

Fresh

Idaho

Potatoes

GK Productions Inc



A Primer

Fresh Idaho® Potatoes: A Primer

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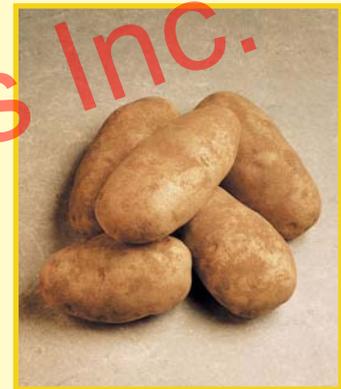
Background Information

History and Origin of Potatoes

Potatoes have been cultivated for food for more than 2,000 years.

In South America

- **Peru's Inca Indians**, it is believed, had cultivated potatoes by 3000 B.C. The Incas had many uses for potatoes, which ranged in size from a small nut to an apple and in color from red and gold to blue and black. They placed raw potato slices on broken bones, carried them to prevent rheumatism and ate them with other foods to prevent indigestion. The Incas also used potatoes to measure time by correlating units of time with how long it took potatoes to grow.
- **The Spanish conquistadores** discovered the potato in 1537 and took potatoes with them on their return trip to Europe.



In Europe

- Potatoes were thought to be **poisonous or evil**, were believed to cause leprosy and syphilis and were even regarded as a dangerous aphrodisiac.
- Several prominent Europeans helped popularize the potato.
 - **Germany's King Frederick William** ordered peasants to plant and eat potatoes—or have their noses sliced off!
 - **A Frenchman named Antoine Parmentier** was an apprentice pharmacist-turned-soldier during the Seven Years War between France and Germany during the mid-1700s. As a German prisoner of war, he was forced to subsist on potatoes. In later years, he reportedly introduced potato soup and other potato dishes to King Louis XIV, Marie Antoinette and Benjamin Franklin as well as the general population.
 - **England's Sir Walter Raleigh** was given land in Ireland by Queen Elizabeth I to grow potatoes and tobacco. According to one story, Raleigh presented potatoes to the Queen but a bewildered cook served the leaves and threw away the tubers.



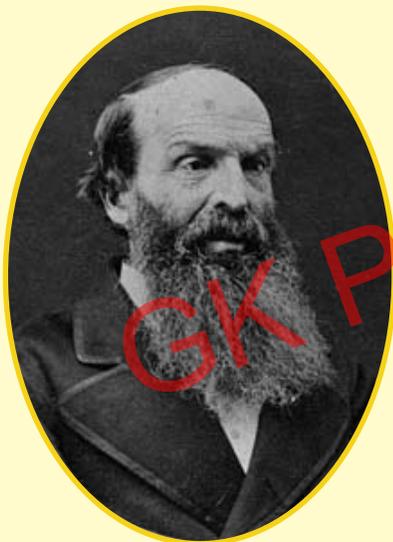
In North America

- The first potatoes arrived in North America in 1621.
- Captain Nathaniel Butler, then governor of Bermuda, sent two large cedar chests containing potatoes and other vegetables to Francis Wyatt, governor of Virginia at Jamestown.
- The first permanent North American potato patches were established in New England around 1719, most likely near Londonderry (now Derry), New Hampshire, by Scotch-Irish immigrants.

Text & Statistics Courtesy of OreIda

In Idaho

 Click for video



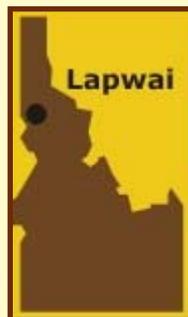
Henry Spaulding planted the first potatoes in Idaho. His first potato crop was planted near Lapwai, Idaho in 1837.

Photo courtesy of the Idaho Potato Commission.

Note: Video links removed in this demo.

roduced into Idaho not by a Presbyterian missionary named Henry Spaulding. He established a mission in 1836 at Lapwai, in the state's northern panhandle, to bring Christianity to the Nez Perce Indians. He wanted to show the Nez Perce how to provide food for themselves through agriculture rather than hunting and gathering.

- The Indians were probably the ones who made the first commercial sale of Idaho-grown potatoes when they traded fresh potatoes for clothing and other goods to settlers traveling west in the wagon trains.



- Even though Spaulding's and the Nez Perce Indians' potato crop was eventually successful, potatoes are no longer farmed in the Lapwai area.

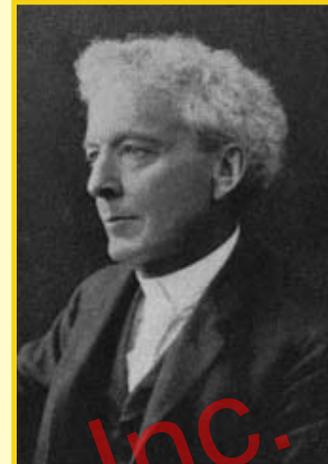


Russets: The Idaho Potato

Nearly all of the potatoes grown within the borders of the state of Idaho are one variety, the **Russet Burbank**.

From New England

- The origin of this famous Idaho baker goes back to 1872 and a New Englander named **Luther Burbank** who kept meticulous records of his garden plantings.
- He found in his garden a single fruit or seed ball of the potato variety **Early Rose**. The seed ball contained 23 seeds, all of which he planted and all of which grew and produced tubers.
- Two seedlings, he thought, did **better than the Early Rose parent** and one of the two was distinctly better in yield and size of tubers.
- Burbank felt that this new seedling, which would produce two or three times as much as ordinary potato varieties, should be introduced to the public.
- He sold the new potato to a J.H. Gregory of Marblehead, Massachusetts, for \$150. Gregory named the variety **Burbank Seedling**, which later became known as simply Burbank.



Luther Burbank

Photo courtesy of the
Idaho Potato Commission.

To California

- Luther Burbank used the money to **move to California**, taking with him ten tubers that Gregory allowed him to keep. These ten tubers appear to be the nuclear stock of the Burbank variety that was introduced on the West Coast.



- Burbank's potatoes were a **success with more than 6 million bushels** being produced in California, Oregon, and Washington by 1906.
- But Burbank's original potato variety, which was a smooth-skinned long white potato, was still **not the slightly rough reticulated-skinned potato** that made Idaho famous.



With Help from Colorado

- According to Luther Burbank, the Russet Burbank was originated by a Lon D. Sweet of Denver, Colorado, who evidently selected a chance sport, or bud, out of Burbank's variety.
- Burbank noted, "These potatoes have a modified coat in a way that does not add to their attractiveness. It is said, however, that **this particular variant is particularly resistant to blight**, which gives it exceptional value."

To Idaho

- It was the Burbank variety that was mutated in Colorado which would eventually be known as the **Netted Gem or the Russet Burbank**.
- The Russet Burbank also became known as **the potato that made Idaho famous**.

For more information on the history of potatoes, visit www.idahopotato.com.

Growing Idaho Potatoes

 Click for video



Since potatoes were originally a high altitude plant, they tend to grow better at elevations somewhat above sea level. Idaho has ideal climate and soil conditions for growing superior potatoes.

Climate

- Summer days along Idaho's Snake River Valley are **sunny and warm**, just what is needed for photosynthesis which creates carbohydrates in the green leaves of potato vines in the form of starch.
- The leaves, however, cannot store the starch so a process called translocation takes place. This action requires **cool temperatures between sunset and sunrise** for the successful transfer of the starch from leaves to tubers.
- Idaho's climate of **warm days and cool nights** provides ideal climatic conditions for the growing and production of potatoes.



Soil Conditions Click for video

- Potatoes require a **high moisture content in the soil**. It is thought that the ideal water content is around 80 percent.
- Potatoes can be grown in both alkaline and acidic soils. Idaho farmland is **predominantly alkaline**.
- Most areas of the country where there is sufficient sunshine to grow a good crop of potatoes do not have the **right amount of rainfall** to maintain moisture in the soil at the ideal level.
- Because nearly all of southern Idaho agriculture depends on **irrigation**, it is possible for growers to regulate the amount of water so the soil moisture content achieves the ideal level.
- Idaho also has the **light soil, rich in volcanic ash and trace minerals** conducive to good potato production.
- Idaho's growing conditions produce a **Russet potato** that is high in **solids content**, a **white, mealy texture** when cooked, and a **pleasing potato flavor**.

Potato Varieties Grown in Idaho Click for video

There are several varieties of Idaho potatoes

- Mostly Russets are sold out of state, but a few growers specialize in niche varieties such as fingerlings, Yukon Gold or yellow flesh.
- Another popular variety is the Russet Norkotah, which also works well as an all-purpose potato and has a slightly moister taste.
- Because of excellent storage techniques, Idaho® Potatoes are usually available year-round, whereas potatoes from some other states are only available for a portion of each year.

Idaho's Most Popular Potatoes in Foodservice

Descriptions available at www.idahopotato.com

Cal Red	Fingerling	Gem Russet	Klondike Goldust
Klondike Rose	Nor Donna	NorLand	Pure Gold
Red La Soda	Rio Grande Russet	Russet Burbank	Russet Norkotah
Silverton Russet	Western Russet	Yellow Finn	Yukon Gold



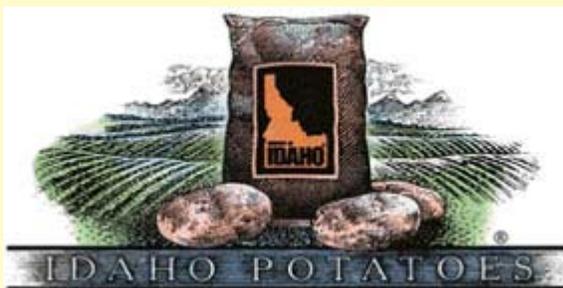
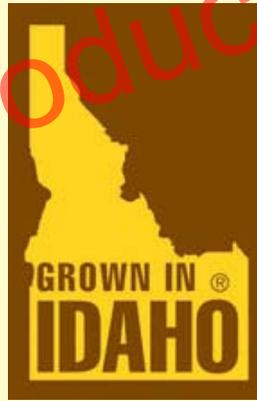
Certification

[Click for video](#)

The Idaho Potato Commission (IPC) uses certification marks, which can only be associated with potatoes grown in Idaho.

- The words "Grown in Idaho" constitute a registered certification mark.
- Any time the word "Idaho" is used on a package of potatoes, the registered certification mark symbol (®) should be used.
- The Idaho Potato Commission vigorously protects its certification marks nationwide with variety testing and other measures to determine if potatoes packed in boxes or bags are genuine Idaho® Potatoes.
- Contact the IPC legal department at (208) 334-2350 or pkole@potato.idaho.gov for rules on licensing, packaging and other requirements for proper usage of the certification and trademarks.

