

JANUARY



POTATOES & LOX

Pommes Rösti with Lox

PHILIP SPEER Executive Chef, Bonhomie, Austin, TX

SMOKED SALMON AND POTATOES WITH FRENCH FINESSE

I started out as a pastry chef and crossed over to executive chef. I like to play on the savory side. Bonhomie is a French-bistro-meets-American-diner concept. Our open kitchen lets people see what we're cooking. I think it promotes hospitality and I like watching people eat.

I look at multiple components when cooking—textures, temperature and flavor—then bring them together. My recipe for pommes rösti was inspired by Waffle House hash browns. I wondered what it would be like to dress them up, to polish them with some French luxury. We have several variations; one is decked

with pear butter, yogurt and chives. The pommes rösti with smoked salmon is visually striking. Lox atop a crispy potato with dollops of crème fraîche and slices of red onion has a fresh, delicious taste. Using Idaho® Russets and Idaho® Yukon Gold Potatoes together gives the dish a crispy, airy, creamy texture. The potatoes are starchy so you have to rinse them multiple times. We smoke the salmon in-house. It's garnished with fried capers, dill leaves and lemon zest.

What satisfies me as a chef is getting paid to nurture. That's what we're doing when we feed people.

Chef Philip Speer was a James Beard Award semifinalist in the Outstanding Pastry Chef category. He appeared as a judge on Food Network's "Throwdown with Bobby Flay" and competed on Food Network's "Iron Chef America." He favors pommes rösti with foie gras gravy, cognac and a soft-boiled egg.

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
	1 NEW YEAR'S DAY	2	3	4	5	6
7	8	9	10	11	12	13
14	15 MARTIN LUTHER KING, JR. DAY	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31			

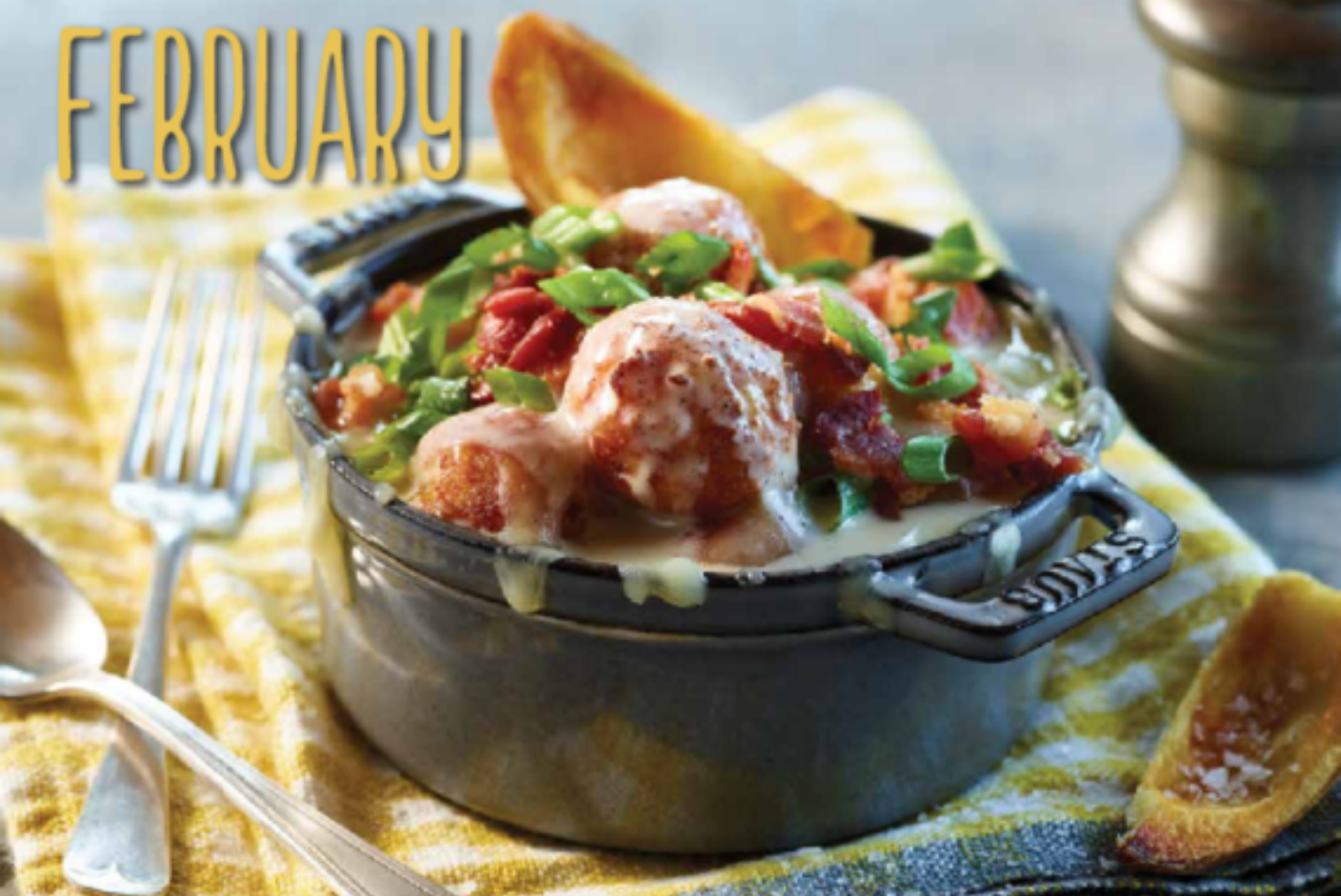
JANUARY 25-23: San Francisco, CA
Winter Fancy Food Show
www.specialtyfood.com

