

Potatoes



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Bacon and Onion Mashed Potato Salad

Ingredients

- 7 med russet potatoes, boiled in their skins
- 7 large eggs, hard cooked
- 4 thick slices applewood smoked bacon, crumbled (divided use)
- 4 green onions, sliced thin (divided use)
- 3/4 cup onion, small dice
- 3/4 cup mayonnaise
- 2 Tbs balsamic vinaigrette
- 1/2 tsp sriracha sauce
- 1/2 tsp kosher salt
- 1/2 tsp ground white pepper



Procedure

- 1 Allow potatoes to cool enough to handle and slide off the skins. Coarsely mash the potatoes in a large bowl, leaving some large chunks. Set aside.
- 2 Peel the hard cooked eggs and separate the whites from the yolks. Mash the yolks with a fork in a medium bowl and finely dice the egg whites and place them in a large bowl.
- 3 Add 3/4 of the crumbled bacon, all but the top of one green onion, and the chopped onion to the chopped egg whites and stir to mix well.
- 4 Add the mayo, vinaigrette, sriracha sauce, salt and white pepper to the mashed egg yolks and stir to blend well. Taste and adjust seasonings.
- 5 Add the egg yolk mixture to the egg white mix and stir well.
- 6 Gently fold the mashed potatoes into the egg mix. Do not overwork.
- 7 Cover with plastic wrap and allow to chill overnight in the refrigerator for the best flavor.
- 8 Add garnish of crumbled bacon and finely sliced green onion top when ready to serve.

Chris' Country Potatoes

I made this dish for a school breakfast and ever since I have to make it every time we have a staff breakfast. This is another one that I make for Christmas morning.

Ingredients

- 2 lbs southern style hash browns, frozen
- 1 cup sour cream
- 1 can cream of mushroom soup
- 1/2 cup chopped onions
- 1/2 cup butter, melted
- 1/2 cup shredded cheese

Procedure

- 1 Preheat oven to 350 degrees F.
- 2 Mix hash browns, sour cream, soup, onions and butter together.
- 3 Put mixture in 9"x13" casserole dish and top with cheese.
- 4 Bake for one hour.

Source

Author: Chris Deering

Crash Hot Potatoes

They're so simple, it's terrifying. Well, not terrifying...but almost. They're a lovely twist on the tired old baked potato, and they perfectly embody a quality I always strive to achieve in my cooking: Flavorful, Crispy Surface Area.

Ingredients

- 12 New Potatoes (or Other Small Round Potatoes), Whole
- 3 Tbs Olive Oil or Duck Fat
- Kosher Salt To Taste
- Black Pepper To Taste
- Rosemary (or Other Herbs Of Choice) To Taste



Procedure

- 1 Bring a pot of salted water to a boil. Add in as many potatoes as you wish to make and cook them until they are fork-tender.
- 2 On a sheet pan, lined with parchment paper, generously drizzle olive oil or duck fat. Place tender potatoes on the cookie sheet leaving plenty of room between each potato.
- 3 With a potato masher, gently press down each potato until it slightly mashes, rotate the potato masher 90 degrees and mash again. Brush the tops of each crushed potato generously with more olive oil or duck fat.
- 4 Sprinkle potatoes with kosher salt, fresh ground black pepper and fresh chopped rosemary (or chives or thyme or whatever herb you have available.)
- 5 Bake in a 450 degree oven for 20-25 minutes until golden brown.

Source

Author: Jill Dupleix

Source: The Pioneer Woman Cooks

Web Page: <http://thepioneerwoman.com/cooking/2008/06/crash-hot-potatoes/>

Duck Fat Hash Browns

Serves 1 as a large side, or 2 for a smaller portion

Ingredients

1 1/2 cups potato, cut into small dice
1/2 small onion, small dice
1 1/2 tsp duck fat
1 sprig thyme
kosher salt, to taste
freshly cracked black pepper, to taste

Procedure

- 1 Cut your potatoes and onions into a smallish dice.
- 2 Measure out your duck fat and put it in a non-stick (very important) pan on top of the stove.
- 3 Set the heat to medium-high to melt the fat.
- 4 Toss in the diced potato and onion.
- 5 Sprinkle on some fresh thyme, kosher salt, and pepper to taste.
- 6 Stir to coat them well with duck fat. Fry over medium-high heat for a few minutes without stirring until they're golden brown on the bottom.
- 7 When the bottoms are browned, stir them around.
- 8 Continue to fry them, stirring occasionally, until they're the same golden brown on all sides.
- 9 When the hash browns are golden brown on all sides, give one a taste. It should be cooked through. If it's not, drop the heat a bit and continue to fry, stirring occasionally, until they're soft throughout.
- 10 Serve and enjoy!

