CREATIVE POTATO IDEAS FROM LEADING CHEFS
GRILLED MOORISH LAMB CHOPS
WITH WARM POTATO SALAD

This warm potato salad uses a simple oven-and-broiler method to up the ante on rich, roasted-potato flavor. Sweet onions, spicy-savory chorizo, and bright vinegar round out that flavor to create a novel take on potato salad that pairs perfectly with bold entrees like grilled lamb chops tossed in sweet-spicy Middle Eastern marinade.

INGREDIENTS
(Yield: 8 servings)

Recipe Courtesy of Toro Bravo in Portland, OR

Middle Eastern Marinade

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Soy sauce</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>Honey</td>
<td>1/4 cup plus 2 Tbsp</td>
</tr>
<tr>
<td>Scotch whiskey</td>
<td>1/4 cup</td>
</tr>
<tr>
<td>Minced garlic</td>
<td>3 Tbsp</td>
</tr>
<tr>
<td>Ground ginger</td>
<td>2 Tbsp</td>
</tr>
<tr>
<td>Ground cumin</td>
<td>2 Tbsp</td>
</tr>
<tr>
<td>Sesame oil</td>
<td>1 Tbsp</td>
</tr>
<tr>
<td>Chili flakes</td>
<td>2 tsp</td>
</tr>
<tr>
<td>1/8-inch-thick lamb chops</td>
<td>16 ea</td>
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</tbody>
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Potato Salad

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
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<tbody>
<tr>
<td>Large Yukon Gold potatoes</td>
<td>6 ea</td>
</tr>
<tr>
<td>Extra-virgin olive oil</td>
<td>As needed</td>
</tr>
<tr>
<td>Kosher salt and</td>
<td></td>
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<tr>
<td>freshly ground black pepper</td>
<td>To taste</td>
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<tr>
<td>Yellow onion, julienned</td>
<td>1 ea</td>
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<tr>
<td>Garlic cloves, slivered</td>
<td>5 ea</td>
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<tr>
<td>Small-diced cured chorizo,</td>
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<tr>
<td>preferably Fra’ Mani</td>
<td>1/4 cup</td>
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<tr>
<td>Sauvignon blanc vinegar</td>
<td>3 to 4 Tbsp</td>
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DIRECTIONS

1. Prepare a charcoal or gas grill or grill pan and heat to medium to medium-high heat.
2. Combine all of the marinade ingredients in an extra-large resealable plastic bag or large bowl. Toss the chops in the marinade.
3. Put a baking sheet on the middle rack in the oven and preheat the oven to 400˚F.
4. Grill the lamb chops to the desired doneness, preferably medium-rare to medium. Tent with foil and let rest while preparing the warm potato salad.
5. Using a mandoline, slice the potatoes to 1/16-inch-thick slices (about the thickness of 2 quarters). Toss with 3 to 4 tablespoons of olive oil, season with salt and pepper, and spread in an even layer on the hot pan. Bake until tender, 10 to 15 minutes.
6. Meanwhile, heat a light film of oil in a sauté pan over medium heat. Add the onions and garlic, adjusting the heat as needed to cook the vegetables to soften but not brown. Stir in the chorizo and cook a bit longer to warm through. Lower the heat and keep warm.
7. Turn on the broiler, rotating the pan as needed to brown the potatoes, 1 to 2 minutes. Remove the pan from the oven, drizzle with the vinegar and gently shake to loosen the potatoes and deglaze the pan.
8. Stir the potatoes and the onion mixture together. Adjust the seasoning, adding salt, pepper, vinegar and olive oil to taste.
9. Preheat the oven for the potatoes while the lamb chops are grilling, and let the chops rest while finishing the potato salad.
10. Divide the warm potato salad between 8 serving plates and serve immediately with 2 lamb chops on the side.
MARBLE POTATOES
Step aside, hash and eggs. This clever reinvention, pairing marble potatoes, Serrano ham, chicken confit and spinach, turns up the dial on color and cool-factor. It's an easy upscale for brunch—and a breakfast-all-day item that's right at home on lunch or dinner menus.
DIRECTIONS

1. Preheat the oven to 350˚F.
2. Cut the potatoes into quarters, toss to coat in olive oil, and season with salt and pepper. Roast until tender 10 to 15 minutes.
3. Meanwhile, blanch the pearl onions in a large saucepan of boiling salted water, immediately transfer to an ice bath to cool, drain, and then cut in half.
4. Pour about an inch of oil into a high-sided large saucepan and heat to 350˚F. Fry the parsley leaves, in batches as needed, until crispy. Transfer to a paper towel-lined plate to drain and cool.
5. Heat a film of olive oil in a large sauté pan. Add the ham, chicken confit, marble potatoes and pearl onions. Once the ham begins to crisp and the vegetables take on a bit of color, add the spinach. Toss a few times to incorporate. Adjust the seasoning to taste.
6. Divide between 6 serving bowls, making a nest in each to add an egg. Nestle the egg in the center, season it with salt and pepper, and top each with some of the chopped bacon and 4 fried parsley leaves.

