

Tingly Szechuan Tots by Food52

Serves: 4-6

Prep time: 5 min

Cook time: 20 min

- **One** 32-ounce package frozen tots
- **1** tablespoon Szechuan peppercorns
- **1 1/2** teaspoons red pepper flakes
- **1** teaspoon dried garlic flakes
- **1** teaspoon salt
- **2/3** cup mayonnaise
- **1** tablespoon sesame oil
- Black sesame seeds, for garnish
- Scallions, chopped, for garnish

1. Preheat oven or tabletop fryer to package directions to cook your tots. While the tots cook, prepare the spice mixture.
2. In an electric spice grinder, grind the Szechuan peppercorns, red pepper flakes, dried garlic flakes, and salt to a fine but not quite powdery mixture—something like sand. Set aside.
3. To make the dipping sauce, mix together the mayonnaise and sesame oil. Set aside.
4. Once the tots are cooked and still hot, place them into a large mixing bowl and sprinkle the spice mixture over the top, tossing well to coat. Place onto a plate and sprinkle black sesame seeds and scallions over top. Serve with dipping sauce on the side.