Source

Web Page: <http://www.thehungrymouse.com/home/2009/02/03/one-potato-two-potato-part-2-duck-fat-hash-browns/>

Duck Fat Potatoes And Onions

Perfection!

Ingredients

- 3 Tbs Duck Fat, rendered
- 2 medium Russet Potatoes, skin on, large dice
- 1 cup Onion, large dice
- Fresh Ground Black Pepper, to taste
- 1 pinch Kosher Salt, or to taste



Procedure

- 1 Preheat oven to 400 degrees.
- 2 Heat duck fat over medium heat in cast iron or non-stick oven safe skillet. When fat is hot, add potatoes and cook for a few minutes, then add onion, pepper and salt. Cook for 5 minutes more, turning half-way through.
- 3 Move skillet to oven and roast for 20 minutes or until potatoes are golden brown, turning once half-way through.

French Fries For Two

Servings: 2

Ingredients

- 1 large russet potato
peanut oil to fill fryer
salt, to taste
catsup, for dipping



Procedure

- 1 Fill a large bowl with very cold water. Peel the potato and cut it into 1/4-inch thick sticks. Put them immediately into the bowl of ice water to keep them from turning brown. Put the bowl in the refrigerator and leave it there anywhere from 30 minutes to overnight, then rinse the potatoes well in cold water to remove the accumulated starch when you are ready to go to the next step.
- 2 In a deep fryer, heat the oil to 280°F. Drain and dry the potatoes, then blanch the potato sticks in one or more batches, about 6 minutes per batch. Remove them from the oil and spread evenly on a cooling rack over a paper towel lined baking sheet. Let them rest at least 15 minutes.
- 3 After the rest time, bring the oil up to 375°F. Fry the blanched potato sticks in one or more batches for 2 to 3 minutes each, or until they are crispy and golden brown. Remove them from the fryer and shake off the excess oil.
- 4 Drain the fries on paper towels, salt to taste and serve immediately.

Gratin Dauphinois

Servings: 8

Ingredients

- 2 lb Yukon Gold potatoes, peeled, 1/4-inch slices
- 2 cups heavy cream (450 ml)
- 5 cloves garlic, slightly crushed
- 1 sprig thyme
- 1 sprig rosemary
- 1 sprig flat leaf parsley
- salt
- white pepper
- freshly ground nutmeg (go easy)
- 1 Tbs butter
- 4 oz Gruyere cheese, grated



Procedure

- 1 **Equipment:** Large pot and large oven-proof gratin dish. Place on foil lined sheet pan to catch drips.
- 2 **Prep:** Preheat oven to 350F/180C. Place the potatoes in a large pot and add the cream, 4 of the garlic cloves, and the herbs. Season with salt, white pepper, and nutmeg. Bring to a boil, then reduce to a simmer. After 10 minutes of simmering, remove from the heat and discard the garlic and herbs.
- 3 **Cook:** Use the remaining garlic clove to rub around the inside of the gratin dish. Butter the inside of the gratin dish so that it is evenly coated. Transfer the potatoes and cream to the gratin dish and sprinkle the top with the Gruyere cheese. Cook in the oven for 40 minutes, or until the mixture is brown and bubbling. Remove from the oven and allow to rest for 10 to 15 minutes before serving.