Packaging Certification Marks



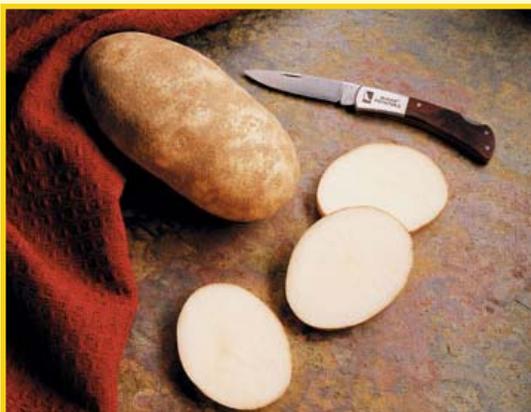
Idaho® Potatoes



Potato Chemistry

Understanding the chemical make-up of the potato is key to knowing how it will perform and react during the cooking process as well as how it will ultimately taste.

- **Starch is the chief form of carbohydrate** stored in plants. Starch grains make up the "meat" of the potato and are composed of molecules and pectin chemically linked together.
- In baking, molecules in the potato are heated and **absorb the surrounding moisture**.
 - The grains of an Idaho® Potato swell and separate to produce **high solids** that bake up light and fluffy.
 - The grains of red or Yukon Gold potato are small grains and will **stay firm and waxy** retaining much of the moisture.
- **Specific gravity** is a measurement of the solids or starch content relative to the amount of water in a potato. In a decade or more of testing, Idaho® Potatoes have consistently averaged 21% solids.
- **Proper storage** is also key to maintaining the high quality and specific gravity of Idaho® Potatoes. Store potatoes at 55°F for frying or 45 - 48°F. in a cool dark place for all other cooking methods.
- Here is a **simple experiment** to determine whether a potato has high or low specific gravity
 - Prepare an **11% brine solution** of 1 cup salt to 9 1/2 cups water. The resulting solution will have a specific gravity close to 1.080 or 20.8%.
 - **Potatoes that sink** in the solution have a high solids/specific gravity. If they float, they have a lower solids content and will turn out waxy or soggy when baked or fried.





Nutrition

Nutritional values for one medium potato, with skin (about 5.3 ounces)

Item	Value
Calories	110
Carbohydrates	23
Fat	0 grams
Protein	3 grams
Fiber	2,710 mgs
Potassium	750 mgs
Cholesterol	0 mgs

Vitamins & Minerals	Percent of U.S. R.D.A.
Vitamin C	50%
Vitamin B-1 (thiamin)	8%
Vitamin B-2 (riboflavin)	2%
Niacin	10%
Vitamin B-6	15%
Folic Acid	8%
Iodine	15%
Magnesium	8%
Zinc	2%
Phosphorus	8%
Iron	6%
Copper	8%
Pantothenic Acid	4%

Comparisons:

Vitamins & Minerals		
	Potassium mg / % Daily Value	Vitamin C % Daily Value
Potato	720mg/21%	45%
Banana	400mg/11%	15%
Onion	240mg/7%	20%
Apple	170mg/5%	8%



Handling & Storing

Because they are fresh vegetables, Idaho® Potatoes cook and taste best when handled and stored properly. Here is everything you need to know to purchase and store Idaho® Potatoes.

Product Specifications/Sizing [Click for video](#)

Carton/Count Size Guide

This chart indicates the most popular count sizes, number of potatoes per carton, maximum range in sizes, and the sizes that most of the potatoes in each box will be. Each carton contains 50 lb. of potatoes.

Note: If your needs call for cartons containing a narrower size range, check with your Idaho® Potato supplier.

Ounces >>	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19
120 Count Box 114-126 potatoes	■	■	■	■	■											
110 Count Box 105-116 potatoes		■	■	■	■	■	■									
100 Count Box 95-105 potatoes			■	■	■	■	■	■								
90 Count Box 86-95 potatoes				■	■	■	■	■	■							
80 Count Box 76-84 potatoes					■	■	■	■	■	■						
70 Count Box 67-74 potatoes						■	■	■	■	■	■	■				
60 Count Box 57-63 potatoes							■	■	■	■	■	■	■			
50 Count Box 48-53 potatoes									■	■	■	■	■	■	■	■
40 Count Box 38-42 potatoes												■	■	■	■	■

■ most potatoes in the box

■ maximum size range





Sizing and Grading [Click for video](#)

For foodservice operations, potatoes come in 50-pound cartons and in two grades, No. 1's and No. 2's.

No. 1's

- Are **uniform in size**.
- Have a nice **oval shape**.
- Have **few eyes** or other defects.
- Come **packed in cartons**.
- Are **somewhat more expensive** than No. 2's.



Use No. 1's for **baked potatoes** or other dishes where uniformity and appearance are important.

No. 2's

- Are **not consistent in shape or size**.
- Come packed in **burlap, plastic or paper bags**; can also be sourced in a one-piece box.
- Are **less expensive** than No. 1's.

Use No. 2's for **French fries, mashed potatoes or hash browns**, or other dishes where the overall appearance is not as important.

Identifying Characteristics [Click for video](#)

When buying and using Idaho® potatoes, here's what to look for:

- Nice **oval shape**.
- Fine, **even netting** on the skin.
- **Firmness** with no dark bruising and very shallow eyes.
- Any **minor defects** such as bruising, cuts and cracks should be cut out; use for mashed or hash brown potatoes where shape is not important to the final dish.



Troubleshooting/Product Defects

[Click for video](#)

Potatoes can have other naturally occurring defects. These include:

- **Hollow heart** which refers to a hole in the potato's center.
- **Brown center** is a similar condition in which the center meat of the potato is brown.
- **Neither condition** has a definitive cause, but the University of Idaho research and extension center explains:
 - **Sudden temperature changes** early in the growing season may cause "stress" on the potato plant.
 - **More prevalent when soil is cool** and happens most at the time of tuber initiation.
 - Other potential causes include **nitrogen applications** during the growth period, how fast they grow and tuber size, with larger potatoes seeming to be affected more often smaller ones.
 - Because they are growth related, **neither hollow heart or brown center are caused by a disease organism.**
 - **Neither condition is harmful;** the taste, nutrition and solid content of the potatoes are not affected.
 - **To troubleshoot:** In baked potatoes, once opened, use a fork or small spoon to remove the brown area before serving. For other applications, simply cut out the bad spot and discard.
- **Greenish Hue** can sometimes be seen on potato skins. The color is actually a form of chlorophyll developing in the skin. This happens when
 - Tubers have been **exposed** to natural, fluorescent or artificial light while in storage.
 - Increased quantities of **solanin** are formed which happens when the potato tries to revert back to chlorophyll or its original green plant. Solanin can be bitter tasting but is not harmful.
 - **To troubleshoot:** Be sure to **cover any potatoes in storage** or leave them in the original carton with the lid on to prevent solanin from forming. If a greenish hue does develop, peel the potato skin or trim to discard any deep penetrated green color.



- **Internal Bruising or Black Spot** usually happens after potatoes have been purchased, though the condition can also occur during harvest if potatoes are dug too dry. Generally, however, potatoes become bruised or blackened because they are:
 - Stored at **too cold** a temperature
 - **Dropped** more than six inches
 - Stored with **something heavy** placed on top of them.
 - **To troubleshoot:** Store at 45 - 48°F. and handle as little as possible.

Receiving

It is important to inspect the product when it arrives at receiving.

Storing [Click for video](#)

Potatoes stored under ideal conditions will provide maximum yield and last up to several weeks. Ideal conditions are:

- A dark well-ventilated place at 45 - 48° F. with 95% humidity for fresh potatoes being used for all cooking methods except frying, in which case they should be stored at 55° F.
- A cellar or **dark, cool storeroom** is preferable, but any place where potatoes won't be exposed to excessive heat or light will be okay.
- High humidity is important to help the potato, which is about **80% water**, retain its moisture.
- Before storing spuds, look them over and **use any bruised ones first**.
- Do not wash potatoes before storing because **dampness can cause decay**.
- Potatoes will keep **several weeks at 45 - 48°F.** and about a week at room temperature.



Old storage shed for potatoes with dirt roofs and primitive vents for air circulation.



Too warm — If stored above 55°F.

- Eyes can sprout
- Wrinkles or soft spots can develop

Too cold — If stored below 42°F.

- Starch turns to sugar and potatoes will taste sweet
- Potatoes will darken or caramelize prematurely when cooking

Reconditioning — If potatoes are kept at too cold a temperature, thereby turning the starch to sugar, they can be reconditioned by leaving them at room temperature for 5 to 7 days in a cool, dark place; and most of the sugars will change back to starch.

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Idaho® Potato Cooking Techniques

Baking



Frying



Mashing



Roasting



Sautéing



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Baking

[Click for video](#)

There is no side dish more classic than a hot steaming baked potato, and Idaho® Potatoes make the best baked potatoes because

- High-solids content produce starch grains that swell and separate during baking, resulting in a potato that has a characteristically light, fluffy texture.
- Large grains and high-starch content result in less shrinkage than other potatoes for improved yield and more plate coverage.

Purchasing and Handling

- Order U.S. grade No. 1 fresh Idaho® Potatoes, 70 to 100 count.
- Store in a cool, dark place, preferably at 45°F. Never refrigerate.

Pre-prepping

- Wash potatoes thoroughly to remove dirt, being careful not to break the skin.
- Pierce skin with a fork to prevent bursting in the oven.
- Coat the skin lightly with vegetable oil to prevent excessive shrinkage during holding. This, however, will prevent the skin from becoming crispy.

Cooking

- Bake to an internal temperature of 210°F.
- Serve within 15 minutes to ensure a crispy skin and dry, fluffy interior.



Baking Guidelines

	Convection	Conventional
Equipment	18" x 26" tray	18" x 26" tray
Oven Temperature	375°F.	425°F.
Time	50 - 55 min.	55 - 60 min.

Microwaving

Idaho® Potatoes can also be prepared in the microwave

- **Wash** but do not dry the potato.
- **Pierce** each potato and wrap in a paper towel.
- When baking several potatoes at once, place them **end to end in a circle**, about one inch apart.
- **Turn** potato over midway through cooking, if necessary, depending on the microwave.
- Allow the microwaved potato to remain **wrapped in the paper towel for about two minutes** after removing it from the microwave oven and before serving.

Tips for Perfect Baked Potatoes

- Never bake potatoes in foil. This will not only decrease baking time, but will result in a soggy potato interior with wet skin.
- Hold for service later by wrapping the potato in foil after it has been baked and placing in a warming drawer for up to 45 minutes with little or no temperature loss. Or, place foil-wrapped potatoes in a heat-proof cabinet where it can be held for 45 minutes, but with an interior temperature loss of about 20°F.
- Before serving, use a fork to pierce the skin in the form of a cross. Do not cut with a knife, as this flattens the surface and prevents the potato from being fluffy.
- Open the potato just before serving by pressing the ends toward the center and lifting and fluffing the meat of the potato with a fork.



Frying

[▶ Click for video](#)



Customers love French fries, and Idaho® Potatoes make fantastic French fries, because

- High-solids content ensures a distinct, mealy texture and hearty flavor.
- Low-moisture content produces crispier fries because less oil is absorbed and results in less shrinkage for improved yield and extended plate coverage.
- Low-sugar content results in light golden fries.