JANUARY 28-29: Columbus, OH
Mid-America Restaurant Expo
www.napics.com

JANUARY 30-FEBRUARY 1: Myrtle Beach, SC
Hotel, Motel & Restaurant
Supply Show of the Southeast
www.hmrss.com

"Idaho® Russets and Yukon Golds in our Pommes Rösti make a delicious multi-textured dish. It's the flavor and texture that stand out." —CHEF PHILIP SPEER

FEBRUARY



POTATO DUMPLINGS & CRÈME FRAÎCHE, SCALLIONS AND BACON

Triple Baked Potato

MIKEY ADAMS Executive Sous Chef, Proper Hotel, San Francisco, CA

POTATO COMFORT IN A POT

I was living in Edinburgh, Scotland, working on a master's degree in religious and political theology when I got a job in a kitchen as a dishwasher, then in prep. The chef noticed that I had some raw talent. He helped me land a job at Tower Restaurant and I haven't been out of the kitchen since. Before I started at Restaurant 1833 in Monterey, Chef Doug Keane (Shimo Modern Steakhouse) advised me to approach every dish with the goal of making the best version of it.

With the Triple Baked Potato, I wanted to transform a classic steakhouse-style

dish and take the potato into new territory. Doug did a similar dish with gnocchi. My version uses potato ricotta dumplings. The classic toppings of crème fraîche, bacon, white cheddar and scallions bring out the flavor of the potato. We utilize every part of the potato. With its starch content, texture and flavor, the Idaho® Yukon Potato is the best choice for this dish.

Guests at Restaurant 1833 loved it so much, we had to keep the Triple Baked Potato on the menu. As a chef I enjoy seeing that look on a guest's face that says, "I had the most amazing meal."

Before joining Executive Chef Jason Franey at Proper Hotel, Mikey Adams served as executive chef of Restaurant 1833, named Best Restaurant in Monterey by the San Francisco Chronicle. He has also worked in the kitchens of Shimo Modern Steak House and Central Kitchen. Potatoes in any fashion make him happy.