Source

Source: Anthony Bourdain's Les Halles Cookbook

Ken's Potato Salad

Good served warm or cold. -- Jackie

Ingredients

- 5 lbs Yukon Gold Potatoes
- Salt, to taste
- Sweet Bread and Butter Pickles, to taste
- 1 Bermuda Onion
- Mayonnaise, as needed for moisture
- 1-2 Tbs Italian Vinaigrette

Procedure

- 1 Boil potatoes in salted water until cooked through but firm. Remove potatoes from water and allow to cool enough so that they can be peeled and cut into course cubes. Salt to taste
- 2 Chop pickles and onion and add to potatoes.
- 3 Add as much mayo as needed to make potato mixture moist.
- 4 Gently stir in vinaigrette.
- 5 Serve immediately or store in refrigerator until ready to use.

Source

Author: Gerta Ernst, Ken's Mom

Perfect Mashed Potatoes

The trick is to pre-cook the potatoes to about 71C/160F for about 30 minutes and then cool to room temperature or below. The starch swells and gelatinizes in the cells, but the temperature is not hot enough to melt the pectic material and break or separate the cells. The ensuing cold step is essential, as it causes the starch to retrograde and fix. Temperature control is critical. Use a digital thermometer.

Ingredients

- 2 medium Russet potatoes (about 1 lb.)
 - Salt, to taste
 - White pepper, to taste
- 2 Tbs Butter
- 2 Tbs Sour cream
- 1 - 2 Tbs Half and half, as needed

Procedure

- 1 Peel and cut potatoes into 1 cm/½ inch slices. The size is to allow the heat to reach the centre in the cooking time. Put into water at 71C/160F for 30 minutes.
- 2 Cool to room temperature to allow the starch to retrograde. Putting the pan under a running cold tap is easiest. Note how the potato slices have become waxy and translucent.
- 3 After cooling, cook them at a gentle simmer (80C/180F) for 30 minutes.
- 4 Drain, and allow to dry and cool for a few minutes. Note how the slices have begun to break up.
- 5 Mash with a hand masher, or you can even use an electric whisk.
- 6 Add salt, white pepper, cold (room temperature) butter, and sour cream and then correct thickness with a little half and half.
- 7 Perfect Mash!

Recipe Tips

Having fixed the starch we can be much rougher in the treatment of the potatoes. We can dissolve the binding between the cells by cooking the potato slices in gently salted water above 82C/180F and ideally below boiling so they don't get knocked about too much - say 90C/190F or a very gentle simmer for 30 minutes, and then drain, dry and puree.

This method ensures that the mash does not go gluey, but at the same time can be cooked long enough and pureed well enough to ensure no lumps. Furthermore it can be allowed to go cold and reheated without loss of quality.

Potato And Mushroom Frittata

We had these in Puerto Vallarta several times for breakfast. It is great in a warm flour tortilla with bacon. Tri-grilled mushrooms are another addition that is delicious.

Ingredients

vegetable oil or rendered duck fat
potatoes, diced, parboiled (or baked potato, without skin)
mushrooms, diced
eggs, beaten
cheese sauce (mild)
Tri-Grilled Mushrooms, optional

Procedure

- 1 Heat oil or fat in non-stick skillet to medium high.
- 2 Fry potatoes in oil until lightly browned.
- 3 Add mushrooms and cook until softened through. Drain potatoes and mushrooms on paper towel.
- 4 Return vegetables to skillet and pour eggs over and cook until eggs are just about set.
- 5 Flip by turning into a large plate placed on top of skillet and return to skillet. Continue to cook until eggs are set.
- 6 Serve with cheese sauce on top.

Potato Bacon Casserole

Nice when you have company staying over.

Servings: 6

Ingredients

- 4 cups frozen shredded hash brown potatoes
- 1/2 cup onion, finely chopped
- 8 oz bacon, cooked and crumbled
- 1 cup cheddar cheese, shredded
- 1 can evaporated milk (12 fluid oz.)
- 1 large egg, lightly beaten
- seasoned salt, to taste
- garlic powder, to taste

Procedure

- 1 Preheat oven to 350 degrees.
- 2 Layer half each potatoes, onions, bacon & cheese in a lightly greased 8 inch square baking pan. Repeat layers.
- 3 Combine milk, egg and seasonings. Pour over potato mixture and cover tightly with foil.
- 4 Bake for 55 to 60 minutes.
- 5 Uncover, bake 5 minutes more.
- 6 Let stand 10 minutes.