Purchasing

For the best yield when serving hand-cut Idaho® French Fries,

- Order U.S. grade No. 1 fresh Idaho® Potatoes, 7- to 15-ounce packed 70 to 90 count in 50 lb. cartons.
- OR, 12-ounce and larger No. 2 potatoes packed in paper bags.
- Store in a cool, dark place, preferably at 55°F.

Average Quantity of Fresh Idaho® Potatoes Required to Prepare and to Yield 4-Oz. Servings of French Fries			
Form of Potato	25 Servings	50 Servings	100 Servings
Whole 1/4" Fries (unpeeled)	10-1/4 lb.	21 lb.	41-1/2 lb.
Jacket Fries (unpeeled)	9-1/4 lb.	18-1/2 lb.	37 lb.
Shoestring Fries (unpeeled)	9-1/2 lb.	19 lb.	37-1/2 lb.
Whole 1/4" Fries (prepeeled)	20 lb.	40 lb.	80 lb.
Round Fries (prepeeled)	15-1/4 lb.	30-1/2 lb.	61 lb.
Shoestring Fries (prepeeled)	14-1/4 lb.	28-1/2 lb.	57 lb.

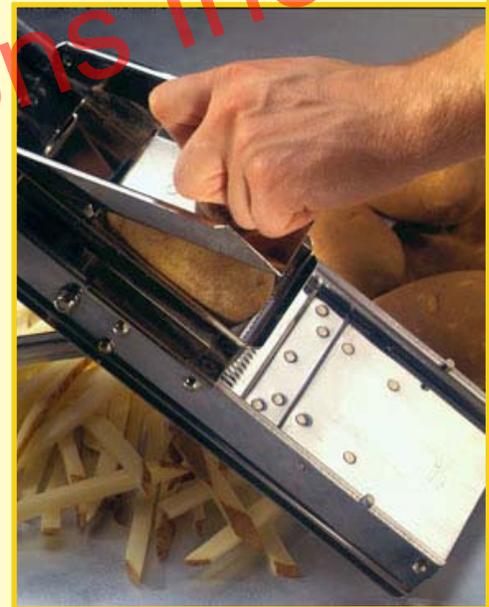


Storage and Handling

- **Fresh Unpeeled**
 - Store in a dark, cool area preferably at 45° F. Temperatures below 42° F. cause potato starch to turn into sugar.
 - Do Not Refrigerate!
 - Remove carton lid for proper air circulation.
- **Commercially Pre-peeled**
 - Store unopened bags at refrigerator temperature (35° - 40° F.)
 - Potatoes may be held in unopened bags up to 14 days.
 - Once bag is opened, peeled potatoes should be used within one week.

Pre-prepping

- **Scrub** potatoes thoroughly.
- **Peel** potatoes for a traditional fry, or keep the skin on to enhance the homemade appearance and flavor.
- **Cut** potatoes by machine for fries that are consistent in size.
- **Chill** peeled and cut potatoes in cold water for 30 minutes to 2 hours before frying, to ensure maximum crispiness. To prevent darkening, add citrus acid or vinegar to the water solution.



Oil Care

- Keep oil fresh and equipment clean; strain out any burnt pieces of food
- Drain and filter the oil frequently; add 20% new oil daily.
- Replace oil completely if it starts to smoke, form bubbles along sides or becomes dark. These are indications that oil is breaking down, and the result will be greasy fries with poor color and flavor.



Blanching

This process allows operators to meet peak demand periods by pre-cooking fries earlier in the day, then finishing them in a final fry before serving. Blanching also provides a crispier fry because they are

- Cooked completely at a lower temperature so the potato cooks slowly without becoming golden brown.
- After blanching, allow fries to cool to room temperature and refrigerate in uncovered containers before the final fry to a golden brown.

Blanch and Fry Chart

Potato Form	Blanch		Finish	
	Oil Temps.	Time	Oil Temps.	Time
1/4" Fries	350°F	3 min.	365°F	2 - 2 1/2 min.
Jacket Fries (8 cut)	350°F	5 min.	365°F	4 min.
Shoestrings	350°F	1 3/4 - 2 min.	365°F	1 1/2 min.
Round Slices 1/8"	350°F	4 min.	365°F	3 min.





Frying

- Before frying, **rinse in cold water** to remove starch, which can cause the potatoes to stick together during the frying process.
- For **crispier potatoes**, soak the potatoes in chilled water for up to 2 hours before cooking.
- **Spin** dry before frying to avoid water spattering and to reduce fat absorption.
- Always use **clean oil**, heated to the proper temperature.
- **Do not overfill** the fry basket as that can result in limp fries, excess color variation and fries that are stuck together.

Time, Temperature and Weight-Yield Chart for One-Step Frying of Fresh Idaho® Peeled and Unpeeled Potatoes				
Form of Potato	Oil Temperature	Time	Raw Weight	Average Total Yield After Frying*
Whole 1/4" Fries (unpeeled)	360°F	3-1/2 min.	4 lb.	2 lb. 12 oz.
Jacket Fries (unpeeled)	360°F	3-1/2 min.	4 lb.	2 lb. 10 oz.
Shoestring Fries (unpeeled)	360°F	3 min.	4 lb.	3 lb.
Whole 1/4" Fries (prepeeled)	360°F	3-1/2 min.	4 lb.	1 lb. 4 oz.
Round Fries (prepeeled)	360°F	3-1/2 min.	4 lb.	1 lb. 10 oz.
Shoestring Fries (prepeeled)	360°F	4 min.	4 lb.	1 lb. 12 oz.

*Weight loss is due to loss of moisture in potatoes.

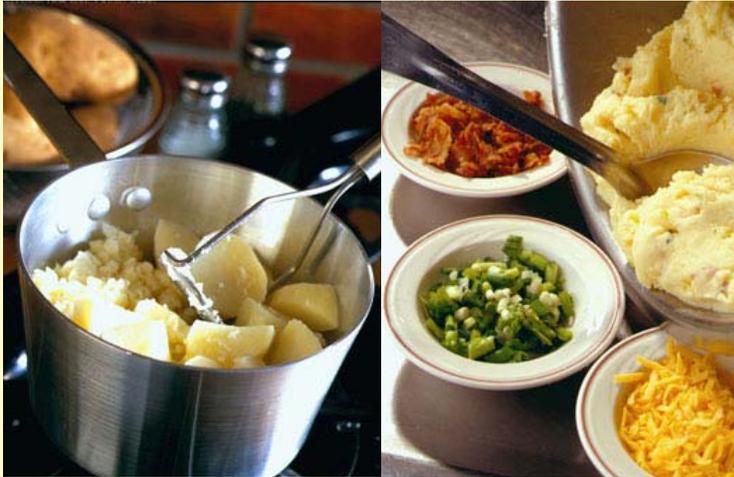
Holding Fresh, French-Fried Potatoes			
Holding Equipment	Time	Temperature	Approximate Weight of Fries and Holding Container
Warming Cabinet	5–10 min.	300°F	1 to 1-1/4 lb. in perforated, full pan inside deep, full pan
Heat Lamp	10 min.	100°–120°F	1 to 1-1/4 lb. per full pan
Steam Table	5–10 min.		3/4 lb. per half pan



Tips for Perfect French Fries

- Store fresh raw potatoes intended for frying at 55°F. Too cold a temperature will result in sugar streaking or fries that look golden but are not thoroughly cooked.
- Make sure oil temperature is correct and not too hot.
- Discard oil that is too old or dirty, and fill fryer with a fresh amount of oil.
- Leave fries in oil for the correct amount of time.
- Never hold fries for more than 10 minutes.
- Hold at 300°F. in a warming cabinet or at 100° - 120°F. under a heat lamp.
- Do not under-fry, salt too soon or leave a basket over the fryer too long as any of those will result in poor texture and limp fries.
- Prevent excessive oil usage by shaking baskets lightly to drain or increase frying temperature.
- Keep checking the cooking oil for acrid odors while cooking; strong odors indicate that the oil is beginning to burn.
- Never leave frying potatoes unattended.

GK Productions Inc.



Mashing

[▶ Click for video](#)

Mashed potatoes are one of the most popular items in foodservice, and Idaho® Potatoes make smashing mashed potatoes because

- High-solids content produce the ideal dry mealy interior, distinct texture and rich, hearty flavor.
- Low-moisture content makes the potato light and fluffy, never waxy or watery, and improves yield.

Comparing Russet Potatoes

- Russet potatoes have high-solid and low-moisture content which makes them ideal for mashing.
- Yellow-fleshed potatoes can yield a mashed potato similar in consistency to the Russet but with a slightly pale yellow color.
- Red-skinned potatoes will not be as fluffy because they have a lower solid and higher moisture content.

Purchasing and Handling

- Order any size U.S. grade No. 1 fresh Idaho® Potatoes, packed in cartons, or the less expensive grade No. 2 packed in bags or burlap sacks.
- Store in a cool, dark place at 45°F. Never refrigerate.

Pre-prepping

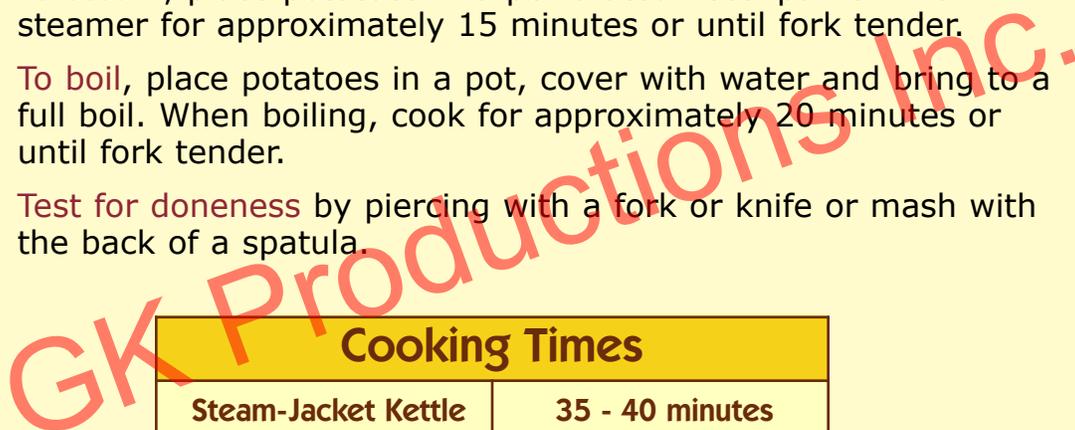
- Peel potatoes.
- Cut into a consistent large dice so that they cook evenly.



Ratios for Classic Mashed Potatoes			
Idaho Potatoes	Heated liquid (milk, etc.)	Fat at room temp. (Sweet butter, etc.)	Salt and pepper
5 lb. Peeled (24 ½ cup servings)	2 cups (hot)	1 cup room temperature	1 Tbsp. Kosher salt, ½ tsp. ground white pepper
10 lb. Peeled (48 ½ cup servings)	1 qt. (hot)	1 lb. room temperature	2 Tbsp. Kosher salt, 1 tsp. ground white pepper

Preparing

- To **steam**, place potatoes in a perforated hotel pan or in a steamer for approximately 15 minutes or until fork tender.
- To **boil**, place potatoes in a pot, cover with water and bring to a full boil. When boiling, cook for approximately 20 minutes or until fork tender.
- Test for **doneness** by piercing with a fork or knife or mash with the back of a spatula.