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY				
				1	NATIONAL POTATO LOVER'S MONTH	2	GROUNDHOG DAY NATIONAL TATER TOT DAY	3		
4	5	6	7	8	9	10				
11	12	LINCOLN'S BIRTHDAY	13	MARDI GRAS	14	ASH WEDNESDAY - BEGINNING OF LENT VALENTINE'S DAY	15	16	CHINESE NEW YEAR	17
18	19	PRESIDENTS' DAY WASHINGTON'S BIRTHDAY	20	21	22	23	24			
25	26	27	28	RUM BEGIN AFTERNOON						

FEBRUARY 10-13 - Phoenix, AZ
International Franchise Association (IFA) Convention
www.franchise.org

FEBRUARY 18-21 - Las Vegas, NV
Cater source Conference and Trade Show
www.catersource.com

FEBRUARY 23-25 - New York, NY
International Association of Culinary Professionals (IACP) Annual Conference
www.iacp.com

FEBRUARY 25-27 - Charlotte, NC
American Culinary Federation (ACF) ChefConnect: Charlotte
www.acfchefs.org

FEBRUARY 25-27 - Boston, MA
New England Food Show
http://nefs.restaurant.org

"Idaho® Potatoes are awesome. They are reliable, consistent and you always know you are going to get good flavor."

-CHEF MIKEY ADAMS

MARCH



POTATO CHIPS & PARMESAN

Cleveland Nachos

ROCCO WHALEN Chef/Owner, Fahrenheit, Rosie & Rocco's, Rocco's at the Q, Cleveland, OH, and Charlotte, NC



FABULOUS FAST CHIPS

Sports venues are changing because consumers want more upscale food choices. At the stadium we might have 500 to 600 orders and we only have so much time to get them out. To produce the chips in that kind of volume requires a spiral slicer that we equip with a motor. I created this dish as an ode to Cleveland—a meat and potatoes kind of town. The ingredients are luxurious. Flash-fried potato chips, sea salt, a dollop of fondue with goat cheese and parmesan, all finished off with bits of crumbled bacon.

I think I was the first to make a dish like this. We've been making Cleveland

Nachos as an appetizer for 16 years and it's our No. 1 seller. We serve it at Fahrenheit Cleveland and also at our stadium venues.

We believe in leaving the skins on. I like how the skin of the Idaho® Russet is more textured than some other potatoes. I like the lack of moisture in the potatoes themselves. You know the russets were grown in good soil. Locality is good but not at the expense of customers. I believe in using the finest ingredients. If you are not making people happy, the other stuff doesn't matter.

Chef Rocco Whalen was named a Rising Star James Beard nominee and has made multiple appearances on Food Network.

He was recently listed in Crain's Cleveland Business "Forty Under 40." He prefers chips fried in peanut oil and topped with a little salt.

SUNDAY MONDAY TUESDAY WEDNESDAY THURSDAY FRIDAY SATURDAY

				1	PURIM INGILAT SUNDOWN	2	3
4	5	6	7	8	9	10	
11	DAYLIGHT SAVINGS TIME BEGINS	12	13	14	15	16	17
18		19	20	FIRST DAY OF SPRING	21	22	23
24		25	26	27	28	29	30
	PALM SUNDAY						PASSOVER BEGINS AT SUNDOWN GOOD FRIDAY
							31

MARCH 4-6 : New York City, NY
International Restaurant & Foodservice Show of New York
www.internationalrestaurantny.com

MARCH 4-7 : Dallas, TX
Women's Foodservice Forum Annual Leadership Development Conference
www.wff.org

MARCH 12-14 : Milwaukee, WI
Midwest Foodservice Expo
www.winrestaurant.org/expo

MARCH 18-20 : Las Vegas, NV
Chain Operators Exchange (COEX)
www.coxworld.com

MARCH 18-20 : Newport Beach, CA
ACF ChefConnect: Newport Beach
www.acfchefs.org

MARCH 19-22 : Las Vegas, NV
International Pizza Expo
www.pizzaexpo.com

MARCH 21-25 : Palm Desert, CA
Foodservice Equipment Distributors Association (FEDA) Joint Channel Conference
www.feda.com

MARCH 26-28 : Savannah, GA
Research Chefs Association Annual Conference & Culinary Expo
www.culinology.org

APRIL



POTATOES & CRAWFISH

Crawfish Poutine

MICAH MARTELLO Chef/Owner, Fete au fete at St. Roch Market, New Orleans, LA

LOUISIANA-INSPIRED POUTINE WITHOUT FRENCH FRIES

I became an executive chef at the age of 22, the youngest one in New Orleans. I moved between owning restaurants and working corporate. As director of operations and corporate chef I wasn't cooking much anymore. In my early forties I got back to my roots, bought a food truck and with my dad's cast iron pots began cooking and serving the food I love - Creole and Cajun.

