

passionate about potatoes

THE RECIPE

Daigaku Imo
(Japanese Caramelized
Idaho® Potatoes)

1 Medium Idaho® Potato
2 T White Sugar
1 T Corn Syrup
½ tsp Soy Sauce
Gomashio (sesame salt)

THE CHEF

Eric Yung

Executive Chef, Dining Services
Miami University of Ohio
Oxford, OH

Chef Yung was a major force behind strEATS, the University's innovative custom food truck.


THE PASSION


A creative feeding unit deserves a fresh approach to a traditional student favorite. Chef Yung combines a sweet syrup coating with tangy soy and sesame salt to add exotic Asian street food snap to the pure American goodness of Idaho fries.

For this and other cutting-edge Idaho® Potato recipes, visit us on the Web.



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