

## **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