In addition to the truck I opened Fete au Fete in the St. Roch Market, where I can work without the hassle of owning property. There's better profit and lower maintenance.

The Crawfish Poutine started as a joke between Canadian friends and me. I told them I was taking over poutine and ran it as a special at the truck. It sold all night long. It's got a crawfish gravy and flour base but doesn't use french fries. Instead Idaho® Red Potatoes are boiled in seasonings and then fried to get a crispy crust with a creamy center. I use Idaho® Red Potatoes because that's what I grew up eating at crawfish boils. They hold the seasoning well and don't fall apart. They also have a distinct creamy texture. I'm proud of my staff and what we've accomplished.

Winner of the North Carolina Food Truck Championship, Chef Micah Martello's Louisiana-inspired dishes have been featured in *The Wall Street Journal*, *Bon Appétit* magazine, *Rachael Ray Every Day* magazine and *The Times-Picayune*.

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1 APRIL FOOL'S DAY EASTER	2	3	4	5	6	7 LAST DAY OF PASSEOVER
8 ORTHODOX EASTER	9	10	11	12	13	14
15	16	17	18	19	20	21
22 EARTH DAY	23	24	25	26	27 ABBODAY	28
29	30					

APRIL 3-6 : Las Vegas, NV
Multi-Unit Franchising Conference
www.multiunitfranchisingconference.com

APRIL 15-18 : Phoenix, AZ
Restaurant Leadership Conference
www.restaurantleadership.com

APRIL 18-20 : Napa Valley, CA
Culinary Institute of America (CIA)
Worlds of Flavor International
Conference & Festival
www.worldsofflavor.com

APRIL 21-23 : Minneapolis, MN
Women Chefs &
Restaurateurs Conference
womenchefs.org

"Idaho® Red Potatoes are a great comfort food. In a food truck or food hall they are easy to prepare and deliver great taste."

-CHEF MICAH MARTELLO

MAY



————— PURPLE GNOCCHI & GORGONZOLA DOLCE —————

Purple Peruvian Gnocchi
with Beets, Walnuts, Brown Butter and Gorgonzola Dolce

GARRETT PITTLER Executive Chef, City Winery, Nashville, TN



PURPLE PERUVIAN POTATOES STAR IN GNOCCHI DISH

My love for food came from my grandmother's Greek cooking. I love to eat and love to create. At the end of the day I am a people pleaser. I really wanted to make gnocchi for our menu. My wife, who's also a chef, suggested purple potato gnocchi. Idaho® Purple Peruvian Potatoes have a little higher water content than russets. We increase the amount of flour to accommodate that. I love the flavor of pungent blue cheese with potato. The Gorgonzola Dolce with the potato gnocchi, walnuts and beets—they go well together. I use a variety of beets to add some more interesting color. People see the dish and say, "Wow."

Bill Anton is our wine maker and what he creates definitely plays into the food. We want cohesion.

If you look at food as a band, potatoes are the drummer. They are always there, but they don't get that much attention. With gnocchi they get to be the star of the dish. Potatoes are never going away. They are a staple.

The most satisfying thing about being a chef is that I have found my sport—my art form. At City Winery, I get to be myself as a chef, and that's also satisfying.

Garrett Pittler has travelled the world as a chef. Prior to joining City Winery he was chef tournant for Omni Hotels. He has appeared on local television and been featured in regional and national magazines. He likes nothing better than really good crispy french fries and well-made mayonnaise.