Cooking Times	
Steam-Jacket Kettle	35 - 40 minutes
Pressure-Steamer	25 - 30 minutes
Range-Top Burner	60 minutes
Convection Steamer	40 - 45 minutes

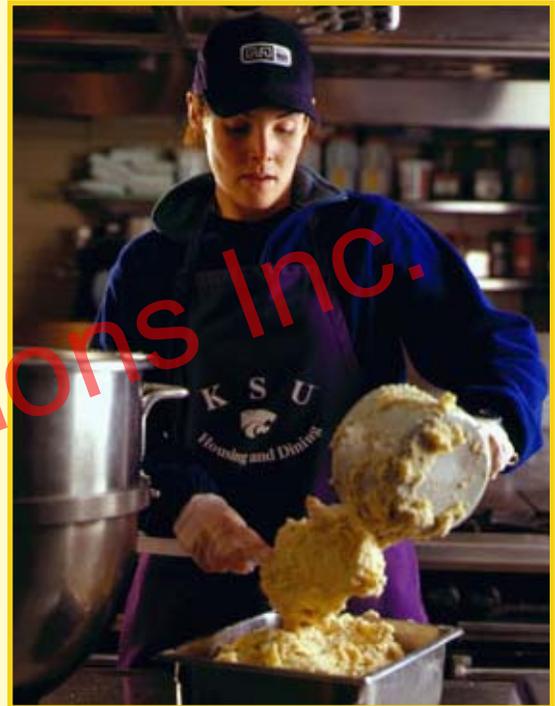
- **Drain** in a colander.
- Make sure potatoes are **very, very dry** because moisture is the enemy to perfect mashed potatoes. To get all possible moisture out of them, arrange drained potatoes on sheetpans in a single layer and place them in a 300°F. oven for 10 minutes or until dry.
- Keep hot by mixing with **room-temperature butter and hot milk**.





Mashing

- In a mixer equipped with a paddle attachment, place potatoes and add room-temperature butter.
 - Turn the mixer on low and slowly pour in about 1/3 of the hot milk. Whip on low setting until smooth, about 1 - 2 minutes.
 - Increase the speed high, and continue adding the hot milk until incorporated, about 3 - 4 minutes and potatoes have a silky, velvety texture.
 - Then season with salt and pepper.
 - Be sure not to overmix the potatoes as they can become gummy or sticky.
- In a tamis or food mill fitted with the fine attachment, process potatoes. Then add butter and milk; season.
- In a ricer, process potatoes. Then add butter and milk; season.



Holding for Service

- Hold fresh mashed potatoes no more than 60 minutes on a steam table (moist heat #7) or warming cabinet (175 - 200°F.).
- Preheat steam table or warming cabinet.
- Use deep steam table pans and keep covered with a lid or plastic wrap.
- Set pan in water bath if dry heat is used.
- Add more moisture if potatoes need to be held for longer than 1 hour.
- If potatoes have been held for too long, they will oxidize and look gray. At this point, replace with freshly made.
- Transfer leftover mashed potatoes to a clean shallow pan. Spread out the top evenly with a spatula to a layer no more than 2-inches thick. Cover and refrigerate until ready to use (never for more than 24 hours). Use leftovers for other signature menu items or daily specials. Add extra liquid the day of service, if necessary.



- Do not make any recipe with potatoes and dairy more than one day in advance. Potatoes have a neutral PH and combined with dairy, especially if done warm and not cooled immediately, could lead to sanitation problems. Mashed potatoes will also turn dark from oxidation if held for too long, even under refrigeration.

Making the Most of Mashed Potatoes

To make more of mashed potatoes, try these ideas:

- To make **Potato Pancakes**, sauté minced shallots, minced garlic, chopped mushrooms and chopped black olives in butter. Form mashed potatoes into 3-inch pancakes. Top half of the pancakes with 1 tablespoon vegetable mixture. Top with remaining pancakes. Sauté in butter.
- To make **Tri-Colored Mashed Potatoes**, add puréed spinach and Parmesan cheese to one portion of mashed potatoes. Add tomato paste, basil and olive oil to another portion. Serve red, green and white mashed potatoes.
- To make **Pommes Duchesse**, which is sometimes menued as **Duchess Potatoes**, start with 2 pounds of cooked potatoes that have been peeled and quartered, then drained and dried in the oven. Put them through a food mill. Mash with 1 Tbsp. of butter, 1 egg, 2 egg yolks, a pinch of nutmeg and salt and pepper to taste. Place the mixture into a pastry bag fitted with a star tube and pipe mounds onto a parchment-lined sheetpan. Bake in a 375°F. oven until browned and heated through. Pommes Duchesse can be made well in advance, then baked to order.





Tips for Perfect Mashed Potatoes

- For fluffier potatoes, use a ricer or hand mash instead of a machine.
- For a dry texture, bake the potatoes before mashing instead of steaming them.
- Always use room-temperature butter and milk heated to scalding when making mashed potatoes. Do not use cold butter or milk.
- To get a richer, creamier mashed potato in the classic French style, just add more butter and more milk or even cream.
- Instead of mixing the potatoes with milk, use half and half, sour cream or even heavy cream for a richer end result.
- Buttermilk, yogurt or crème fraîche give mashed potatoes a unique, tangy taste.
- Chicken stock may be substituted for milk to help lower fat and calories.
- Plain, unsweetened soy milk can be used for those who are vegan or lactose intolerant.
- Instead of butter, use olive oil or nut oils. Experiment with flavored oils, such as basil, garlic or chili oil.
- Stir in extra ingredients at the end of the mixing process for variations like roasted garlic mashed potatoes, horseradish-cheddar, goat cheese and chives, corn and chili, or chopped spinach and ham.
- Heat dry spices first before adding to the potato mixture for more flavor.





Roasting

[Click for video](#)

Roasted potatoes are versatile enough to go from casual classics to fine dining favorites, and Idaho® potatoes make outrageous oven-roasted potatoes because

- In moist-heat preparations, high-solids content helps thicken the liquid to produce a rich, velvety texture.
- Low-moisture content also helps the potatoes absorb some of the liquid to produce a tender and flavorful end product.
- In dry-heat preparations, the high-solids content means that less oil is absorbed, producing crispy potatoes.
- Low-moisture content means less shrinkage for improved yield, extended plate coverage and light texture.
- Low-sugar content results in beautifully caramelized potatoes.

Purchasing and Handling

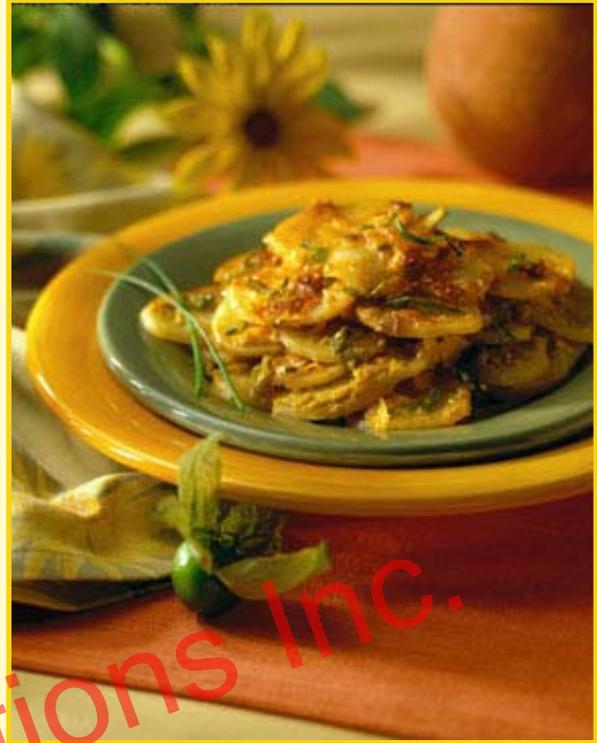
- Order U.S. grade No. 1 fresh Idaho® Potatoes, 120 to 140 count, packed in 50 lb. cartons. Grade No. 2 Idaho® Potatoes, economically packed in bags, are also ideal for roasting.
- Store in a cool, dry place, preferably at 45°F. Never refrigerate.

Basic Moist-Heat Preparation

- For Classic Scalloped Potatoes
 - Sliced potatoes are layered in a buttered casserole dish or steamtable pan.
 - A thin bechamel or white sauce is ladled evenly over each layer of potato slices. (Use a thin bechamel because the starch in the potatoes helps thicken the bechamel as it cooks.)



- **Alternate layers** of potatoes and sauce until the dish is filled.
- When cheese and/or buttered bread crumbs are added to the top of roasted potato dishes, they are often referred to as **Au Gratin-style Potatoes**.
- Bake the dish in a **350 - 375°F** oven until golden brown and the potatoes are tender.
- **For Potatoes Dauphinoise**
 - Sliced potatoes are **layered** with Gruyère or Swiss cheese into small, individual gratin serving dishes.
 - **Cream** or a mixture of eggs and milk are then poured on.
 - The dish is topped with **additional cheese**.
 - **Bake** until golden brown and tender.
- **For Variations**
 - **Substitute stock** for all or part of the milk or cream.
 - **Add other ingredients** such as herbs, bacon, smoked meats and vegetables.



Basic Dry-Heat Preparation

- **For Traditional Oven-Roasted Potatoes**
 - Cut potatoes into **wedges** (or other shape such as thick fries or large cubes), with or without the skin.
 - **Toss** in oil, salt and pepper to coat thoroughly. (Other seasonings can also be added.)
 - Place on a sheetpan in a **single layer**.
 - **Roast** in a 425°F oven for 40 - 45 minutes.



- For Pommés Maxim
 - Trim a potato into a **cylinder**.
 - Slice each potato thinly on a **mandoline**.
 - Carefully arrange the potato slices in **circle**, preferably on a nonstick surface, overlapping each slice at least half way. This is important because as the potatoes cook, they shrink slightly. Remember, don't rinse or soak the slices in cold water since the starch is needed to keep the slices stuck together.
 - **Brush** the circles generously with clarified butter and season with salt and butter.
 - **Bake** in a 400°F. oven for 15 to 20 minutes or until golden brown and crisp.
- Serve **bottom side up**.

Tips

- **Do not slice potatoes in advance**. They lose too much starch. You can peel them but leave them whole until ready to use.
- **For moist heat roasting or dry oven roasted potatoes** you can cube or wedge potatoes and soak, but dry very well before flavoring and roasting.



Sautéing

[Click for video](#)

Sautéed potatoes are full of texture and flavor, and Idaho® Potatoes make sensational sautéed potatoes because

- High-solids content provides a distinct texture and hearty flavor.
- Low-moisture content produces crispiness because less fat is absorbed in cooking and results in less shrinkage for improved yield and extended plate coverage.
- Low-sugar content produces a beautiful golden brown color.

