

HOW TO BUILD THE *perfect* IDAHO® POTATO BAR



POTATO BAR SETUP

- Serve at the beginning of the warming-counter display or use a portable steamtable insert, or even a soup kettle warmer.
- Draw a map of the potato bar layout. The right layout saves money—position less-expensive items first, meats and cheeses last.
- Match the serving utensils to the toppings to avoid overportioning.
- Make takeout containers and utensils available.
- Assign an employee to replenish and clean up spills and replace depleted toppings with a new container, then add the old on top of the new.
- In a Food Management poll, nearly 28% of operators said they charge customers by the ounce. Have a scale near the potato bar and another at the cash register.

BAKED POTATO PREP

- Ideal storage of Idaho® potatoes is at 45°F - 48°F.
- Never bake in foil; it steams instead of baking.
- Prebake Idaho® russet potatoes to an internal temperature of 210°F. Bake in a convection oven at 375°F for 50-55 minutes or in a conventional oven at 400°F for 1 hour.
- Batch cook and hold in warming oven.

MASHED POTATO PREP

- Place potatoes in large pot and add enough cold water to cover the potatoes. Cook 13 to 15 minutes or until very tender. Drain potatoes in colander.
- Return cooked potatoes to pot and stir over medium heat, about 1 minute, until excess water has evaporated.
- With potato masher or ricer, mash in hot milk, butter, salt and pepper. Beat with wooden spoon until potatoes are smooth and creamy. Stir in any optional add-ins, if desired.

INGREDIENTS:

- 2 Pounds Idaho® potatoes, peeled and cut into 1-inch chunks (about 5 cups)
- ¾ Cup hot milk (1%, 2%, or whole milk)
- 2 Tablespoons butter
- ½ Teaspoon salt
- ¼ Teaspoon black pepper

OPTIONAL ADD-INS:

- ½ Cup grated sharp cheddar cheese
- 2 Tablespoons freshly chopped parsley or dill



SUGGESTED TOPPINGS

- Chopped scallions
- Sautéed wild mushrooms
- Olive tapenade
- Crumbled hickory bacon
- Finely shredded cheese
- Steamed broccoli
- Garlic sautéed rock shrimp
- Whipped butter
- Hearty basil pesto
- Grilled zucchini and summer squash
- Caramelized onions
- Artichoke hearts
- Freshly grated Parmesan
- Chopped tomato salsa with capers, basil and cilantro
- Crumbled Gorgonzola
- Sundried tomatoes
- Rosemary chicken
- Caramelized jewel-colored peppers
- Sweet Italian chicken sausage
- Crisp potato ribbons
- Eggplant slivers
- Onion confit
- Poached lobster
- Toasted pumpkin seeds
- Jalapeños
- Norwegian smoked salmon
- Hearts of palm
- Grilled tri-tip sliced thin
- Horseradish crème
- Onion crisps
- Country gravy
- Salt and pepper



Idaho Potato Commission
www.idahopotato.com