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
		1	2	3	4	5 <small>CINCO DE MAYO</small>
6	7	8	9	10	11	12
13 <small>MOTHER'S DAY</small>	14	15 <small>RAMADAN EGHSAT SUNDAYS</small>	16	17	18	19 <small>ARMED FORCES DAY</small>
20	21	22 <small>NATIONAL MARITIME DAY</small>	23	24	25	26
27	28 <small>MEMORIAL DAY</small>	29	30	31		

MAY 7-10 : Rosemont, IL
Food Safety Summit
Conference & Expo
www.foodsafetysummit.com

MAY 19-22 : Chicago, IL
National Restaurant
Association (NRA) Show
www.restaurant.org

MAY 20 : Chicago, IL
PlateNight
www.plateline.com

"Idaho® Russet Potatoes make the best french fries. The starch content is what makes such a great french fry. It is crispy on the outside and light and fluffy on the inside." —CHEF GARRETT PITTLER

JUNE



POTATOES & PICKLED PEARL ONIONS

Potato Smørrebrød

CLAUS MEYER Culinary Entrepreneur,
Open Rye at Great Northern Food Hall, New York City, NY

NEW YORK NORDIC ON RYE

In my native country of Denmark, smørrebrød was the default option for factory workers in the late 19th century who wanted an inexpensive, satisfying lunch. At the Great Northern Food Hall in Grand Central Terminal, we find that guests are inclined to order many different things and share them.

Nordic cuisine is all about purity, simplicity and freshness. The Potato Smørrebrød is one of our vegetarian options. It is incredibly hearty and delicious. We use Idaho® Fingerling Potatoes in this recipe because they're the closest to the Danish new potatoes that I grew up with. We tried six or seven

kinds of potatoes for the recipe in the U.S. and found that Idaho® Fingerlings were by far the best.

We boil the potatoes in a pot with lots of lovage, lemon zest and salt. We consider acid, fat, salt, sweet and umami. The pickled pearl onions balance out the nuttiness of the rye bread and the creaminess of the dill mayonnaise.

I am most satisfied watching my team members grow and develop as chefs themselves.

Claus Meyer initiated the New Nordic Cuisine movement and is co-founder of the Nordic Food Lab and Noma restaurant. Meyers has hosted several cooking shows and written numerous cookbooks. His favorite way to eat potatoes is with a bit of his homemade mayonnaise.

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
					1	2
3	4	5	6	7	8	9
10	11	12	13	14 FLAG DAY SAMADAN ENDS AT SUNDOWN	15	16
17 FATHER'S DAY	18	19	20	21 FIRST DAY OF SUMMER	22	23
24	25	26	27	28	29	30

JUNE 14-16 - Milwaukee, WI
Center for the Advancement of
Foodservice Education (CAFE)
Annual Leadership Conference
www.cafemeetingplace.com

JUNE 25-27 - Chicago, IL
United Fresh—United Fresh
Produce Association
www.unitedfreshshow.org

JUNE 30-JULY 2 - New York, NY
Summer Fancy Food Show
www.specialtyfood.com

"Using ingredients that are accessible is important to every dish we create. Idaho® Potatoes are one of my favorite ingredients to cook with." —CLAUS MEYER

JULY



POTATOES & ICE CREAM

Potato Ice Cream on Crumbled Chocolate Potato Cake

ERICK HARCEY Chef/Owner, Upton 43, Minneapolis, MN

MEMORIES OF FRENCH FRIES AND CHOCOLATE SHAKES

I knew early on that I loved cooking but I didn't really equate it with being a chef until much later. At Upton 43 we focus on Swedish cuisine. Some of the recipes are based on heritage food I grew up with, but all of it has a modern twist with intricate plating. I try to take familiar flavors and textures and make it just complicated enough that it is worth going to a restaurant for.

Essentially the dish was inspired by my boys dipping their french fries in their Frosties at Wendy's. They said, "You have to try it, Dad." When I put this dish on the menu people said, "That's crazy." But when they tried it, they totally loved

it. It definitely evoked a memory for some people.