Purchasing and Handling

- Order U.S. grade No. 1 fresh Idaho® Potatoes, 120 to 140 count, packed in 50 lb. cartons. Grade No. 2 Idaho® Potatoes, economically packed in bags, are also ideal for hash browns and other sautéed applications.
- Store in a cool, dry place, preferably at 45°F. Never refrigerate.

Preparation

- For Rissolé Potatoes
 - Dice potatoes.
 - Parboil or steam the potatoes halfway through then drain. (Partially cooked potatoes can be chilled until needed.)
 - Just before service, sauté potatoes in oil and/or clarified butter in a skillet over high heat until browned and crisp. (Do not overcrowd the pan, and keep potatoes in a single layer to insure a crispy product and prevent steaming.)
 - Finish with butter and minced parsley or other fresh herbs.



- For Hash Brown Potatoes
 - Coarsely **chop or grate** cooked potatoes, with or without skins.
 - **Mix** potatoes with other ingredients such as grated onions, corned beef, sausage, bacon or even smoked salmon.
 - **Sauté** or griddle in butter and/or oil, pressing down gently with a spatula to help produce a crisp crust and tender interior.
- For Pommes Rösti
 - **Shred** cooked potatoes in a processor or with a hand grater.
 - **Toss** with oil and salt and pepper. If desired, add other ingredients such as onion, garlic, bacon, sausage, ham, herbs or vegetables.
 - Form into **individual pancakes**, or place entire mixture in large sauté pan to be cut into wedges later.
 - **Sauté** in a combination of oil and butter for 4 to 5 minutes until golden brown on the outside and tender on the inside.

Tips

- Leave potatoes **unpeeled**, if desired. This will increase yield by 12% or more, and the skins enhance the natural, homemade flavor and appearance of the dish.
- Do not grate potatoes too fine or cut too small in order to **preserve the taste and texture**.
- When grating the potatoes, immediately **soak in water** to prevent discoloration. Or par-cook potatoes before grating, or use left-over baked potatoes.



Basic Idaho® Potato Recipes

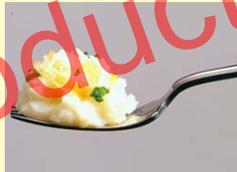
Baking



Frying



Mashing



Roasting



Sautéing



GK Productions Inc.



Baked

Blue Cheese Double-Baked Idaho Potatoes

Yield: 12 servings

From: Gale Gand and Rick Tramonto of Tru, Chicago

Ingredients

- 12 large Idaho® Potatoes, pierced with a fork
- 1 1/2 cups heavy cream
- 3/4 cup Roquefort, Maytag, or other blue cheese
- 1/3 cup unsalted butter
- 1/3 cup freshly grated Parmesan cheese
- 3 Tbsp. chopped fresh chives
- 1 tsp. freshly ground black pepper

Method

Preheat the oven to 425° F.

1. Space the potatoes out on a sheetpan and bake until tender all the way through (internal temperature of 210° F.) about 1 hour. Let cool 15 minutes.
2. Cut an X in the top of each potato and squeeze the potatoes gently to loosen the flesh. Scoop the centers out, leaving about a ¼-inch wall all the way around.
3. Lower the oven temperature to 400° F.
4. In a large saucepan, combine the cream and Roquefort over medium heat, stirring to blend. When incorporated and heated through, turn off the heat and quickly mix in the potato pulp. Mix in the butter, Parmesan, chives and pepper. Use this mixture to re-stuff the potatoes.
5. Place potatoes back onto the sheetpan and bake 15 to 20 minutes or until heated through and browned. Hold up to 1 hour in 200°F.



Baked

Salt-Baked Potato

Yield: 12 servings

From: Terrance Brennan, Chef-Proprietor, Picholene, New York City

Ingredients

- 12 x 12-oz. Idaho® potatoes
- 4 x 48-oz. boxes kosher salt (3-4 quarts)
- 3 cups cracked black pepper
- 3/4 cup coriander seeds
- 24 bay leaves, chopped
- 18 large egg whites

Condiment Tray Ingredients

- 1 1/2 cups bacon, cooked and diced
- 1 1/2 cups sour cream
- 1 1/2 cups butter, at room temperature
- 1 1/2 cups chopped scallions
- 1 1/2 cups aged Cheddar cheese, grated
- 3/4 cup salt mixture (3/4 cup kosher salt mixed with 1 1/2 Tbsp. cracked black pepper)

Method

Preheat oven to 400°F.

1. Wash potatoes and pat dry.
2. Combine salt, pepper, coriander seeds and bay leaves in a bowl, mixing well. Reserve 3 cups of the salt mixture.
3. In heavy steamtable pan (just enough for 12 potatoes) with tall sides, spread a 1-inch layer of the salt mixture evenly over bottom of pan. Place the potatoes on top of the salt mixture, leaving a 1-inch space between them. Cover potatoes with remaining salt mixture.
4. In a large bowl, whisk egg whites until frothy. Add reserved 3 cups of salt mixture mix just until combined. Pour egg-salt mixture over the salt covered potatoes, spreading evenly. Cover tightly aluminum foil or lid.
5. Bake for 2 to 2 1/2 hours or until tender and completely cooked through. Remove from heat.
6. Carefully remove potatoes from the encrusted salt and serve hot with a mixture of toppings from condiment tray.



Baked

P.B.L.T. (Potato, Bacon, Lettuce & Tomato Sandwich)

Yield: 12 sandwiches
From: Sojourner Café, Santa Barbara, CA

Ingredients

12 Idaho® Potatoes (70 count)
Oil for deep-fat frying

For Sandwich

36 slices of slab bacon (2 lb.)
3/4 cup mayonnaise
12 slices ripe tomato
12 Iceberg lettuce leaves

Method

Preheat oven to 400°F.

1. Bake potatoes on sheetpans for 45 minutes or until slightly under done. Remove from heat and let cool.
2. Cut off 1/2-in. thick slice horizontally off top and bottom of each potato. (Save middle for other menu items).
3. Heat oil to 365°F. Quickly fry baked potato tops and bottoms until browned and crispy all over; remove from oil and drain on absorbent toweling.
4. Cook bacon until crispy. Place on absorbent toweling to drain. Reserve.
5. **For Each Sandwich:** Place a top and a bottom of potato slices skin-side-down on clean working surface. Spread both potato slices with mayonnaise (1 Tbsp. for 2 halves). Add a slice of tomato, several slices of bacon, a leaf of lettuce and top with potato slice.
6. To serve, carefully slice in half with serrated knife.



Fried

Spicy Idaho Fries

Yield: 12 servings

From: Mortimer's, Boise, ID

Ingredients

12 large Idaho® Potatoes (70 count), washed and dried, don't peel

Cold water, for soaking

Oil for deep-fat frying

*Spicy Seasoning Blend**

Method

1. Slice and cut potatoes; place in container and cover with cold water until ready to use.
2. **To Fry:** Drain cut potatoes. Dry completely. Blanch in batches in 360°F. oil for 3 minutes until partially cooked and a crisp exterior starts to form. A light golden color will also begin. Spread out on absorbent toweling in an even layer on sheetpans to drain well. Hold up to 1 hour for service.
3. Fry potatoes in batches, about 1 1/2 cups per serving, in 365°F. oil for 1 1/2 to 2 minutes, or until crisp and golden brown. Remove from oil, drain very well and toss with 1 1/2 tsp. *Spicy Seasoning Blend**. Serve while hot.

**Spicy Seasoning Blend (1 cup)*

Ingredients

1/3 cup kosher salt

1/3 cup sweet paprika

3 Tbsp. ground cumin

2 Tbsp. ground white pepper

1/2 Tbsp. ground red pepper

Method

1. In container with lid combine all ingredients; mix well, cover and store until ready to use as directed.



Fried/Dipping Sauces

Cilantro-Lime Remoulade Yield: 2 cups

Ingredients

- 1 1/3 cup mayonnaise
- 1 1/2 cup roughly chopped cilantro
- 3 Tbsp. fresh lime juice
- 2 jalapeno peppers, seeded, deveined and minced
- 1 tsp. ground cumin

Method

1. Place all ingredients in food processor and blend until smooth. Adjust seasonings, place in container with lid and refrigerate at least 4 hours before using as a dip for French-fried Idaho® Potatoes.

Spicy Red Pepper-Bacon Dip Yield: 2 cups

Ingredients

- 1 cup roasted red pepper pieces
- 1/4 cup olive oil
- 1/2 cup chopped crisply fried bacon
- 1 Tbsp. hot chili paste
- 3/4 cup crumbled goat cheese
- 1/3 cup sour cream
- 1 tsp. kosher salt

Method

1. In bowl of food processor puree red peppers and olive oil. Add bacon and chili paste and process 15 seconds.
2. Add goat cheese and sour cream and process until almost smooth. Adjust seasonings. Place in covered container and refrigerate at least 4 hours before using as a dip for French-fried Idaho® Potatoes.

Roasted Shallot and Garlic Dip Yield: 2 cups

Ingredients

- 1 cup chopped shallots
- 1/2 cup chopped garlic
- 2 Tbsp. olive oil
- 2 cups sour cream
- Kosher salt and ground white pepper, to taste

Method

1. In small roasting pan, place shallots, garlic and oil, toss to coat, spread in even layer and roast in 350°F. convention oven, stirring often, for 30 minutes, or until very tender and golden brown. Remove from heat and cool completely. Reserve.
2. In food processor puree roasted shallot and garlic mixture with oil until pasty. Add sour cream and process just to blend. Adjust seasonings. Place in covered container and refrigerate at least 4 hours before using as a dip for French-fried Idaho® Potatoes.



Fried

Crisp Potatoes with Gorgonzola

Yield: 12 servings

From: Kincade's Restaurant, San Mateo, CA

Ingredients

- 12 lb. fresh Idaho® French-fries, cross-cut
- 1 qt. *Gorgonzola Sauce**
- 9 oz. Gorgonzola cheese, crumbled
- 1/2 cup chopped fresh chives
- 2 Tbsp. cracked black pepper

Method

1. Deep fry French fries at 360°F. until very crisp.
2. Place 10 oz. cooked and drained fries (approximately 16 oz. uncooked) on serving plate and drizzle with 1/3 cup *Gorgonzola Sauce**
3. Garnish with 3/4 oz. crumbled Gorgonzola cheese, 2 tsp. chives and 1/2 tsp. pepper. Serve immediately. (Sauce can be served on the side.)

**Gorgonzola Sauce* (1 qt.)

Ingredients

- 3 Tbsp. butter
- 3 Tbsp. all-purpose flour
- 3 cups heavy cream, warm
- 9 oz. Gorgonzola cheese, crumbled

Method

1. Melt butter slowly in saucepan.
2. Gradually whisk in flour to make roux. Cook for 3-4 minutes over low heat.
3. Whisk in cream, blending until roux is incorporated into the cream. Bring to a boil, reduce heat and simmer several minutes.
4. Combine sauce with Gorgonzola cheese and mix to blend. Serve as directed.



