

PERFECT PAIRINGS

2017 IDAHO® POTATO CHEFS CALENDAR





JANUARY

"I think without a lot of dough knowing a good potato Idaho? Potatoes have a distinct flavor. I like their uniformity and how easy they are to drain and prep."

STAFFAN TERJE
CHEF/CO-OWNER
JESUSOCCO BAKERS
SAN FRANCISCO, CA

PHOTO BY MICHAEL WHEAT PHOTO BY STEVE BARNETT



FEBRUARY

"Idaho? Potatoes are a consistent, quality product. They are an impressive vegetable that's easy to store."

RYAN NELSON
CHEF/OWNER
LATE HARVEST
KITCHEN, THE NORTH
END BARBECUE
AND OYSTERSHED
INDIANAPOLIS, IN

PHOTO BY TONY MARTINEZ



MARCH

"I love all the Idaho? Potatoes. I like having a variety of different starch levels, colors and sizes."

HOLLY SMITH
CHEF/OWNER
CAFE JUNE IN
KIRKLAND, WA

PHOTO BY ANDREW FOLIO



APRIL

"Idaho? Potatoes have the perfect amount of starch and a great texture."

DANA RODRIGUEZ
EXECUTIVE CHEF/OWNER
WORK & CLASS
DENVER, CO

PHOTO BY ANDREW FOLIO



MAY

"We love the consistency of Idaho? Russet Potatoes for our housemade fries. We have used them for our thick cut fries since we opened 15 plus years ago."

DOUGLAS KATZ
CEO / PROPRIETOR OF
THE FOOD AND DRINK
GLENDEN, OH

PHOTO BY ANDREW FOLIO



JUNE

"When Idaho? Potatoes are baked or even when fried, they have that starchy quality. They're nice and creamy inside."

DOUG PSALTIS
CHEF/OWNER
PIZZERIA
CHICAGO, IL

PHOTO BY GUY ABRAMS



JULY

"Idaho? Potatoes have a better natural starch content than most other potato varieties. You can use them in a lot more ways."

ERIC LEVINE
CHEF / PARTNER
MORING STAR GORELL
BANDOLINI IN
PILGRIM TWP & STRIKE
G. AREA, IN

PHOTO BY ANDREW FOLIO



AUGUST

"Idaho? Potatoes are versatile and can be used in so many ways. They allow you to take widely known dishes and put a spin on them."

JOANNA STACHON
EXECUTIVE CHEF
ADA STREET
CHICAGO, IL

PHOTO BY ANDREW FOLIO



SEPTEMBER

"Idaho? Potatoes are a great medium for a wide variety of ingredients and flavor profiles, no matter what cuisine. They are very versatile."

CHUCK HATFIELD
CHEF / CO-OWNER
303 TONES
GARTHESVILLE, MO

PHOTO BY ANDREW FOLIO



OCTOBER

"I love Idaho? Yukon Gold Potatoes for their rich, buttery flavor and beautiful color."

ELISE WIGGINS
CHEF/OWNER
CATERELLA
DENVER, CO

PHOTO BY ANDREW FOLIO



NOVEMBER

"Idaho? Yukon Gold Potatoes are perfect for pairing. The texture creates a crispy exterior and a smooth interior that creates a potato perfection."

MATT BOLUS
EXECUTIVE CHEF
THE KITCHENS
NASHVILLE, TN

PHOTO BY ANDREW FOLIO



DECEMBER

"Idaho? Russet Potatoes are the focus of the life and the least expensive ingredient out. Use them as a base and you have a lot more flexibility to play around the pairing."

CORY MORRIS
EXECUTIVE CHEF/PARTNER
PIZZA BO
CHICAGO, IL

PHOTO BY ANDREW FOLIO



JANUARY

POTATOES & ANCHOVY

Janssons Frestelse

STAFFAN TERJE, CHEF/CO-OWNER
PERBACCO, BARBACCO, SAN FRANCISCO, CA



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	16 MARTIN LUTHER KING JR. DAY	17	18	19	20	21
22	23	24	25	26	27	28 CHINESE NEW YEAR
White Fang Food Co. • San Francisco, CA • www.whitefang.com		Hole, Water & Bread • San Francisco, CA • www.holewaterandbread.com				
29	30	31	<p>"Idaho" Potatoes are grown in soil that adds to the flavor. You can grow potatoes almost anywhere, but it doesn't mean you should." - STAFFAN TERJE, PERBACCO, BARBACCO</p>			
The American Restaurant Co. • Columbus, OH • http://www.americanrestaurantco.com		Jan 29 - Field • International French Restaurant • Paris, France • http://www.frenchrestaurant.com				

RE-DISCOVERING A CLASSIC POTATO DISH

I grew up on a farm in Sweden in a family that loved good food. Being a chef gives me an outlet for my creative, introverted self as well as my leader self that wants to inspire and mentor. The Janssons Frestelse is my rendition of a classic Swedish dish. We serve it as an appetizer. To make it fun, I bake and serve it in the tin that the Swedish anchovy fillets come in.

