

# Tommy Bahama®

FROM OUR *FLAVORS OF THE SOUTHERN COAST* COOKBOOK

## Crispy Yuca Oven Fries

MAKES 4 SERVINGS

### JERK SEASONING (Makes about 3 Tbsp)

2 tsp sugar

1 tsp granulated onion

1 tsp dried thyme

1 tsp ground allspice

1 tsp kosher salt

½ tsp dried oregano

½ tsp freshly grated nutmeg

½ tsp red pepper flakes

½ tsp granulated garlic

¼ tsp ground cloves

### CHIPOTLE AIOLI (Makes about ¾ cup)

½ cup mayonnaise

2 Tbsp Dijon mustard

1 Tbsp minced canned chipotles in adobo

2 ½ tsp fresh lime juice

1/8 tsp kosher salt

## YUCA OVEN FRIES

One 24-oz. bag thawed frozen yuca (cassava)

2 Tbsp olive oil

1 tsp Jerk Seasoning (see below)

1 green onion, white and green parts, cut on a diagonal into very thin slices

Chipotle Aioli (see below)

## INSTRUCTIONS

1. Jerk Seasoning: Whisk all of the ingredients together in a small bowl. Transfer to a covered jar and store in a cool, dark place for up to 3 months.
2. Chipotle Aioli: Process all the ingredients together in a mini-food processor or blender. Transfer to a covered container. The aioli can be refrigerated for up to 1 week.
3. Cut each yuca chunk lengthwise into wedges about 2 1/2 in. long and 1 in. wide. Trim off any visible cord running lengthwise in the yuca (it is usually removed in frozen yuca, but some might remain).
4. Transfer the wedges to a medium sauce pan and add enough lightly salted water to cover. Bring to a boil over high heat. Reduce the heat to medium and simmer just until the yuca is barely tender when pierced with the tip of a small, sharp knife, about 5 minutes. Drain and rinse under cold running water. Pat dry on paper towels. The fries can be stored at room temperature for up to 2 hours.
5. Position a rack in the top third of the oven and preheat the oven to 400°F/200°C.
6. Toss the yuca on a large, rimmed baking sheet with the oil and spread in a single layer. Roast 30 to 40 minutes until golden brown and tender, flipping the fries halfway through cooking.
7. Sprinkle the fries on the baking sheet with the jerk seasoning and toss well to coat. Transfer to a serving bowl and sprinkle with the green onions. Serve hot, with the chipotle aioli on the side.