Fried

Lemon-Pepper Parmesan Fries

Yield: 12 x 5-oz. portions

Ingredients

6 lb. fresh Idaho® French-fries, skin-on, cut into 3/16-in. strips
Oil blend (Canola-Peanut-Corn), as needed for deep-fat frying
3 cups *Lemon-Pepper Parmesan Mix**

Method

1. **For Each Serving:** Deep-fry 8 oz. fresh French fries at 360°F. until very crisp.
2. Remove from oil, and drain very well. Place in bowl or container.
3. Season with 1/4 cup *Lemon-Pepper-Parmesan Mix**, toss well to coat thoroughly and serve at once.

**Lemon-Pepper Parmesan Mix (3 cups)*

Ingredients

1/4 cup fresh lemon zest, finely chopped
3 Tbsp. ground black pepper
3 cups (9 oz.) finely grated Italian Parmesan cheese

Method

1. Toss all ingredients in a bowl. Sprinkle onto deep-fried fries as needed.



Fried

Wasabi-Dusted Chips

Yield: 12 servings

From: Michael C. Brown,
Corporate Executive Chef, Metro Restaurants, Tucson, AZ

Ingredients

- 6 large Idaho® potatoes (12 ounces to 14 ounces each)
- Canola or other non-hydrogenated oil, for deep-fat frying
- 3 Tbsp. Wasabi powder
- 2 Tbsp. kosher salt
- 1 Tbsp. ground black pepper
- 1 Tbsp. ground ginger
- 1 Tbsp. granulated garlic
- 1 Tbsp. granulated sugar

Method

1. Peel potatoes and slice into desired shape (1/2-inch sticks, wedges or 1/8-inch thick chips); rinse and pat dry. Heat oil in a deep-fryer or deep-sided saucepan to 360°F. and blanch potatoes 3-4 minutes, cooking in batches if necessary. Drain and set aside until ready to finish.
2. Mix together dry seasonings; place in covered container.
3. **For Each Serving:** Increase oil temperature to 365°F. Cook 6 oz. blanched fries until golden brown, 2 to 3 minutes for sticks and wedges and 1 to 2 minutes for chips or until golden and crisp. Remove from oil, drain well and sprinkle hot fries with 1/2 Tbsp. seasoning mix. Serve while very hot.



Mashed

Baked Mashed Potatoes

Yield: 12 servings

Ingredients

- Pan spray coating
- 3 qt. Idaho® mashed potatoes (can use leftover potatoes), at room temperature
- 2 egg, lightly beaten
- 1 1/2 cups sour cream
- 1 1/2 cups small curd cottage cheese
- 2 cups finely chopped scallion
- 2 tsp. kosher salt
- 1 tsp. ground white pepper
- 1 cup shredded cheese or crushed butter crackers

Method

Preheat oven to 350°F. conventional/300°F. convection

1. Spray a half steamtable pan with coating.
2. In the bowl of an electric mixer, combine potatoes, eggs, sour cream, cottage cheese and scallions at medium speed. Season with salt and pepper.
3. Spoon potato mixture into steamtable pan and smooth out top. Sprinkle evenly with cheese and/or cracker crumbs.
4. Bake 30-35 minutes or until heated thoroughly. Hold up to 1 hour at 200°F.



Mashed

Classic Mashed Potatoes

Yield: 12 servings/3 qt. yield

Ingredients

- 5 lb. Idaho® Potatoes, peeled
- 1 cup/4 oz. unsalted butter, at room temperature or other desired fat
- 1 Tbsp. kosher salt
- 1/2 tsp. ground white pepper
- 1 1/2 cups hot milk, or other desired liquid

Method

1. Cube potatoes and place in a steamer tray. Steam the potatoes 18-20 minutes or until tender to the prick of a knife. Remove from heat and dry potatoes well.
2. Press hot potatoes through a ricer or food mill for very smooth mashed potatoes. Or in a mixer equipped with a paddle, mix well to break up potatoes.
3. Mix butter or flavored oils, salt and pepper into potatoes and mix well. Slowly whisk in hot milk, stock, cream or other desired liquid until desired consistency is achieved.
4. Transfer potatoes to steamtable pan, dot with butter and keep hot for service.

Note: Add desired stir-ins with the milk, if desired.



Mashed

French-Style Mashed Potatoes

Yield: 12 servings/3 qt. yield

Ingredients

- 5 lb. Idaho® Potatoes, peeled
- 1 1/2 cups/12 oz. unsalted butter, at room temperature or other desired fat
- 1 Tbsp. kosher salt
- 1/2 tsp. ground white pepper
- 2- 2 1/2 cups cream, hot or other desired liquid (such as half & half)

Method

1. Cube potatoes and place in a steamer tray. Steam the potatoes 18-20 minutes or until tender to the prick of a knife. Remove from heat and dry potatoes well.
2. Press hot potatoes through a ricer or food mill for very smooth mashed potatoes. Or in a mixer equipped with a paddle, mix well to break up potatoes.
3. Mix butter or flavored oils, salt and pepper into potatoes and mix well. Slowly whisk in hot cream or other desired liquid until desired consistency is achieved.
4. Transfer potatoes to steamtable pan, dot with butter and keep hot for service.

Note: Add desired stir-ins with the milk, if desired.



Mashed

Pommes Duchesse

Yield: 12 x 1/2-cup servings

Ingredients

- 1 large egg
- 2 large egg yolks
- 3 Tbsp. unsalted butter, melted
- 3 lb. Idaho® potatoes, peeled, cooked and riced, hot
- 1 1/2 tsp. kosher salt
- 1/4 tsp. ground white pepper

Method

Preheat oven to 400°F. conventional/350°F. convection

1. Beat together egg, yolks and butter; add 1 cup hot, riced potatoes to egg mixture and mix well to temper.
2. Add tempered potato-egg mixture to remaining potatoes and mix well. Place potatoes (in batches) in a star-tipped pastry bag.
3. Pipe rosettes (1/2 cup potatoes) on a lightly greased or parchment-lined sheetpan. Bake Duchesse in 400°F. conventional oven 15-20 minutes or until golden brown.



Mashed

Idaho Potato Pancakes with Chanterelles, Walnuts and Basil Oil

Yield: 12 servings/36 pancakes

From: Brooke Vosika, Executive Chef, Four Seasons Hotel, New York City

Ingredients

- 12 Tbsp. olive oil
- 2 1/4 lb. chanterelle mushrooms, trimmed of tough stems
- 3 Tbsp. thinly sliced garlic slivers
- Kosher salt, as needed
- Freshly ground black pepper, as needed
- 36 x 3-inch *Idaho*[®] *Potato Pancakes**
- 12 oz./3 qt. baby salad greens
- 1/2 cup basil oil
- 1 1/2 cups walnuts, chopped, toasted
- 12 sprigs fresh basil, for garnish
- 1/4 cup cracked black pepper mixed with pink peppercorns, for garnish

Method

1. **For Each Serving:** Heat 1 Tbsp. olive oil in a sauté pan over medium high heat until oil is very hot. Add 3 oz. chanterelles and stir continually until they start to turn slightly brown on the edges. Add 1 tsp. garlic and season with sea salt and ground black pepper, cooking for a few seconds.
2. **To Serve:** Place three warm *Idaho Potato Pancakes** on a dinner plate. Place 1 cup baby greens a mixing bowl with sautéed chanterelles, toss and pile the mixture on top of the 3 pancakes. Drizzle with 2 tsp. basil oil and sprinkle with 2 Tbsp. toasted walnuts. Garnish with a basil sprig. Dust plate with a 1/4 -in. by 4-in. line of cracked black pepper mixed with pink peppercorns. Serve immediately.

continued ▼



Idaho Potato Pancakes with Chanterelles, Walnuts and Basil Oil (continued)

**Idaho Potato Pancakes (36 pancakes)*

Ingredients

- 2 lb. Idaho® potatoes, peeled
- 3 Tbsp. all-purpose flour
- 2 Tbsp. sour cream
- 2 Tbsp. grated Parmesan cheese
- 4 large eggs
- 2 large egg yolks
- 1/2 cup chopped chives
- Kosher salt and ground white pepper, to taste

Method

1. Cook potatoes in simmering water until soft. Drain and pass through a fine mesh strainer or chinois. Add to a large bowl along with remaining ingredients, mixing well until egg is completely incorporated. Adjust seasonings.
2. Heat olive oil in a sauté pan over medium-high heat until the oil begins to smoke. Add about two tablespoons of pancake mixture to the pan for each pancake and spread out to approximately 3-in. wide. Cook until golden brown, about 2 to 2 1/2 minutes per side. Keep warm.



Mashed

Olive Oil Mashed Idaho Potatoes with Sundried Tomatoes and Chives

Yield: 12 servings

From: Michael Lomonaco

Ingredients

- 5 lb. Idaho® Potatoes, peeled
- 3/4 cup extra virgin olive oil
- 3/4 cup finely chopped sundried tomatoes
- 2 1/2 tsp. kosher salt
- 1 1/2 tsp. ground black pepper
- 1/2 cup chopped fresh chives

Method

1. Cut the potatoes into 1-inch pieces; place in a large stockpot and cover with water that rises 2 inches above the potatoes. Bring water to a boil over high heat; reduce heat to a strong simmer and cook 18 to 22 minutes, or until potatoes are tender to a fork, but not falling apart or crumbling.
2. Meanwhile, in a small saucepan over low heat, combine the olive oil and dried tomatoes and heat until very warm but not boiling. The oil should not boil or scorch, but should be hot enough to turn slightly pink from the tomatoes. Season the oil mixture with salt and pepper, remove from heat and set aside.
3. Drain potatoes well, shaking to remove all excess water. Dry on sheetpan in oven if necessary. Quickly process potatoes through a food mill or ricer into a large bowl. While potatoes are still steaming hot, whisk the oil mixture into the potatoes, stir in the chopped chives and serve immediately. The potatoes may also be kept hot in a double boiler over simmering water for up to half an hour before serving.



Mashed

Shepherd's Pie

Yield: 12 servings

Ingredients

For Potato Topping

- 6 lb. Idaho® Potatoes, peeled and cut into large pieces
- 1 cup hot milk
- 1/4 cup butter, softened
- 1/2 cup grated Parmesan cheese

For Pie Filling

- 3 tablespoons oil
- 2 cups peeled, diced turnip, peeled
- 2 cups diced sweet onion
- 2 cups diced carrot
- 1 cup diced celery
- 2 Tbsp. chopped garlic
- 3-4 Tbsp. all-purpose flour
- 2 cups beef stock
- 2 Tbsp. tomato paste
- 2 tsp. steak sauce
- 3 pounds lean ground lamb or lean ground beef
- 1 tsp. dry thyme
- Kosher salt, fresh ground pepper and a pinch ground red pepper

continued ▼



Shepherd's Pie (continued)

Method

Preheat oven to 350°F. conventional/300°F. convection

1. Place the potatoes in a large stockpot and cover with cold water. Bring to a boil and simmer until fork tender. Drain and dry well. Mash the potatoes until free of lumps in a mixer. Add the butter and milk. Season with salt and pepper to taste. Cover and set aside.
2. Heat oil in 12-in. non-stick skillet over medium high heat; add turnip, onion, carrot, celery and garlic and sauté until softened, approximately 5 minutes. Sprinkle vegetables with flour and cook another minute or two, stirring to coat the vegetables with the flour evenly. Add the stock, tomato paste and steak sauce; stir to blend while cooking for approximately 5 minutes until the vegetables are tender and the mixture has thickened slightly. Remove from heat and adjust seasonings. Set aside.
3. In a non-stick skillet over medium heat, cook the ground lamb or beef. Season with thyme, salt, black and red pepper. Add a few tablespoons of water if meat sticks to the pan. Use a wooden spoon to break up the meat if it sticks together in large chunks. Cook 12 to 14 minutes, until completely cooked through and no pinkness is visible. Drain in a colander or strainer. Discard any excess fat and combine meat with the vegetable mixture. Spread meat and vegetable mixture in the bottom of a half-size 3-in. deep steamtable pan. Spread the mashed potato mixture over top of the meat mixture. Sprinkle with the grated cheese. Bake Shepherd's Pie 45 minutes or until heated through and top is brown. Place under the broiler just to glaze the top, if necessary. Let stand 10 minutes before serving.