Idaho® Yukon Gold Potatoes hold their distinct flavor and make an incredible

base. I like the texture and how the Yukons hold up. The Swedish anchovies sit in a salty, sweet brine with warm spices that include sandalwood, ginger and bay leaf. It's important to mix the brine into the cream so the flavor gets dispersed. I don't soak the potatoes too long. I like to keep the starch because it binds better.

At times I look for new exotic ingredients but find myself reverting back to the potato to see what I can re-discover.

Staffan Terje represented San Francisco at the James Beard Foundation's Taste America tour.

His restaurants have received great reviews from multiple publications including Zagat.



FEBRUARY

HASH BROWN POTATOES & BACON

Hash Brown Potatoes Minneapolis

RYAN NELSON, CHEF/OWNER

LATE HARVEST KITCHEN, THE NORTH END BARBECUE & MOONSHINE, INDIANAPOLIS, IN



SUNDAY MONDAY TUESDAY WEDNESDAY THURSDAY FRIDAY SATURDAY

			1	FEBRUARY'S NATIONAL POTATO LOVER'S MONTH	2	GROUNDHOG DAY	3	4
5	6	7	8		9	10	11	
American Culinary Federation (ACF) ChefConnect Chicago • Chicago, IL • www.aackit.org				The North American Association of Food Equipment Manufacturers (NAAEM) Show • Orlando, FL • www.naaem.org				
12	LINCOLN'S BIRTHDAY	13	14	VALENTINE'S DAY	15	16	17	18
19		20	PRESIDENT'S DAY	21	22	WASHINGTON'S BIRTHDAY	23	24
26		27		28	WARD GRAS			
American Culinary Federation (ACF) ChefConnect NYC • New York City, NY • aacf.org				New England Food Show • Boston, MA • info.hfb.com/restaurants				

"These hash browns are decadent as cake. They are perfect with steak or bacon."
 - RYAN NELSON, LATE HARVEST KITCHEN, THE NORTH END BARBECUE & MOONSHINE

BUTTERY HASH BROWNS ARE A STANDOUT SIDE

I cooked in college when I was planning to be a teacher. I stuck with cooking. As a line cook and sous chef, I believed in hard work and the American dream. I opened my first restaurant in 2011 with a strong staff and great location. I had zero turnover in staff last year. A farm-to-table chef, I like seasonal menus. Some dishes are standout staples. Potatoes Minneapolis pays homage to the city where I grew up. You stuff a sauté pan full with shredded Idaho® Potatoes, pour clarified butter around the edges of the pan, and garnish with house bacon

lardons, sour cream and diced chives. There is an art to flipping hash browns. I start the flip with my pan at knee level. A buttery aroma releases from the golden brown crunchy exterior and creamy filling. This is one of our most popular side dishes. Guests like it on its own as well. Some order it as a take-out for their Sunday brunch.

We go through 20 pounds of Idaho® Potatoes a day. Potatoes are ubiquitous and familiar product that guests are always comfortable with.

Chef Ryan Nelson is a recognized seafood sustainability advocate. He is cited in the *Indianapolis Business Journal's* list of "40 under 40," and Late Harvest Kitchen received Best Restaurant of the Year recognition from *Indianapolis Monthly* magazine.



MARCH

POTATOES & ROASTED CHICKEN

Smoked Potato Crema, Roasted Potatoes, and Parmigiano-Reggiano Foam with Roasted Chicken Thighs

HOLLY SMITH, CHEF/OWNER
CAFE JUANITA, KIRKLAND, WA



SUNDAY MONDAY TUESDAY WEDNESDAY THURSDAY FRIDAY SATURDAY

1 ASH WEDNESDAY 2 3 4

"The variety of potatoes in this dish is fun because you get to showcase the best qualities of each one."
—HOLLY SMITH, CAFE JUANITA

5	6	7	8	9	10	11
International Restaurant & Foodservice Showed New York • New York City, NY • www.internationalfoodservice.com			Cher's Quarter Exchange (CQE) • Las Vegas, NV • www.chers.com		T3 Training Conferences Conference • Council of Hotel and Restaurant Trainers • Grand Junction, CO • www.chet.org	
WCP Annual Conference					March 4-7 • T3 Training Conferences Conference	
12	13	14	15	16	17	18
California and East Coast Garden Conference and Trade Show • New Orleans, LA • www.gardenusa.com			Midwest Restaurant Expo • Milwaukee, WI • www.restaurantexpo.com		March 16 • International Association of Culinary Professionals (IACP) Annual Conference • Las Vegas, NV • www.iacp.com	
Research-Outh Association Annual Culinary Conference & Expo • San Juan, Puerto Rico • www.culinary.org						
19	20	21	22	23	24	25
March 20 • First Day of Spring						
26	27	28	29	30	31	
International Potato Expo • Las Vegas, NV • www.potatoes.com						

CONTRASTING TEXTURES PLAY WELL WITH ROASTED CHICKEN

I was heading down a political-science/law path when I started working in restaurants. I fell in love with the buzz. The stuff I love about business gets satisfied. My creative persona is super happy, and I get to take care of people. I am first and foremost a good shopper. I am constantly looking for the best ingredients. I try to be a good editor and not mess with them too much. We source from small artisans in the Pacific Northwest and Italy. I count Idaho as pretty close to the Pacific Northwest.