INGREDIENTS

(Yield: 6 servings)

Recipe Courtesy of Salt House in San Francisco, CA

Marble potatoes* 1-1/2 lbs
Extra-virgin olive oil As needed
Kosher salt and freshly ground black pepper To taste
Pearl onions 12 oz
Italian parsley leaves 24 ea
Diced Serrano ham 6 oz
Shredded chicken confit 12 oz
Baby spinach 6 oz
Large eggs, poached 4 ea
Slices cooked bacon, chopped 4 ea

* assorted small, round potatoes
CAUSA MORADA
This classic Peruvian layered potato-and-chicken salad adds blue-sky creativity to your salad menu. It's hearty enough to serve as a lunch entrée and also ideal as a bar snack or shared appetizer.
CAUSA MORADA
(PURPLE POTATO CAUSA WITH AJÍ AMARILLO CHICKEN SALAD)

INGREDIENTS
(Yield: 6 servings)
Recipe Courtesy of Andina Restaurant in Portland, OR

- Purple potatoes 2 lbs
- Fine sea salt To taste
- Canola or other vegetable oil 1/2 cup
- Freshly squeezed key lime juice 1/4 cup
- Boneless, skinless chicken breasts 2 ea
- Yellow onion 1 ea
- Carrot 1 ea
- Chopped mint leaves 1 Tbsp
- Ají amarillo puree 1/4 cup
- Freshly ground black pepper pinch
- Mayonnaise 3/4 cup
- Minced celery 1/2 cup
- Minced red onion 1/2 cup
- Semi-ripe avocados, thinly sliced 1-1/2 cup
- Spicy sprouts, such as daikon (radish) or clover

DIRECTIONS
1. Place the potatoes in a large saucepan, cover with cold salted water and bring to a boil. Reduce the heat and simmer until very tender, about 20 minutes. Let cool.

2. Peel the potatoes and pass through a food mill or ricer (or simply mash very finely) into a large bowl. Knead lightly with gloved hands, slowly drizzling in oil, as needed, until it reaches a dough-like consistency. Add the lime juice and season to taste with salt. Refrigerate until cold and firm, about 2 hours.

3. Put the chicken, onion, carrot and mint into a large saucepan, adding just enough water to cover, and bring to a slow boil. Cook until the chicken is fork tender and can be pulled apart, about 20 minutes.

4. Transfer the chicken to a medium bowl. Once cool enough to handle, shred with fingers or a fork. Mix in the mayonnaise, ají amarillo, celery and red onion. Season to taste with salt and pepper. Refrigerate until cold, about 1 hour.

5. Oil a 2-quart casserole.

6. Spoon half of the potato mixture into the casserole, followed by the chicken mixture and then the remaining potato mixture. Refrigerate until firm, about 2 hours.

7. Slice and serve garnished with avocado and sprouts.
CHOCOLATE POTATO DOUGHNUTS
Who says potatoes don’t belong in sweets? In these best-selling doughnuts, they’re the stealth ingredient that ensures a moist crumb and a perfect carrier for bold chocolate flavor. Feature them at breakfast or brunch, or pair them with a rich crème anglaise as a signature dessert offering.
**CHOCOLATE POTATO DOUGHNUTS WITH CRÈME ANGLAISE**

**INGREDIENTS**
(Yield: 125 doughnuts)
*Recipe Courtesy of Tasty n Alder and Tasty n Sons in Portland, OR*

**Doughnuts**
- Unsalted butter: 3
- Vanilla bean: 1 ea
- Medium diced, peeled russet potatoes: 8 cups
- Granulated sugar: 2-1/2 cups
- Whole milk: About 4 cups
- Dark chocolate chips: 2 cups
- Sweet chocolate chips: 2 cups
- Unsweetened cocoa powder: 2 Tbsp
- Large eggs: 4 ea
- All-purpose flour: 4 cups
- Pastry flour: 4 cups
- Baking powder: 1/4 cup
- Baking soda: 1 Tbsp
- Sour cream: 2 cups
- Buttermilk: 1/2 cup
- Cinnamon sugar: As needed

**Crème Anglaise**
- Whole milk: 4-1/4 cups
- Heavy cream: 4-1/4 cups
- Vanilla bean: 1 ea
- Large egg yolks: 20 ea
- Granulated sugar: 2 cups

**DIRECTIONS**

1. For the doughnuts: Put 1 tablespoon of the butter in a large saucepan over medium heat. Scrape in the seeds from the vanilla bean. Once the butter melts and the vanilla is fragrant, add the potatoes, 1 cup of the sugar, and then enough milk to cover. Simmer until tender.