Roasted / Dry heat

Roasted Potato Wedges

Yield: 12 servings/6 wedges per serving

Ingredients

- 12 Idaho® Potatoes, scrubbed
- 3/4 cup olive oil
- 1 Tbsp. kosher salt
- 2 tsp. cracked black pepper
- Optional Flavorings**

Method

Preheat oven to 425°F. conventional/375°F. convection.

1. Cut each potato into 6 wedges. In a bowl toss potato wedges to coat with oil, salt, pepper and *Optional Flavorings**.
2. Transfer potatoes to a sheet pan and roast in oven 35-45 minutes, stirring occasionally, until crisp, browned and cooked through completely.
3. Remove from oven and serve as desired. Hold potatoes under heat lamp for up to 30 minutes.

**Optional Flavorings*

- 3 Tbsp. Jerk seasonings
- or
- 3 Tbsp. lemon pepper blend
- or
- 1/2 cup minced fresh herb mixture (rosemary, sage, thyme, marjoram, chives, etc.)



Roasted / Dry heat

Herb-Roasted Idaho Potato Fries

Yield: 12 servings

From: Eat Carbs, Lose Weight by Denise Austin

Ingredients

- 6 lb. small Idaho® baking potatoes
- 1/3 cup olive oil
- 1 Tbsp. dried thyme
- 1 Tbsp. dried rosemary
- 2 tsp. salt
- 1 1/2 tsp. freshly ground black pepper

Method

Preheat the oven to 425°F.

1. Coat a heavy sheetpan with cooking spray or oil.
2. Cut each potato in half crosswise. Place halves cut-side-down on a cutting board and cut each into 4 wedges. Place potatoes in a mound on prepared sheetpan.
3. In a cup, mix oil, thyme, rosemary, salt and pepper. Pour over potato wedges and toss to mix well. Spread potatoes out on the sheetpan in even layer.
4. Bake, stirring 2 or 3 times, until tender and lightly browned, about 35 - 45 minutes.
5. Serve hot.



Roasted / Dry heat

Roasted Rosemary Garlic Potatoes

Yield: 12 servings

From: Tony Mantuano, Executive Chef Café Spiaggia, Chicago

Ingredients

- 2 gal. cold water
- 6 Tbsp. kosher salt, divided
- 12 medium Idaho® potatoes (6 lb.), peeled
- 1/2 cup olive oil
- 1/3 cup finely minced fresh rosemary leaves
- 1/4 cup minced garlic
- 1 tsp. freshly ground black pepper

Method

Preheat oven to 450°F.

1. Fill a large pot with 2 gal. cold water and 1 Tbsp. salt.
2. Cut the potatoes into quarters lengthwise and then cut each piece in half again, yielding eight pieces from each potato. Add the potatoes to the pot, bring to a boil, and cook for 5 to 7 minutes until potatoes are easily pierced with a fork, but not falling apart. Drain well, letting the potatoes sit in a colander for several minutes to remove all excess water.
3. While the potatoes are cooking, pour the olive oil into two large roasting pans, just large enough to hold the potatoes snugly in even layers. Place the roasting pans in oven and heat until very hot. Remove the heated pan from oven and carefully place the well-drained potatoes into the pan. Very gently toss potatoes, being careful not splash hot oil, to coat completely and spread into even layers. Place roasting pans back into oven, and 45 minutes, stirring every ten minutes or so, to brown all sides.
4. Sprinkle on the rosemary, garlic, remaining salt and pepper, and stir the potatoes gently to distribute the herbs. Cook for another 2 minutes. Remove from heat.
5. Drain the potatoes on paper towels for 2 minutes. Adjust the seasoning, if necessary, and serve immediately.



Roasted / Dry heat

Potato Greek Oven Fries

Yield: 12 servings

From: Minute Elder, R.D.,

Sodexo Marriott, Mobile Infirmiry Medical Center, Mobile, Al

Ingredients

- 1 1/2 Tbsp. dried oregano
- 3/4 tsp. ground black pepper
- 1/2 tsp. kosher salt
- 6 x 10-oz. Idaho® potatoes, scrubbed
- 1/4 cup olive oil
- Cooking spray as needed
- 1/3 cup malt vinegar

Method

Preheat oven to 400°F.

1. Combine oregano, pepper and salt; cover and reserve.
2. Cut potatoes lengthwise into 8 wedges each; submerge in ice water for 30 minutes.
3. Drain potatoes and dry very well. Toss potatoes with oil; sprinkle with herb mixture and toss to coat well. Arrange wedges skin-side-down on prepared sheetpan in a single layer.
4. Bake 50 minutes or until potatoes are browned and tender. Sprinkle with vinegar. Serve hot.



Roasted / Dry heat

Buffalo Potatoes

Yield: 12 servings

From: Chef Marcel Langlias, Corporate Chef, Quest Services

Ingredients

- 12 medium Idaho® Potatoes, peeled, each cut in 6 wedges
- 1/2 cup olive oil
- 1 cup grated Parmesan cheese
- 2 cups instant flaked mashed potatoes
- 1/2 Tbsp. Old Bay Seasoning
- 1/8 tsp. ground red pepper
- Pan spray coating
- Kosher salt to taste

Method

Preheat oven to 450° F.

1. Blanch potato wedges in boiling salted water for 3 minutes. Drain. While hot, toss with half the oil.
2. In bowl mix cheese, flaked potatoes, Old Bay Seasoning and pepper; add to warm potatoes and toss to coat well.
3. Spread potatoes wedges in an even layer on sprayed sheetpan.
4. Bake 18-20 minutes, or until cooked through and browned.
5. Season with salt, if desired.
6. Serve with Marinara, Bolognese or a creamy blue cheese sauce, if desired.



Roasted / Dry heat

Arugula Salad with Crisp Idaho Potatoes

Yield: 12 servings

From: Chef Waldy Malouf of Beacon's Restaurant, New York City

Ingredients

- 2 lb. Idaho® potatoes, scrubbed and thinly sliced
- 1/3 cup olive oil
- 2 tsp. kosher salt
- 1 1/2 tsp. freshly ground black pepper
- 1 1/2 Tbsp. white wine vinegar
- 2 Tbsp. minced shallot
- 3 qt. Arugula leaves (about 14 oz.), thick stems removed, washed and dried
- 3/4 cup/2 oz. shaved Parmesan cheese

Method

Preheat oven to 500°F. or preheat the grill.

1. In a large bowl, toss the potatoes with 3 tablespoons of the olive oil and season lightly with salt and pepper.
2. Spread the potatoes out in one layer on 2 full-size sheetpans (lined with a nonstick liner, if desired). Roast until browned on one side, about 10 minutes, then turn and roast until browned on the other side, about 6-7 more minutes. Remove from heat and keep warm. Reserve about 24 potato slices for garnish.
3. In a small bowl, whisk together the remaining 3 Tbsp. olive oil, white wine vinegar, shallots and salt and pepper to taste. Hold.
4. Place the rest of the potatoes in a large bowl, top with the arugula, and drizzle with the vinaigrette. Toss well and serve, garnishing each plate with the reserved potato slices and shaved Parmesan.



Roasted / Moist heat

Scalloped Potatoes

Yield: 12 x 1-cup servings

Ingredients

- 4 lb. Idaho® Potatoes, peeled and thinly sliced
- 2 qt. *Thin Béchamel Sauce**

Method

Preheat oven to 350°F. conventional/300°F. convection

1. Lightly butter a deep half-size steamtable pan. Place 1/3 of the potato in an even layer in bottom of pan.
2. Ladle 2 cups Thin Béchamel Sauce over the potatoes. Add 1/3 more potatoes and 3 cups *Thin Béchamel Sauce**. Top with remaining potatoes and 3 cups *Thin Béchamel Sauce**.
3. Bake Scalloped Potatoes on a sheetpan in oven 1 1/2 hours or until potatoes are tender when pricked with a fork and top is golden brown. Let finished potatoes stand 15-20 minutes before cutting and serving as desired.

*Thin Béchamel Sauce

Ingredients

- 1/4 cup butter or oil
- 1/3 cup all-purpose flour
- 2 1/4 qt. whole milk
- 1-2 Tbsp. kosher salt
- 1/2 tsp. ground white pepper
- 1/2 tsp. ground nutmeg

Method

1. In a heavy saucepan over low heat, combine butter and flour and whisk well to combine. Let roux cook 2-3 minutes.
2. Slowly whisk in hot milk mixing well to create a smooth sauce. Bring to a boil. Reduce heat and simmer sauce 10-12 minutes. Season sauce and use as directed.



Roasted / Moist heat

Pomme Dauphinoise

Yield: 12 servings

Ingredients

- 4 lb. Idaho® Potatoes, peeled and sliced thin
- 2 Tbsp. butter, softened
- 1 Tbsp. minced garlic
- 1 lb./1 qt. grated Gruyere cheese
- 1 qt. heavy cream
- 1 Tbsp. kosher salt
- 1/2 tsp. ground white pepper
- 1/4 tsp. grated nutmeg

Method

Preheat oven to 350°F. conventional/300°F. convection

1. Lightly butter a half-size 3-in. deep steamttable pan. Sprinkle bottom of pan with garlic. Lay 1/3 of the potatoes in bottom of the pan. Sprinkle with 1 cup grated cheese. Add 1/3 more potatoes and top with 1 cup cheese. Top with remaining potatoes.
2. In saucepan heat salt, pepper and nutmeg to almost a simmer; remove from heat and cool slightly. Pour warm mixture over top of potatoes. Top with remaining 2 cups cheese.
3. Bake Potato Dauphinoise on a sheetpan for 1-1 1/2 hours or until potatoes are tender when pricked with a fork and top is crusty brown. Remove from heat and let stand 15-20 minutes before cutting and serving.