Each component in this dish likes the other one. The chicken is light enough that the potatoes still shine. The Smoked Potato Crema uses a Yellow Finn potato—it's a little creamier and a little more neutral than an russet, so it takes the smokiness. The smoke in the crema mimics cooking potatoes in the fireplace. The roasted potatoes have a slightly but very crumble, which is a nice contrast to the smooth crema. The parmesan foam is pure umami. It stands up but manages to get into all the nooks and crannies, integrating with the crema and roasted potatoes.

Chef Holly Smith's Northern Italian-inspired cuisine earned her the James Beard Foundation award for Best Chef Northwest in 2008. In 2011, Smith and Cafe Juanita were nominated for the James Beard Award for Outstanding Chef and Outstanding Restaurant.



APRIL

FRENCH FRIES & GREEN CHILE SAUCE

Green Chile Cheese Fries

DANA RODRIGUEZ, EXECUTIVE CHEF/OWNER
WORK & CLASS, DENVER, CO



SUNDAY MONDAY TUESDAY WEDNESDAY THURSDAY FRIDAY SATURDAY

1 APRIL FOODS DAY

"These potatoes are strong enough to keep up with the flavor"
—DANA RODRIGUEZ, WORK & CLASS

2	3	4	5	6	7	8
Women's Leadership Forum in a Waterfront Development Conference • Orlando, FL • www.womenleadersforum.com				April 5-8 • Foodservice Equipment Distributors Association (FEDA) Annual Convention • San Antonio, TX • www.feda.com		
9	10	11	12	13	14	15
PALM SUNDAY	PASSOVER REGALAI SUNDAY				GOOD FRIDAY	
Restaurant Leadership Conference • Scottsdale, AZ • www.restaurantleadership.com						
Foodservice Equipment Distributors Association (FEDA) Annual Convention						
16	17	18	19	20	21	22
EASTER ORTHODOX EASTER		PASSOVER DUSAR SUNDAY				EARTH DAY
23/30	24	25	26	27	28	29
April 23-26 • N.A. & U.S. Chef's Society Conference • Las Vegas, NV • www.na-us-chefsociety.com				Culinary Institute of America District of Columbia International Conference & Festival • Napa, CA • www.culinaryinstitute.com		

AMERICA'S FAVORITE SIDE GETS AN AUTHENTIC MEXICAN TWIST

I started cooking at Panzano in Hotel Monaco. One of the bartenders at Panzano and I wanted to have our own restaurant. Two-and-a-half years ago we opened Work & Class. It's casual. We do American Southern and South Mexican. The name is who we are—working class. We are happy every day, even if we work 16 hours. I never call myself a chef. I always say I am a cook, because that is what I like to do.

I make the green chile sauce recipe exactly like I did in Mexico — garlic, onion, hot

chiles, tomatillos, vegetable stock. The most important thing is to grill the vegetables and cook the sauce until it gets the thickness you want. It's unique because of its char flavor, and it's gluten free. We make our own French fries. We cut the Idaho® Potatoes and blanch them for six minutes with salt and a pinch of baking soda so they don't break. We chill the potatoes, and later we fry them to order. Perfect. Chile, cheese and potatoes is literally the best combination you can find. We can never take it off the menu.

Dana Rodriguez emigrated from Mexico 18 years ago and worked her way up from dishwasher to executive chef/owner of Work & Class. She received nominations from the James Beard Foundation in 2015 and 2016 in the Best Chef Southwest category.



MAY

HOME FRIES & PIZZA

Breakfast Pizza

DOUGLAS KATZ, CHEF/PROPRIETOR
FIRE FOOD AND DRINK, CLEVELAND, OH



SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
	1	2	3	4	5 CINCO DE MAYO	6
7	8	9	10	11	12	13 <small>May 8 & 9 • WCF Women's Culinary & Pastry Conference • Seattle, WA</small>
	<small>Under the Hood 2015 Food Safety Summit Conference • Chicago • www.foodsafetysummit.com</small>					
14 <small>May 14 • WCF Women's Culinary & Pastry Conference • Seattle, WA • www.wcfwomen.org/food-conference</small>	15 MOTHER'S DAY	16	17	18	19	20 ARMED FORCES DAY
21	22 NATIONAL MARTIN LUTHER KING, JR. DAY	23	24	25	26 RAMADAN BEGINS IN LONDON	27 <small>May 25 • National Restaurant Association's NACF Show • Chicago, IL • www.restaurant.org</small>
28 <small>Publight • Chicago, IL</small>	29 MEMORIAL DAY	30	31	<p>"Idaho® Potatoes add a great textural element. You can use other flavors and ingredients to elevate them." - DOUGLAS KATZ, FIRE FOOD AND DRINK</p>		

PRACTICE MAKES A PERFECT BREAKFAST PIZZA

I knew when I was 7 years old that I was going to be a chef. I am not someone who creates something that has never been done before. I like to take something that is classic and work on it until I get the best result. I want to teach people, through time and practice, the rules of the kitchen. My biggest joy is seeing my employees happy, and having customers notice that.