2. Meanwhile, combine the chocolates, cocoa powder and remaining 2 tablespoons of the butter in a bowl that will fit over the saucepan with the potato mixture. (You will be using the heat from the potatoes to melt the chocolates.) Set the bowl on top, stirring to combine as the chocolates and the butter melt. Carefully remove from the heat.

3. Strain the potatoes, spread on a baking sheet, and let cool as some of the liquid evaporates, about 10 minutes.

4. While the potatoes are cooling, in the bowl of a stand mixer fitted with the whisk attachment, mix the eggs and the remaining 1-1/2 cups of sugar together, starting on medium speed and increasing to medium-high, stopping once or twice to scrape down the sides, until the mixture has thickened. When the whisk is lifted the mixture should form a slowly dissolving ribbon.

5. In a medium bowl, combine the all-purpose and pastry flours, baking powder, and baking soda.

6. In a large bowl, with a spatula, combine the chocolate mixture with the sour cream, the buttermilk and then the egg-sugar mixture. The mixture should resemble a shiny chocolate pudding.

7. Pour a few inches of oil into a stockpot and heat the oil to 350˚F/177˚C. Alternatively, preheat a deep-fryer to 350˚F/177˚C. Set a cooling rack over a baking sheet. Put the cinnamon sugar in a wide bowl to toss the doughnuts into.

8. Set a food mill over the bowl with the chocolate mixture. Pass the potatoes through the food mill into the bowl and mix in. Stir in the combined dry ingredients, mixing with the spatula until thickened. Then switch to gloved hands and continue to mix until the dough no longer sticks to your gloves and has a nice sheen. The dough should have the appearance of an aerated chocolate. Transfer to a baking sheet.

9. Pinch off 1-ounce pieces of dough (about the size of ping pong balls) and roll into balls.

10. Working in batches, fry the doughnuts for about 6 minutes, turning as needed to brown evenly and cook through. Transfer to the cooling rack, cool for 30 seconds and then toss into the cinnamon sugar.

11. Serve warm with the anglaise on the side.

4. Slowly whisk the cream mixture into the yolk mixture until all has been incorporated.

5. Return the mixture to the saucepan over medium heat, stirring constantly and scraping the bottom and sides often with a spoon. Cook until thick enough to coat the back of the spoon and steam begins to rise from the top (175–180˚F/79.4–82.2˚C).

6. Immediately strain the mixture and let cool over the ice bath. The anglaise can be refrigerated for up to 2 days.
SPANKY’S BOWL

The chefs of Laughing Planet Café are onto something: Their mashed potato bowls top fluffy mashed Yukon Golds with a variety of on-trend ingredients to take potatoes from side dish to center stage. This version gets its creamy flavor from soy milk, and its meal-appeal from a scattering of sweet corn, Tillamook cheddar and broccoli. Using potatoes as the rich, creamy carrier for bowls like these is a smart value strategy that lets you use smaller amounts of more expensive ingredients and keep your food cost in check. The possibilities are endless. Think mashed potatoes topped with chunks of thick-cut Applewood bacon and an egg; pesto, dried tomatoes and a dollop of fresh ricotta; or upscale ingredients, like truffle oil, steak strips and white truffles.
DIRECTIONS

1. Put the potatoes in a Dutch oven and cover by 1 inch with generously salted water. Bring to a boil, reduce to a simmer and cook until the potatoes are tender, 15 to 20 minutes. Drain the potatoes and mash with a potato masher, or pass through a food mill or a potato ricer. Stir in half of the butter substitute and the soymilk, followed by the remaining butter substitute. Stir, adding additional soymilk, as needed, until the mixture reaches the desired consistency. Set aside 3 tablespoons of the cheese and then stir the remaining into the potatoes. Season to taste with salt and white pepper.

2. Divide the potatoes between serving plates, sprinkle with the reserved cheese, and top with broccoli and corn.

INGREDIENTS

(Yield: 6 servings)

Recipe Courtesy of Laughing Planet Café in Portland, OR

- Yukon Gold potatoes, peeled and quartered: 2-1/2 lbs
- Butter or margarine: 3 oz
- Unsweetened soymilk, plus additional as needed: 1/4 cup
- Tillamook shredded cheddar cheese: 1/2 cup
- Kosher salt and freshly ground white pepper: To taste
- Cooked broccoli: About 3 cups
- Corn: About 1-1/2 cups