



passionate about potatoes

The Chef: Rick Tramonto, *Restaurant R'evolution*, New Orleans, Louisiana, *Tramonto's Steak & Seafood*, *RT Lounge*, Wheeling, Illinois. Author, "Scars of a Chef."

The Recipe: Twice Baked Idaho® Potato with Truffles and Cheddar. True comfort food, these rich and hearty bakers stuffed with black truffles, Irish Cheddar, grated Parmigiano-Reggiano and garnished with sour cream and chives can be prepared and held for 24 hours before the second baking.

The Passion: Recently returned from feeding the troops in Afghanistan, Chef Tramonto strives to inspire and encourage people from all walks of life to discover, develop and follow their passions.

For this and other inspired recipes featuring Idaho® Potatoes, visit us on the Web.

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