We do some amazing pizzas at night. I thought we had to add a great pizza at

brunch. We make our own dough. Par-cooking the potatoes in the skin on the salt for about 20 minutes is one of the secrets. We let them cool, peel and dice them, then cook them again in the oil. You want to have that pan hot and you want to slowly cook them. If you cook them quickly you won't get that great crispy edge. It is like eating home fries on a pizza. The contrast of the sweet crispness and fattiness of the bacon with the potatoes ... there's not a better breakfast combination.

Fire Food and Drink Chef/Proprietor Douglas Katz is passionate about sustainable, local food prepared as simply as possible. In 2014, the James Beard Foundation nominated him for best Chef of the Great Lakes Region.



JUNE

POTATOES & STEAK

Millionaire's Potato

DOUG PSALTIS, CHEF/PARTNER
RPM STEAK, CHICAGO, IL



SUNDAY MONDAY TUESDAY WEDNESDAY THURSDAY FRIDAY SATURDAY

1 2 3

"A great Idaho® Potato is always a fantastic way to sop up all those beautiful meat juices."
- DOUG PSALTIS, RPM STEAK

4	5	6	7	8	9	10
11	12	13	14	15	16	17
United Food & Drug Store • Chicago, IL • www.unitedfoodstore.com						
18	19	20	21	22	23	24
Center for the Advancement of Foodservice Education (CAFE) Annual Leadership Conference • Myrtle Beach, SC • www.cafecongress.com						
25	26	27	28	29	30	
Hospitality Industry Technology Operations & Conference (HITO) 2017 • Toronto, Ontario, Canada • www.hito.org/industry						
International Food Technology (IFT) Annual Meeting and Food Expo • Las Vegas, NV • www.ift.org						
Summer Food Show • New York City, NY • www.summerfoodshow.com						

A GREAT STEAK DESERVES A POTATO WITH CHARACTER

I love the hospitality of being a chef. Getting a chance to help shape and coach people through their careers is one of the most rewarding parts of it.

We offer a lot of different kinds of potatoes on the menu. We have done everything from patatas bravas to a really fun Hassleback potato. This glorious twice-baked potato is called the Millionaire's Potato. The cuts of beef at RPM Steak are so diverse — we wanted a potato that has a lot of character to match.

The Millionaire's Potato is decadent. Using a really great Gruyère cheese with the Fontina cheese provides that creamy nuttiness. To make them extra delicious, we crisp the shells to order, stuff the potato, and put it back into the hot oven to fresh roast it. It is a twice-baked potato that has come back to life. Both truffles and potato have an earthiness to them and pair well together. The nuttiness of the potato mixture and the fat from the butter highlights that great truffle flavor.

Chef Doug Psaltis' culinary journey has taken him from his grandfather's Greek diner in Queens, NY, to the kitchens of Chef Alain Ducasse, The French Laundry, and now Lettuce Entertain You Enterprises.



JULY

POTATOES & TOMATOES

Idaho® Potato Panzanella Stack

ERIC LeVINE, CHEF/PARTNER
 MORRIS TAP & GRILL, RANDOLPH, NJ
 PARAGON TAP & TABLE, CLARK, NJ



SUNDAY MONDAY TUESDAY WEDNESDAY THURSDAY FRIDAY SATURDAY

"Idaho® Potatoes have an earthy flavor to them. It's always consistent."
 - ERIC LeVINE, MORRIS TAP & GRILL & PARAGON TAP & TABLE

							1
2	3	4 INDEPENDENCE DAY	5	6	7	8	
9	10	11	12	13	14 BASTILLE DAY	15	
School Nutrition Association (SNA) National Conference • Atlanta, GA • www.schoolnutrition.org			America's Culinary Institute (ACI) National Conference & Show • Orlando, FL • www.aciweb.org			July 8-11 • Hospitality Training Conference	
Trade Restaurant Association (TRA) Expo • Dallas, TX • www.tranetexpo.com			National Association of College & University Food Services National Conference • Norfolk, VA • www.nacuf.org				
16	17	18	19	20	21	22	
Hospitality Training Conference - Council of Hotel & Restaurant Trainers • San Diego, CA • www.chrta.org							
23/30	24/31	25	26	27	28	29	

A PANZANELLA POTATO SURPRISE

I started working in restaurants at age 11. The insanity of the business drew me in. The screaming, the yelling, it all made me feel comfortable. Over the years I have become a kitchen rat.

I think about the whole process. I have to think about every little detail that goes with creating our gastrowork experience. Seeing your team excel on a consistent basis, that is the biggest accomplishment.

Potatoes are typically a side dish, but in this case they're the focus of a main dish.

Instead of using bread in the panzanella salad, we use potatoes. It's a different approach to a traditional salad entrée. When you bite into the layers and the flavors combine, that is when the next level of experience happens. We use the Idaho® Russet because it holds very well and has great flavor. There is a little vinegar in the dish, so you want to cut the acid down a bit.

