

ALASKA WILD FISH FRIES GLOBAL DIPPER

- 12 portion Highliner® Alaska Dill Pickle Seasoned Fish Fries
- 2 cups Mayonnaise
- 1 Tbsp East Indian curry powder
- 1 Tbsp Lemon juice
- 2 Tbsp Ground chipotle pepper
- 2 Tbsp Lime Juice
- 1 Tbsp Wasabi powder
- 1 Tbsp Rice vinegar
- 1 Tsp Fish sauce

1. Cook Alaska Wild Fries as per box directions.

For Curry Citrus Mayo

2. Combine curry with lemon juice, add to mayo and whisk and whisk until incorporated.

For Chipotle Lime Ketchup

3. Combine chipotle with lime juice, add to mayo and whisk until incorporated.

For Wasabi Aioli

4. Combine wasabi powder with rice vinegar, and fish sauce, add to mayo and whisk until incorporated.
5. Serve each portion of fries with all three sauces.

ADDITIONAL INFORMATION

Ingredients

[1 Tbsp East Indian curry powder](#), [1 Tbsp Lemon juice](#), [1 Tbsp Rice vinegar](#), [1 Tbsp Wasabi powder](#), [1 tsp Fish sauce](#), [12 portion Highliner® Alaska Dill Pickle Seasoned Fish Fries](#), [2 cups Mayonnaise](#), [2 Tbsp Ground chipotle pepper](#), [2 Tbsp Lime Juice](#)

Course

[Sides](#), [Starters](#)

Cuisine

[American](#), [Asian](#), [Indian](#), [Mexican](#)

Category

[Seafood](#)

Serving Size

12