



DIPPING SAUCE:

1/3 cup seasoned rice vinegar

1/4 cup light soy sauce

1 tablespoon sesame oil

1 teaspoon finely chopped garlic

1 teaspoon grated ginger

1/4 teaspoon red pepper flakes

FRIES:

1 1/2 lbs of sweet potatoes peeled and cut into 3" lengths, 1/2" thick

vegetable oil to coat

1/4 teaspoon Chinese five-spice powder

1/4 teaspoon kosher salt

ASIAN FRIES *with Styring Vineyards Pinot Noir*

Preheat oven to 400°F.

FOR THE DIPPING SAUCE

Combine all ingredients with a whisk. Set aside.

FOR THE SWEET POTATOES

Toss the sweet potatoes in a bowl with oil, Chinese five-spice powder, and salt. Bake on a lined baking sheet (parchment paper works well) until tender, 15 to 20 minutes. Serve immediately with dipping sauce.

Serves 4



Classic Asian spices take these sweet fries to a new level. Styring Vineyards Pinot Noir brings a structured and woody foundation to this substantial and hearty dish, whether served as an appetizer, side dish or snack.