Potatoes have a big place on our menu—hashes, potato cakes, tots. We are always looking to reformat the potato. The options are endless.

As a consultant, chef/partner, hydroponic farmer and ravioli-maker, Eric LeVine has garnered many accolades including an Award of Excellence from Wine Spectator, James Beard nomination for Southeast Chef of the Year, and Food Network Chopped champion.

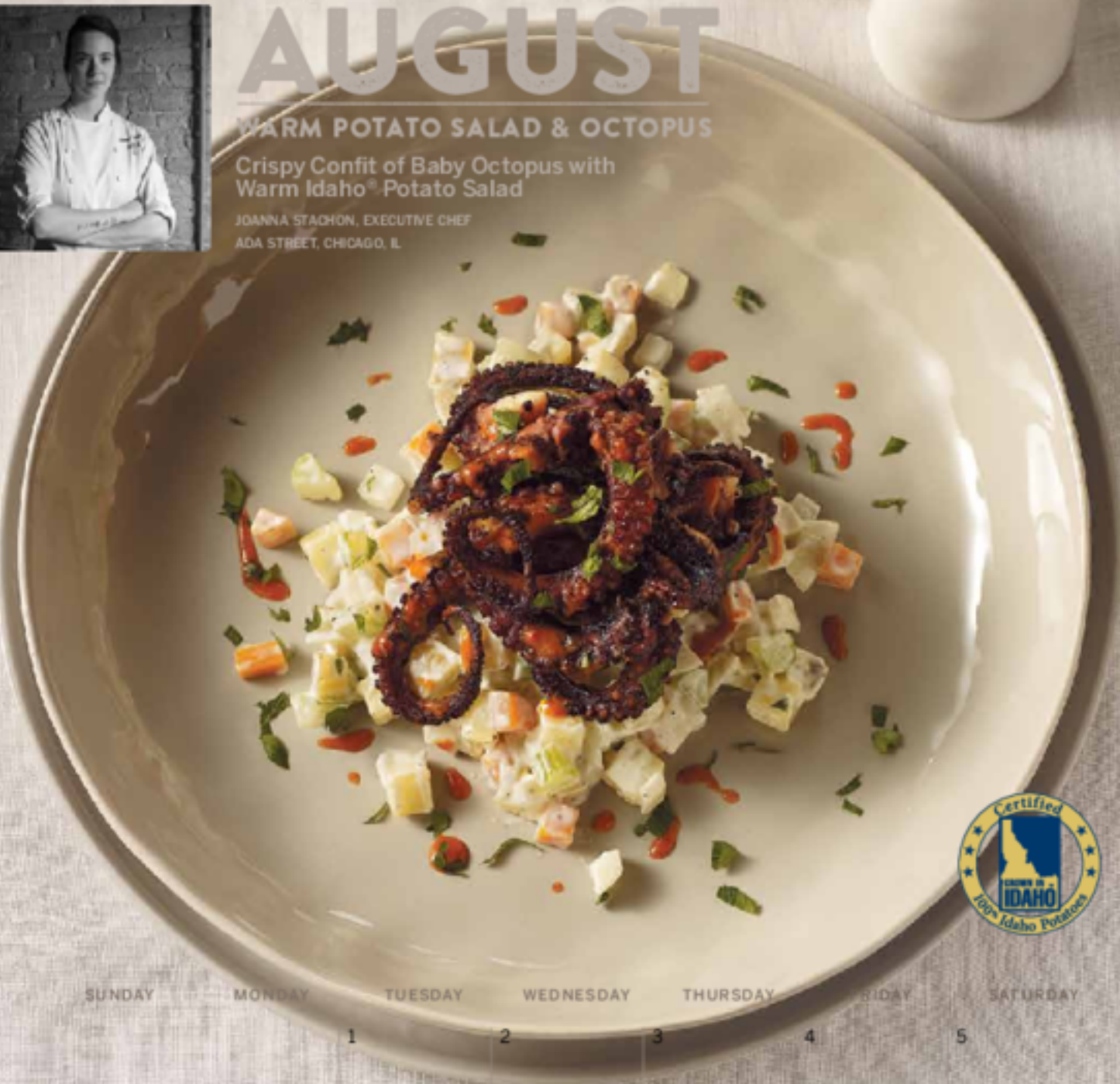


AUGUST

WARM POTATO SALAD & OCTOPUS

Crispy Confit of Baby Octopus with Warm Idaho® Potato Salad

JOANNA STACHON, EXECUTIVE CHEF
ADA STREET, CHICAGO, IL



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

Associate Health Care Services (A-H) Conference • National MD (Nightingale DC) • www.healthcarebusiness.org

20

21

22

23

24

25

26

27

28

29

30

31

"Soaking up a kick of spice from a hot sauce and seasoned to taste in a warm salad, potatoes work. That's how versatile they are."