Source

Author: Myrna Liner

Potato Salad

An incredible simulation: A fan of Frog City Cafe in Rayne, La., tried to duplicate its potato salad, with tasty results.

Yield: 6 to 8 servings

Ingredients

6	medium-size	red potatoes
6	large	eggs, hard cooked, peeled
2 - 3		green onions, chopped
1/4	cup	yellow onion, chopped
1	tsp	salt
1/2	tsp	cayenne pepper, or to taste
3/4	cup	mayonnaise

Procedure

- 1 Boil potatoes in skins until fork-tender; cool. Peel and mash, leaving some large chunks.
- 2 Mash eggs until finely crumbled.
- 3 Mix everything, adding mayonnaise gradually, until the salad holds together and is the consistency you like.
- 4 Refrigerate until serving.

Recipe Tips

My tweak was to use baking potatoes and to sub hot sauce for the cayenne pepper. - Jackie

Source

Source: Houston Chronicle

Potatoes and Green Beans with Bacon & Shallots

Servings: 2

Ingredients

- 1 Tbs Peanut oil
- 1 cup Yukon Gold Potatoes, 1/4" slices
Lowry's Seasoned Salt, to taste
- 2 slices Thick Bacon
- 4 tsp Shallots, finely chopped
- 1/2 can Libby's Blue Lake Green Beans, 15 oz., drained
Salt and pepper, to taste



Procedure

- 1 Heat non-stick skillet over medium-high heat. Add peanut oil.
- 2 When oil is hot, add sliced potatoes. Sprinkle seasonings over potatoes. Fry until golden and crispy on the outside.
- 3 Transfer potatoes to paper towels to drain and keep warm.
- 4 Wipe skillet clean and reheat to cook bacon.
- 5 Cook bacon in skillet until crisp. Transfer to paper towels and drain. Crumble when cool enough to handle.
- 6 Discard all but 1 teaspoon bacon fat in skillet. Add shallots and sauté until tender and golden, about 4 minutes.
- 7 Add beans and sauté until heated through, about 3 minutes.
- 8 Add potatoes and bacon crumbles to skillet and toss to blend. Season to taste with salt and pepper.

Roasted Garlic Mashed Potatoes

Servings: 4

Ingredients

- 1 head garlic
- 1 Tbs olive oil
- 2 lbs potatoes
- 1/4 cup sour cream
- 4 Tbs butter
- salt
- white pepper
- milk or cream, as needed

Procedure

- 1 Separate head of garlic into individual cloves.
- 2 Toss in olive oil and wrap tightly in small piece of aluminum foil.
- 3 Bake in 350°F oven for 20 minutes.
- 4 When the garlic has cooled to the touch you should be able to squeeze it out of the 'paper' shell of the individual cloves.
- 5 Mash the roasted garlic with a fork, or force through a fine strainer.
- 6 If you use a ricer as recommended below, simply rice the garlic along with the potatoes.
- 7 Peel and cut the potatoes into large chunks, then boil in salted water until tender.
- 8 Force the cooked potatoes through a ricer (recommended) or mash by your usual method.
- 9 Put the riced potatoes, garlic, sour cream, butter, and salt and white pepper in a mixer bowl, and whip at medium speed until smooth.
- 10 Add cream or milk to adjust consistency.

Saltgrass Steak House Romano Potatoes

Easy to make and hard to resist, but plan ahead as the potatoes need to be boiled one day before you want to make this dish.

Servings: 4

Ingredients

- 1 lbs red potatoes, unpeeled
- 1/4 cup (1 stick) unsalted butter
- 1 tsp minced garlic
- 2 Tbs grated Romano cheese, divided
- 1/4 cup whole milk
- 1/4 cup shredded Monterey Jack
- 1/4 cup shredded Cheddar cheese
- 1 Tbs chopped green onion
- 1 tsp salt
- 1/2 tsp cracked black pepper
- 1/4 tsp ground white pepper
- 1/2 tsp paprika

Procedure

- 1 Boil the potatoes in water (start in cold) one day before you plan to make the recipe. Cover and refrigerate overnight.
- 2 Preheat the oven to 350 degrees. Lightly grease a casserole dish big enough to hold the potatoes.
- 3 Quarter the potatoes, and place in a large mixing bowl. Melt the butter with the garlic in a small saucepan over medium heat. Add to the potatoes, along with 4 1/2 tsp of the Romano cheese and the remaining ingredients.
- 4 Mix thoroughly with your hands, gently squeezing but taking care not to over mix; large chunks should remain.
- 5 Transfer to a casserole dish. Sprinkle with the remaining Romano cheese, and bake 35 minutes, until potatoes turn golden.

