise. Add 2 teaspoons of Chilli and Maple Marinade. Place in a small saucepan
2. Put your chips in the oven for 12mins on 180c.
3. Fry your chosen toppings. Sprinkle extra marinade onto your ingredients while you are frying for extra heat.
4. Once your toppings and chips are nearly ready heat up your sauce. Add a small amount of water and corn flour to make the dip thicker.