- JOANNA STACHON, ADA STREET

Healthcare Business • 1000 Lakeside Dr • Los Angeles, CA • www.healthcarebusiness.com

WARM POTATO SALAD COOLS SPICY OCTOPUS

I like kitchen culture because it gives me the opportunity to connect with people. Going from sous chef to executive chef, I now take ownership of the menu and manage a staff. I am the youngest person in the kitchen. Ada Street is housed in an old steel mill in a tucked-away neighborhood. People come for the good food and drink and also to hold events and celebrations in our private dining room. Octopus has always been on the menu. I took a recipe of owner Michael Korrick that is simple but really tasty and put a spin on it by adding a hot sauce and potato

salad. It's a play off of spicy chicken wings and potatoes. The confit octopus is cooked low and slow for two to three hours. Taste the peppers to determine their spiciness before adding them to the hot sauce.

The diced Idaho® fingerling potatoes soak up the flavors in the potato salad. Serve the potatoes warm and let the onions, carrots and celery cool them down. The orange-red color of the octopus atop the potato salad makes it visually pleasing, like a sunset.

Joanna Stachon became executive chef at Ada Street before reaching the age of 25.

Thrillist.com recognized her as a top millennial chef. She is a whole-animal advocate and skilled butcher.



SEPTEMBER

POTATOES & CILANTRO CHUTNEY

Samosa-Stuffed Idaho® Potato with Cilantro Chutney

CHUCK HATFIELD, DIRECTOR CULINARY SYSTEMS
SODEXO, GAITHERSBURG, MD



SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
					1	2
		<p>"The high starch content of the Idaho® Russet makes a beautiful, fluffy filling" - CHUCK HATFIELD SODEXO</p>				
3	4 LABOR DAY	5	6	7	8	9
10 GRANDPARENTS DAY	11 PATRIOT DAY	12	13	14	15	16
<p>For a full list of holidays, visit www.idahopotatoes.com</p>						
17	18	19	20 ROSH HANUKAH REGAL HOLIDAY	21	22 ROSH HANUKAH REGAL HOLIDAY FIRST DAY OF AUTUMN	23
24	25	26	27	28	29 YOM KIPPUR REGAL HOLIDAY	30 YOM KIPPUR REGAL HOLIDAY

DE-CONSTRUCTED SAMOSA IS A HEALTHY INDULGENCE

I grew up in the business. It's all I have ever known, and I truly enjoy it. There is always an opportunity to learn and grow. Just when you think you have a cuisine or food figured out, there is someone else doing something different.

This recipe was designed for our consumers as part of Mindful by Sodexo. We created a line of mostly vegetarian entrées that were foodservice friendly. The stuffed potatoes can be held, are easy to put together, and look great when garnished and filled with interesting ingredients. We played off the loaded baked

potato, taking a well-known staple and making it more healthy and interesting. Samosas are potato-based, so why not reverse-engineer it?

Cumin, coriander and ginger are the dominant Indian spices. Dry-toasting the cumin seed is very important to enhance and bring out the oils. It really gives you a nice flavor punch. In keeping with the Indian influence, we paired the potato with a bright cilantro chutney sauce. The high starch content of the Idaho® Russet makes a beautiful, fluffy filling.

Chuck Hatfield is a Culinary Institute of America graduate with nearly 30 years of foodservice experience. Some of his proudest moments are cooking for President George H. W. Bush and helping Sodexo clients set up operations to feed 15,000 people a day.



OCTOBER

GNOCCHI & SPIGARELLO

Crispy Potato Gnocchi

ELISE WIGGINS, CHEF/OWNER
CATTIVELLA, DENVER, CO



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

Produce Marketing Association (PMA) / 1st Street International Convention & Expo • New Orleans, LA • www.pma.com

Society for Hospitality and Foodservice Management (SHF) National Conference • Miami, FL • www.shf.org

"A dish doesn't need to be difficult to be delicious.
Potatoes paired with an interesting ingredient never fall out of favor."
-ELISE WIGGINS, CATTIVELLA

SEARED AND SMOKY GNOCCHI

From a very young age, I made a connection between good food and happy people. Both of my parents were good cooks. In Louisiana, where I grew up, we appreciated great-tasting food. While in college, I worked in the front of the house as a server, bartender and manager. After I got my degree, I headed to culinary school and then to Colorado.

A lot of people take gnocchi out of a water bath and put it into a sauce. I like to cook it twice. When you sear gnocchi after cooking it in the water bath, the

egg—that is folded in with the potatoes—soufflés. I pan-fry the gnocchi in butter. You get this crispy, caramelized texture on the outside while the inside is super fluffy. Grilled spigarello is a broccoli variety that adds a nice smoky flavor. The tarragon brightens the dish. Idaho® Yukon Gold Potatoes color the dish without even trying.

Elise Wiggins has received numerous best-of awards. In 2014, the James Beard Foundation recognized her Braised Lamb Croquette as a favorite dish. She is the sole owner of the new Cattivella restaurant.