Idaho® Russet Potatoes have that nice potato flavor that everyone recognizes. There is richness to the flesh when ricing them. It goes into the potato cake and you can tell the difference—it makes it almost fudgy. There is a lot of flavor in the skin. When you infuse it into the cream and milk, you get a deep potato flavor. When plating it, be a little generous with the salt. That takes it to the next level. I love watching people enjoy their food and experience a flavor or texture they never thought of.

Erick Harcey is a James Beard semifinalist for Best Chef: Midwest. Upton 43 was recognized by Eater as one of the Best New Restaurants in America in 2016. He loves mashed potatoes with just the right amount of butter, cream and salt.

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1	2	3	4 INDEPENDENCE DAY	5	6	7
8	9	10	11	12	13 NATIONAL FRENCH FRIES DAY	14 BASTILLE DAY
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31				

JULY 9-12: Las Vegas, NV
Annual National Conference — School Nutrition Association (SNA)
www.schoolnutrition.org

JULY 11-14: Providence, RI
National Association of College & University Food Services National Conference
www.nacufs.org

JULY 15-16: San Antonio, TX
Texas Restaurant Association Marketplace
www.tramarketplace.com

JULY 15-18: Chicago, IL
Institute of Food Technologists (IFT) Annual Meeting and Food Expo
www.ift.org

JULY 15-19: New Orleans, LA
American Culinary Federation (ACF) National Convention & Show
www.acfchefs.org

JULY 27-29: Monterey, CA
PMA Foodservice Conference & Expo
www.pma.com

JULY 28-31: Boca Raton, FL
Chart 96 Hospitality Training Conference—Council of Hotel & Restaurant Trainers
www.chart.org

AUGUST



POTATOES, SPINACH & BRIE FONDUE

Le Brie Fondue Gourmet Stuffed Potato

GIDE MERRIMAN Chef/Co-owner,
The French Lunchbox at Chicago French Market, Chicago, IL

SCULPTING A GOURMET POTATO

I studied oil painting and sculpting at the School of the Art Institute in Chicago before turning my love to French bistros. I was lucky to learn as a chef in Thomas Keller's kitchen at Bouchon Bistro and with Matthew Kirkley's team at L20. My goal was to start my own place in Chicago's French Market in the Ogilvie Transportation Center where there's a lot of foot traffic.

Business people from the financial district, tourists and locals are enticed by our gourmet stuffed potatoes. What makes the dish different is the way it's composed.

The Le Brie Fondue has several layers to it—pomme purée, diced chicken and ham in a Brie Mornay sauce, a layer of julenned spinach with more pomme purée piped over that. It's topped with chive rondelles. We use only Idaho® Russet Potatoes. They have the best starch content and an earthy flavor. The spinach gives the fondue a refreshing taste that customers love. All the flavors complement the potato. The Mornay sauce needs to be stirred, strained and seasoned correctly. Turn the heat off when adding the Brie cheese. I wanted to do something that's never been done before in Chicago.

Chef Gide Merriman was recognized as a runner up for Best Up-and-Coming Chef 2016 from the Chicago Reader. He savors potatoes stuffed with shrimp, grits, jalapeño and cheddar.

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	

AUGUST 19-21 - Los Angeles, CA
Western Foodservice & Hospitality Expo
www.westernfoodexpo.com

AUGUST 23-26 - Minneapolis, MN
Association for Healthcare Foodservice (AHF) Annual Conference
www.healthcarefoodservice.org

"We would never use anything but Idaho® Potatoes to create our pomme purée. The flavor is distinct."

-CHEF GIDE MERRIMAN

SEPTEMBER



FRIES & MASALA

Chicken Tikka Poutine

PAWAN MAHENDRO, WITH SONS NAKUL AND ARJUN MAHENDRO
Chefs/Owners, Badmaash, Los Angeles, CA

INDIAN CUISINE MASHUP

Growing up in Amritsar, the food capital of India, I was always in the kitchen with my grandmother and mother. Seeing my two sons carry on the recipes and techniques that I learned a long time ago is satisfying. At Badmaash we wanted to break the stereotype of "Indian restaurant" by presenting classic Indian flavors in a new, fresh way.

