

SMOKED MASHED POTATOES WITH POACHED EGG AND WATERCRESS PURÉE

Ingredients	Amounts
Russet potatoes	9 lbs.
Half-and-half, warmed	3 cups
Salt and white pepper	As needed
Watercress leaves	16 cups
Eggs	24
Sourdough bread	24 slices

Method

1. Bake potatoes in 350°F oven about 30 minutes or until tender. Cool; cut in half lengthwise. Smoke potatoes in a stovetop smoker with soaked hickory chips about 20 minutes or until flesh turns golden brown. Scoop out flesh and pass through food mill into large saucepan. Stir in half-and-half; season with salt and pepper. Keep warm or reheat to order.* (Yields 12 cups)
2. In boiling water, blanch watercress about 1 minute or until wilted but still bright green. Drain, reserving some of the blanching water. In blender, purée watercress with enough reserved water to make a thick purée. Keep warm or reheat to order. (Yields 6 cups)
3. For each serving, poach 1 egg and toast 1 slice sourdough bread. Place ½ cup potatoes and ¼ cup watercress purée in plate; arrange toast and egg on top.

Yield: 24 servings

*As a shortcut alternative, simply add liquid smoke to taste to your favorite mashed potato recipe.