NOVEMBER

POTATO PANCAKE & NEONATA

Idaho® Potato Pancake with Neonata, Topped with Poached Egg

MATT BOLUS, EXECUTIVE CHEF
THE 404 KITCHEN, NASHVILLE, TN



SUNDAY MONDAY TUESDAY WEDNESDAY THURSDAY FRIDAY SATURDAY

1

2

3

4

"People know and trust potatoes. It's a vessel for them to try different ingredients and dishes."

- MATT BOLUS, THE 404 KITCHEN

5

DAYLIGHT SAVINGS TIME ENDS

6

7

ELECTION DAY

8

9

10

11

VETERANS DAY

12

13

14

15

16

17

18

18: The State Experience • New York City NY • www.thestateexperience.com

19

20

21

22

23

THANKSGIVING

24

25

26

27

28

29

30

A MINIMALIST APPROACH TO PAIRING POTATOES

At The 404 Kitchen we are ingredient-inspired. We buy local as much as possible but don't compromise quality for locality. If I have a great potato, I appreciate it for what it is. I take a minimalist approach to creating simple and beautiful cuisine that tastes good.

I was introduced to neonata last year and have fallen in love with it. I wanted to pair it with something and Idaho® Potatoes are perfect. They are the sponge that will enhance and elongate the flavor I'm using.

For this dish, I kept going back to lechup on hash browns. How could I make that even better? If you purée neonata and add it to the potato mix, you get a briny, peppery brightness. When you cut the potato pancake open, it's vibrant red inside. With a white poached egg and yolk spilling over it, how can you say no to that? I use Idaho® Yukon Gold potatoes. They are waxy and give a crispy exterior while the interior retains a potato definition. That's why I prefer them. Let it be fun to cook and more fun to eat.

The 404 Kitchen was a semi-finalist in the Best New Restaurant category of the 2014 James Beard Awards and one of the Best New Restaurants in the South in *Southern Living* magazine. Matt's ultimate compliment is the repeat guest.



DECEMBER

ROASTED POTATOES & TRUFFLE "ASH"

Patatas Rescoldo

CORY MORRIS, EXECUTIVE CHEF/PARTNER
RONERO, CHICAGO, IL



SUNDAY

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

SATURDAY

"Idaho® Russet Potatoes are the focus of the plate and the least expensive ingredient on it. Use them as a base, and you have a lot more flexibility to play around with pairing."

-CORY MORRIS, RONERO

					1	2
3	4	5	6	7	8	9
10	11	12 HAWIKKAN BESKAT SADOWU	13	14	15	16
17	18	19	20	21 FIRST DAY OF WINTER	22	23
24/31 NEW YEAR'S EVE DECEMBER 31	25 CHRISTMAS	26 FIRST DAY OF KWANZAA	27	28	29	30

FROM ASHES, ELEGANT FLAVOR EMERGES

Our approach to authentic cuisine starts with a cooking style and quality ingredients. I wanted to do an onion-potato dish, and rescoldo is one of my favorite cooking techniques. It's a method of cooking where you bury ingredients in a fire's coal embers. I use traditional ingredients, but because of the cooking technique the result is a better version of the steakhouse baked potato.

To mimic the appearance of ash, I worked with tapioca maltodextrin. It turns a fat into a powder. With the burnt onions and truffle oil, you get an elegant flavor.

Pairing this combination with potatoes takes something familiar and makes it interesting. Patatas Rescoldo is savory. Idaho® Russet Potatoes give it a meaty texture. The truffle "ash" is light and dissipates on the palate. You chew through the bacon lardons and glide through the talleggio fondue and chives while the potato just marries them all together in your mouth.

Tablesides we explain the dish to our guests so they aren't confused. They ask: "Can we eat this?" It's a best seller for sure.

Longtime Garces Group Chef Cory Morris (Rural Society) will launch Ronero in Spring 2017.

This *Food Network Chopped* champion is inspired by food-immersion travel.

2017 IDAHO POTATO CHEFS CALENDAR RECIPES



JANUARY POTATOES & ANCHOVY

Janssons Frestelse

Recipe courtesy of Chef/Co-Owner Stefan Terp, Perabaco, Barbaco, San Francisco, CA

Servings: 6-8

- INGREDIENTS:**
- 5 to 6 Idaho® Yukon Gold Potatoes
 - 2 onions, finely sliced
 - 3 tablespoons butter, divided, plus more for greasing dish
 - 2 teaspoons salt
 - 1 teaspoon white pepper, ground
 - 1 teaspoon allspice, ground
 - 20 Swedish anchovy fillets (bitter cured)
 - 2 cups heavy cream
 - 1/2 cup breadcrumbs (optional)
 - Salmon or trout roe for serving (optional)

- DIRECTIONS:**
1. Peel the potatoes and cut them into 1/2-inch x 1/2-inch strips.
 2. Sauté the onions gently in 1 tablespoon butter without browning. Season with the salt, white pepper and allspice.
 3. Grease an ovenproof baking dish with butter and cover the bottom with a layer of potatoes (using an effort of the prepped strips), then add half the onions and half the anchovy fillets. Add another layer of potatoes, then the rest of the onions and anchovies. Finish with a layer of potatoes.
 4. Flatten the surface. Mix the cream and reserved anchovy brine, then pour over the potatoes.
 5. Place a few pats of butter on top and sprinkle with breadcrumbs (if using). Bake in a 450°F oven until the potatoes are cooked and the top is golden, about 1 hour. Dish can also be baked and served in the anchovy tin. Serve with roe, if desired.

