

THE PELLET MAN

FIRE & SMOKE LOADED FRIES



SUPPORTING RECIPE No. 2

FIRE & SMOKE

LOADED FRIES

Crispy skin-on fries loaded with smoky bacon, bubbling mature Cheddar, jalapenos, pickled red onions and a fiery Piri Piri drizzle.

SERVES

4

PREPARATION

15 MINUTES

COOKING

25-30 MINUTES

PELLETS

OAK

INGREDIENTS

FOR THE LOADED FRIES

- 750g frozen skin-on fries
- 200g unsmoked bacon lardons
- 1 teaspoon The Pellet Man Piri Piri Rub
- 250ml ready-made cheese sauce
- 75g mature Cheddar, grated
- 2 tablespoons sliced jalapenos
- 2 spring onions, finely sliced
- 2 tablespoons pickled red onions

FOR THE FIERY DRIZZLE

- 3 tablespoons mayonnaise
- 1 tablespoon tomato ketchup
- 1 teaspoon The Pellet Man Piri Piri Rub
- 1 teaspoon lime juice

YOU WILL ALSO NEED

- The Pellet Man Oak Cooking Pellets
- Suitable heatproof outdoor pan or tray
- Woodfire Grill or FlexFlame

METHOD

- 1 Make the drizzle**
Mix the mayonnaise, ketchup, Piri Piri Rub and lime juice. Refrigerate until needed.
- 2 Prepare the cooker**
Fill the smoke box with The Pellet Man Oak Cooking Pellets and start the smoking cycle according to the appliance instructions.
- 3 Cook the bacon**
Cook the bacon lardons on the outdoor griddle or grill plate until browned and crispy. Remove and set aside.
- 4 Cook the fries**
Cook the fries at approximately 200C using the air-fry or roast function until deeply golden and crisp. Shake or turn them regularly.
- 5 Build the loaded fries**
Transfer the fries to a heatproof outdoor pan or tray. Sprinkle with Piri Piri Rub, then add the cheese sauce, Cheddar, bacon and jalapenos.
- 6 Melt the cheese**
Return the loaded fries to the outdoor cooker for approximately 5-7 minutes, until the cheese has melted and the sauce is bubbling.
- 7 Finish and serve**
Scatter over the spring onions and pickled red onions. Finish with the fiery drizzle and serve immediately.

PELLET PAIRING

Oak Cooking Pellets provide a balanced savoury smoke for bacon, cheese and chilli. For a slightly sweeter finish, try The Pellet Man Cherry Cooking Pellets.

THE PELLET MAN'S TIP

Spread the fries across the tray instead of piling them deeply. More exposed edges mean crispier fries and more places for the Oak smoke to settle.