The idea of pairing potatoes with masala came from a dish they make in Bombay (Mumbai) called Tuk. It is essentially twice-fried potato medallions seasoned with a zesty and spicy masala. We thought it would be good to do

with french fries, finished with a masala heavy on smoked paprika and Indian rock salt. We had to find the right cheese curds, make gravy, and add an Indian "kick" with tandoori chicken and cilantro. It's perfect on top of fries made with Idaho® Potatoes. You have to make sure the fries are crispy on the outside and soft on the inside. That's why the Idaho® Russet is our potato of choice for our poutine. It has the right balance of starch.

If you don't love Indian food, you haven't had real Indian food. Being able to cook for people and see the joy food brings them is instantly gratifying.

Chef Pawan Mahendro was a pioneer of Indian cuisine in Toronto and more recently with his two sons at Badmaash in Los Angeles. They've been featured in *Travel + Leisure*, *Food & Wine*, *Eater LA* and the *Los Angeles Times*. The Mahendros opt for wholesome, flavorful, nutritious food.

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
						1
2	3 LABOR DAY	4	5	6	7	8
9 GRAND PARENTS DAY ROSH HANUKAH BEGINS AT SUNDOWN	10	11 PATRIOT DAY ROSH HANUKAH ENDS AT SUNDOWN	12	13	14	15
16	17	18	19 YOMEPUR	20	21	22 FIRST DAY OF AUTUMN
23	24	25	26	27	28	29
30						

SEPTEMBER 6-8 : Orlando, FL
Florida Restaurant & Lodging Show
www.restaurantandlodgingshow.com

SEPTEMBER 25-27: Fort Worth, TX
Society for Hospitality and Foodservice
Management (SHFM) National Conference
shfm-online.org

"Classic comfort foods call for classic comfort ingredients. The Idaho® Russet Potato is our potato of choice for our poutine."

-CHEF PAWAN MAHENDRO

OCTOBER



POTATO & BARBECUE CHICKEN

Barbecue Chicken and Avocado Potato Skins

JOE EDWARDSEN Chef/Owner, Joe Squared, Baltimore, MD

A FRESH TAKE ON POTATO SKINS

I worked in restaurants all through high school and college. I graduated with a philosophy degree. Cooking was a side job and later became my real job. I idolized Jacques Pépin and apprenticed at a French restaurant. I started Joe Squared when I was 25. We've been in business now 12 years. Kids come back from college who grew up eating our square pizza. They think Joe Squared is the best pizza they ever had. No one will convince them otherwise.

Our potato skins sell very well. They are a great gluten-free item. The barbecue chicken and avocado version covers all the bases. You have the sweetness of

the barbecue sauce and a fair amount of tartness. The applewood-smoked bacon adds a touch of saltiness. The potato skins are nice and crispy. We offer six different types of skins including catfish and linguica skins, and spinach and ricotta skins. I have to keep the menu fresh.

The potato skins from Idaho® Russets make the dish. Idaho® Potatoes have a nice long boat shape and get fluffier after baking and frying. The shape of the potato is very important. I got into the business because I love to cook. I love making customers happy.

Chef Joe Edwardson is the culinary force behind Baltimore's favorite pizza. The restaurant has been featured on Food Network's "Diners, Drive-Ins and Dives" and numerous local media outlets. He can't resist Pommes Duchesse.