Roasted / Moist heat

Potato Onion Cheese Tart

Yield: 12 servings/slices

From: Chef Erwin Dreshler of Erwin, Chicago

Ingredients

Pan spray coating
2 Tbsp. butter
3 cups diced sweet onions
12 Idaho® Potatoes, 90 count, boiled, peeled and julienne
2 cups Asiago cheese, grated*
2 cups Fontinella cheese, grated*
1/2 cup dill, finely chopped
2 tsp. kosher salt
1 1/2 tsp. ground black pepper
12 large eggs
2 cups heavy cream
1 tsp. paprika, to garnish
Coarse mustard, to taste
Sour cream, to taste

Method

Preheat oven to 350°F. conventional/300°F. convection

1. Spray insides of two 9-in. deep pan (fluted, if desired) with removable bottoms with pan spray coating. Reserve.
2. In skillet melt butter; add onions and sauté until golden. Reserve.
3. In a large bowl, combine potatoes, sautéed onions, grated cheeses, dill and salt and pepper.
4. In a medium bowl, whisk the eggs and cream until combined. Pour over potato mixture and mix gently with a spatula. Fill the prepared pans with potato/egg mixture, smoothing tops of each potato tart with spatula. Sprinkle tops evenly with paprika.
5. Bake one hour and let cool. Wet a thin knife with hot water and trace around the edges of the pan. Unmold and slice each tart into 6 slices. Serve warm or at room temperature with coarse mustard and sour cream.

**Asiago and Fontinella cheese may be substituted with a combination of Provolone, Parmesan and/or Swiss cheeses.*



Roasted / Moist heat

Potato and Parsnip Gratin

Yield: 12 servings

From: Cameron Mitchell President and CEO,
Cameron Mitchell Restaurants, Columbus, OH

Ingredients

- 5 medium Idaho® Potatoes (2 1/2 lb.)
- 8 oz. parsnips, peeled
- 2 cups heavy cream*
- 2 cups half and half*
- 1/2 cup grated horseradish
- 2 tsp. kosher salt
- 1 1/2 tsp. ground white pepper

Method

Preheat oven to 350°F. conventional/300°F. convection

1. Peel and slice washed potatoes 1/8-in. thick; slice parsnips 1/8-in. also. In large, heavy-bottom pot, combine all ingredients. Bring liquid to boil, reduce heat to medium and simmer 5 minutes to release potato starch and thicken cream slightly.
2. Pour mixture into half-size 2-in. deep steamtable pan. Bake at until golden brown and potatoes test tender, about 40 minutes. Cool to room temperature, cover and refrigerate completely.
3. **To Serve:** Cut pan into 12 equal-sized pieces. Re-heat for service.

* *Can substitute chicken or vegetable stock for cream and half & half for a lighter version.*



Roasted / Moist heat

Briazz Potato Stackzz

Yield: 12 servings

From: Nancy Lazara,

Briazz Sandwich Café, Seattle (created by Briazz culinary founder Mary Alhadeff)

Ingredients

- 1/3 cup unsalted butter, divided
- 5 lb. Idaho® Potatoes, washed, peeled
- Cold water
- 1 lb. leeks, cleaned, thinly sliced
- 5 cups *Mustard Sauce**
- 12 oz. shredded white Cheddar cheese

Method

Pre-heat oven to 350°F. conventional/300°F. convection

1. Butter a 2-in. deep half-size steamtable pan. Reserve.
2. Slice potatoes 1/8- 1/4-in. thick. Place in large pot, cover with cold water, bring to boil and simmer until barely tender, 7 - 10 minutes. (Alternately, blanch by steaming until barely tender.) Drain. Spread potato slices out on a sheetpan to air-cool and dry, 10 - 15 minutes.
3. In saucepan melt remaining butter; add leeks and sauté 1 minute. Cover, reduce heat and sweat leeks until softened, about 7 minutes. Remove from heat. Reserve.
4. **To Assemble Gratin:** In prepared steamtable pan, layer 1/4 of potatoes, 1/4 of *Mustard Sauce**, 1/4 of leeks and 1/4 of cheese in hotel pan. Repeat this process to create 4 layers. Cover tightly with foil. Bake for 35 - 45 minutes to an internal temperature of 175°F. Remove cover; bake 15 minutes until golden brown on top. Hold at 200°F. for up to one hour, or chill quickly and slice to heat later.

**Mustard Sauce (5 cups)*

Ingredients

- 1 qt. Medium white or béchamel sauce
- 1 cup Whole grain mustard
- 2 oz. vegetable base
- Kosher salt and ground white pepper, to taste

Method

1. In saucepan combine all ingredients; bring to a simmer, mix well and hold until using as directed.



Roasted / Moist heat

Potato Gratin with Wisconsin Blue Cheese

Yield: 12 servings

From: Chef Charles Charbonneau, Interstate Hotels, Pittsburgh, PA

Ingredients

- 4 large eggs
- 3 cups half and half
- 1 1/2 tsp. chopped garlic
- 1 1/2 tsp. kosher salt
- 3/4 tsp. ground white pepper
- 1/8 tsp. ground nutmeg
- 3 lb. Idaho® Potatoes, peeled
- 1/4 cup unsalted butter
- 6 oz. Wisconsin blue cheese, crumbled

Method

Preheat oven to 350°F. conventional/300°F. convection

1. In large bowl mix the eggs, half and half, garlic, salt, pepper and nutmeg together to make a custard.
2. Slice potatoes thinly and toss with custard.
3. Grease a half-size steamtable pan with butter and place potatoes with in pan.
4. Bake covered with foil at 350°F until tender, about 60 minutes. Remove from heat and let cool to room temperature. Cover and refrigerate overnight. Using a biscuit or cookie cutter, cut potato gratin into desired shape. Cover and refrigerate until ready to prepare.
5. **To Prepare a Single Serving:** Place a cut-shaped gratin onto a heating plate and sprinkle with 2 Tbsp. Wisconsin blue cheese. Heat in 400°F. oven until the potatoes are warm and the cheese is melted.



Sauté

Pomme Rissolle

Yield: 12 servings

Ingredients

8 lb. Idaho® Potatoes, Peeled
Cold water
Kosher salt, as needed
1 cup clarified butter
Cracked black pepper, to taste
Chopped parsley

Method

1. Tourné or large dice potatoes into even squares.
2. Cover potatoes with cold salted water and bring to a boil. Reduce heat and simmer 7 - 10 minutes. Drain and dry very well.
3. Heat clarified butter in a very large sauté pan; add potatoes and sauté until golden brown (6 - 8 minutes).
4. Turn potatoes into a steamtable pan and season with salt, pepper and chopped parsley. Serve immediately.



Sauté

Pomme Rosti

Yield: 12 pancakes

Ingredients

- 4 lb. Idaho® Potatoes, cooked until almost tender
- 1/2 cup olive oil
- 2 Tbsp. kosher salt
- 1 Tbsp. cracked black pepper
- 3-4 Tbsp. minced fresh herbs
(combinations: chives, thyme, rosemary, oregano, tarragon, etc.), optional
- Butter or oil, as needed for sautéing

Method

1. Shred potatoes using a food processor or by hand. In a bowl toss shredded potatoes with oil, salt, pepper and herbs, if desired, to mix completely.
2. **For Each Pancake:** In 8-inch non-stick skillet, heat 1 to 2 Tbsp. butter or oil over medium high heat. Scoop 2 cups of potato mixture into skillet and press into the shape of the pan.
3. Cook potato cake (Rosti) 6 - 8 minutes on one side (or until golden brown) pressing potatoes down with spatula to encourage browning. Turn potato cake and continue to cook 5 - 6 minutes.
4. Turn potato cake onto a plate and serve topped with eggs, with sliced roasted or grilled meats or topped with cheese and fresh minced herbs.



Sauté

Woodsman Idaho Potato Hash

Yield: 12 servings

Ingredients

6 lb. fresh Idaho® Yukon Gold Potatoes
Vegetable oil, as needed for deep-fat frying
Kosher salt and ground black pepper, to taste
1/4 cup minced fresh rosemary leaves
3 Tbsp. vegetable oil
2 lb. Shiitake mushrooms
2 lb. Crimini mushrooms
2 lb. Chanterelle mushrooms
2 lb. pancetta, 1/4-in. dice
2 lb. peeled pearl onions, blanched and halved
12 quail eggs or small chicken eggs, poached or cooked soft sunny-side-up
1/4 cup chopped shallots
1/2 cup minced parsley

Method

- For Potatoes:** Rinse potatoes and slice into 1/4-in. thick slices. Place potato slices in large pot, cover with cold water and store in cooler overnight. Drain and rinse potatoes. Dry off potato slices well. Deep fry slices until crispy and golden brown in 365°F. oil in deep-fat fryer. Remove from oil, drain well and season to taste with salt and pepper. Toss with rosemary. Place in steamtable pan and keep warm until ready to serve.
- For Topping:** Trim and quarter mushrooms (except small chanterelles) and set aside. Heat a large skillet on high heat with oil until almost smoking. Add mushrooms and shallots and sauté in small batches, 3-4 minutes at a time. Set aside in large bowl. After all mushrooms are cooked, season to taste with salt and pepper.
- In same skillet fry pancetta until crisp. Remove and drain, reserving drippings from skillet. Hold fried pancetta until ready to serve.
- Heat reserved grease from pancetta in a large skillet. Sauté onion halves to give color. Add reserved mushrooms and pancetta and sauté until hot.
- For Each Serving:** Place 1 cup cooked yukon gold potatoes on dinner plate and top with 1/2 cup sautéed mushroom-pancetta mixture. Place 1 cooked egg on top of each mound of hash. Garnish with 2 tsp. parsley.



Sauté

BLT Hash Browns

Yield: 12 servings

From: Lynn Winter, Lynn's Paradise Café, Louisville, KY

Ingredients

Pan spray coating

3 qt. crisp-cooked Idaho® Russet hash brown potatoes

4 1/2 cups sautéed chopped fresh spinach

2 cups diced, sautéed red onion

1 1/2 cups crisp-cooked, diced smoky bacon

1 1/4 cups diced tomatoes

3 cups grated Jack Cheese

1 1/2 cups horseradish sour cream

(1 1/2 cups sour cream mixed with 1/4 cup prepared horseradish)

Method

Preheat oven to 400°F.

1. Place potatoes in bottom of prepared shallow, full-size steamtable pan.
2. Spread ingredients in even layers over top of hash browns in following order: spinach, onions, bacon, tomatoes and finally cheese.
3. Bake until golden brown and delicious, for approximately 30 minutes.
4. Remove from heat and let stand 5 minutes before serving. Cut into 12 equal portions and serve accompanied by a 2 Tbsp. mixture of horseradish and sour cream.



Merchandising Materials

The following items are available to foodservice operators, culinary instructors and students as well as anyone interested in quantity food preparation using fresh Idaho Potatoes:

A Recipe Booklet:

Small Plates & Appetizers To Be Shared

Fresh Baked Potato Poster:

Top Off Your Day With Idaho Potatoes

Fresh French Fry Poster:

Start To Finish: Our Great Tasting Fries Come From Idaho

Fresh Hashbrown Poster:

Turn Morning Into Good Morning

Baked Potato Wall Chart:

How To Build A Better Baked Potato Bar

These materials are available by request either
by email at: ipc@potato.idaho.gov

or send a note to:

Foodservice Materials
Idaho Potato Commission
661 S. Rivershore Lane Suite #230
Eagle, ID 83616