Source

Source: Houston Chronicle

Steamed Potatoes With Thyme

Steaming is a super quick way to cook these potatoes and it prevents them from getting waterlogged.

Servings: 4

Ingredients

- 2 lbs red or white new potatoes, halved if small, quartered if large
- 1 Tbs olive oil
- 1 Tbs fresh thyme leaves
- coarse salt
- freshly ground black pepper

Procedure

- 1 Set a steamer basket in a large pot. Fill with enough water to come just below the basket; bring the water to a boil. Place potatoes in the basket and reduce the heat to a simmer. Cover and cook until the potatoes are tender, 15 to 20 minutes.
- 2 Transfer potatoes to a medium bowl. Add oil and thyme; season with salt and pepper and toss.

Recipe Tips

Variation: Use fresh parsley and a sprinkle of granulated garlic instead of thyme leaves - Jackie

Source

Source: Houston Chronicle

Sue's Yukon Gold Potato and Wild Mushroom Gratin




While visiting Eli at her sister Jen's house, the night before I arrived Jen had made this recipe. Eli and I spent 4 days together just hanging out, which we've never done before, as there was always someone else around. One night, after I had gone to bed, Eli came in with a heated up dish of the recipe. It smelled so good! She let me have a taste and I went directly to the kitchen and heated up a plate for myself. It was a special moment when Eli came in that evening, just girls doing girl things. Eating, of course! - Sue Chayer

Ingredients

- 3 lbs Yukon Gold potatoes
- 24 oz assorted wild mushrooms
- 6 oz butter, divided
- 1 1/2 tsp salt
- 3/4 tsp fresh ground black pepper
- 2 cups heavy whipping cream



Procedure

- 1 Preheat oven to 375 degrees.
- 2 Peel and slice potatoes into 1/8 inch slices. Keep slices in cool water until ready to use so that they do not discolor.
- 3 Clean mushrooms, remove stems and thinly slice caps.

- 4 Heat large skillet over medium-high heat and add 4 tablespoons of the butter. When butter is melted, add sliced mushrooms and sauté until brown and most of the moisture has evaporated (kinda crispy). Remove from pan.

- 5 With remaining butter, generously coat a large baking dish. Drain the sliced potatoes. Arrange two layers of sliced potatoes in baking dish. Spoon 1/3 of the cooked mushrooms over the potatoes. Sprinkle with 1/2 teaspoon salt and 1/4 teaspoon ground pepper. Repeat 2 more times with potatoes, mushrooms and seasonings. Pour cream over potatoes. Cover with foil and bake 45 minutes.

- 6 Uncover and continue baking until golden brown and set, about 20 minutes longer. Let stand 10 minutes before serving.

Recipe Tips

The original recipe has been edited by doubling the mushrooms. Meaty type mushrooms such as portabellas, shitake and button are recommended. Using rehydrated dried mushrooms is not recommended.

Source

Source: Adapted from recipe on Epicurious.com

Sweet Potato Soufflé

I got this recipe when first married. We had it at Christmas. Now I have to fix it every Thanksgiving and Christmas.

Ingredients

Sweet Potato Mixture:

- 3 cups cooked and mashed sweet potatoes
- 1/2 cup sugar
- 1/2 tsp salt
- 2 large eggs
- 1/2 cup milk
- 1/3 lb butter
- 1 tsp vanilla extract

Topping Mixture:

- 1 cup brown sugar
- 1/3 cup flour
- 1 cup chopped pecans
- 1/3 cup melted butter

Procedure

- 1 Mix all sweet potato mixture ingredients together with mixer. Pour into a greased baking dish.
- 2 Mix all topping ingredients together and sprinkle on top of potatoes.
- 3 Bake soufflé for 35 minutes in a 350 degree F preheated oven.

Source

Author: Chris Deering