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
	1	2	3	4	5	6
7	8 COLUMBUS DAY	9	10	11	12	13
14	15	16 NATIONAL BOSS'S DAY	17	18	19	20 SWEETEST DAY
21	22	23	24	25	26	27
28	29	30	31 HALLOWEEN			

OCTOBER 11-14 : Seattle, WA
Les Dames d'Escoffier
International Annual
Conference
www.ldei.org

OCTOBER 18-20 : Orlando, FL
Produce Marketing
Association (PMA) Fresh
Summit International
Convention & Expo
www.pma.com

"Why wouldn't you use fresh Idaho® Potatoes? It's not that hard to bake them, cut them in half and scoop them. They don't take up freezer space." -CHEF JOE EDWARDSEN

NOVEMBER



POTATOES & BOUDIN

Boudin Potato Tots with Smoked Bourbon Mustard

NATHAN RICHARD Executive Chef, Cavan, New Orleans, LA

SMOKY TOTS WITH CAJUN SPICE

Watching people gather around a table enjoying a great meal inspires me. It's a celebration and creates memories. I like traditions and sharing Southern hospitality. Cavan is a salvaged house built in the late 1800s. Our menu changes weekly and is designed by cooks, sous chefs and the whole staff.

I cook with respect and try to teach that. A potato is not just a product. Someone grew it. I studied charcuterie under some of the best butchers. Whether working with a cow, pig, duck or alligator, I believe in whole animal butchering. Nothing goes to waste.

In my Boudin Tater Tot recipe I bake Idaho® Russet Potatoes and let them cool before coarsely grating and seasoning. They release just the right amount of starch and have universal appeal. For the Boudin I combine pork shoulder and liver with vegetables and Cajun seasonings. The smoked bourbon mustard is used as a dipping sauce. I add local bourbon unique to Louisiana, but other kinds will work. We make our own mustard.

Every day is an accomplishment walking into this restaurant. I'm happy to serve. Food is fun.

Chef Nathan Richard was featured in the American Culinary Federation's 2016 Up and Coming Chefs, in Louisiana Cookin' 2016 Chefs to Watch and Louisiana Life magazine's list of Great Chefs of Louisiana. He likes dishes that can be eaten with your hands.

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
				1	2	3
4 DAYLIGHT SAVING TIME ENDS	5	6 ELECTION DAY	7	8	9	10
11 VETERANS DAY	12	13	14	15	16	17
18	19	20	21	22 THANKSGIVING	23	24
25	26	27	28	29	30	

DECEMBER



POTATOES & PIMENTÓN

Patatas Bravas

MICHAEL RAFIDI Executive Chef, Arroz by Mike Isabella, Washington DC

PATATAS BRAVAS GOES MODERN

The name of the restaurant, Arroz, means "rice" in Spanish. Our menu focuses on the flavors of Southern Spain and Morocco. Patatas Bravas is typically a rustic, simple dish, but I like to apply modern techniques that add elegance.

Pimentón, potatoes and garlic are a natural pairing—not overthought. Spanish pimentón has a smokier flavor than traditional paprika. Pimentón Aioli tops the crispy cubes of layered potato.

Idaho® Russet Potatoes are really the only potatoes that would work well in this dish, due to their high starch content. We leave the skin on them so guests can

really taste the potato. It's important to slice them directly into the butter, not the water. Be patient and let them really chill before you fry them.

When planning a menu I always think about the person who wants simply prepared meat and potatoes. I like to put a twist on the potatoes for them. The Patatas Bravas is also great as a shareable dish with six or seven one-biters in an order.

I traveled the world and opened 15 restaurants before the age of 31. I love being creative and teaching young chefs how to get the most out of their career.

Prior to opening Arroz in 2017, Michael Rafidi served as executive chef at Michael Mina's RN74 in San Francisco. Arroz was recently awarded three stars from The Washington Post. He likes his Idaho® Potatoes crispy and delicious.

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
						1
2 FIRST DAY OF HANUKKAH BEGINS AT SUNDOWN	3	4	5	6	7	8
9	10 LAST DAY OF HANUKKAH ENDS AT SUNDOWN	11	12	13	14	15
16	17	18	19	20	21 FIRST DAY OF WINTER	22
23	24 CHRISTMAS EVE	25 CHRISTMAS	26 FIRST DAY OF KIBANZAA	27	28	29
30	31 NEW YEAR'S EVE					

"If you can create a composed dish with potatoes it really helps drive down costs, because you can charge for them."

-CHEF MICHAEL RAFIDI