- (Hash Brown Potatoes/Minneapolis continued)
1. until the edges begin to brown. 4 to 5 minutes, then flip hash browns. (If you're uncomfortable flipping the hash browns, use another sauté pan to top the first pan and over turn the potatoes into the second pan.)
 3. Once the potatoes are flipped, place the pan in a 350°F oven until the potatoes are golden brown on the outside and cooked through on the inside, about 10 minutes.
 4. Garnish the hash browns with large dollop of sour cream, bacon and onions and chives.



MARCH POTATOES & ROASTED CHICKEN

Smoked Potato Crema, Roasted Potatoes, and Parmigiano-Reggiano Foam with Roasted Chicken Thighs

Recipe courtesy of Chef/Owner Holly Smith, Cafe Juanita, Portland, WA

Servings: 8 to 12

- INGREDIENTS: SMOKED POTATO CREMA**
- 2 pounds Idaho® Yellow Finn Potatoes
 - Salt as needed, for boiling potatoes
 - 1/2 cup heavy cream
 - 4 tablespoons unsalted butter
 - Kosher salt, to taste
- INGREDIENTS: ROASTED POTATOES**
- 2 pounds Idaho® Yellow Finn Potatoes
 - Salt as needed, for boiling potatoes
 - 4 tablespoons olive oil
 - 2 tablespoons unsalted butter
 - Kosher salt, to taste
- INGREDIENTS: PARMIGIANO-REGGIANO FOAM**
- 25 grams cheddar tods
 - 250 grams Parmigiano Reggiano cheese, grated
 - 200 grams heavy cream
 - Kosher salt, to taste
- INGREDIENTS: ROASTED CHICKEN THIGHS**
- 8 to 12 chicken thighs, skin on (wee dup)
 - Kosher salt, to taste
 - Extra virgin olive oil, to taste
 - Fresh rosemary sprigs, to taste
 - Fresh thyme sprigs, to taste
 - Pinch of garlic, to taste (optional)

- DIRECTIONS: SMOKED POTATO CREMA**
1. Place the potatoes in a large pot and cover with cold water.
 2. Add salt to the water and bring to a boil, then turn down to a simmer. Continue to simmer until the potatoes are very tender (the skins have broken and the flesh is popping out).
 3. Carefully remove the potatoes from the water. While the potatoes are still warm, mash them by pressing through a tamis (or remove skins and mash in a mixer with a paddle attachment) until they are smooth.
 4. Using a smoking gun and applewood chips, smoke the potato until they take on a smoky flavor, about 15 minutes. Be careful not to smoke them too long.
 5. Heat a medium-sized sauté pan over medium-high heat. Add the cream, butter and smoked potatoes to the pan. Using a spoon, stir the potatoes until they are smooth and hot. Season with kosher salt.

- DIRECTIONS: ROASTED POTATOES**
1. Place the potatoes in a large pot and cover with cold water.
 2. Add salt to the water and bring to a boil, then turn down to a simmer. Continue to simmer until the potatoes are a fork tender.
 3. Carefully remove the potatoes from the water and place on a sheet tray. Place the sheet tray in the refrigerator until the potatoes are completely cooled.
 4. Once the potatoes have cooled, cut them into logs about 1/2 inch thick.
 5. Preheat oven to 400°F.
 6. Heat a large oven-proof sauté pan over high heat. Add the olive oil and let it heat up.
 7. Once the olive oil is hot, carefully place the potatoes into the pan. When they are crisp on one side, flip them to crisp up the other side.
 8. Once you have flipped them, add the butter to the pan and place in the oven for about 5 minutes. Season with kosher salt.

- DIRECTIONS: PARMIGIANO-REGGIANO FOAM**
1. In a small sauté pan over medium-high heat, heat up the cheddar tods.
 2. Using a whisk, slowly add the grated cheddar to the pan. Whisk until all the cheese is melted.
 3. Place the melted cheese mixture into a blender. Turn on the blender and slowly add the cream.
 4. After the mixture is completely smooth, taste and adjust seasoning with kosher salt as needed. Place mixture in a whipped cream dispenser and charge with at least two charges. Test foam consistency and add another charge as necessary.

- DIRECTIONS: ROASTED CHICKEN THIGHS**
1. Dinethe chicken thighs for 3 hours, then drain and pat dry.
 2. Preheat oven to 400°F.
 3. Season chicken thighs with kosher salt and olive oil and toss with fresh rosemary and thyme sprigs. Season with pinched garlic (if using).
 4. Roast chicken thighs, skin side up until skin is super crispy and thighs are crackling tender, about 40 minutes. Remove herb sprigs. Allow to rest 5 to 10 minutes before serving.

- DIRECTIONS: ASSEMBLY**
1. To plate, place a generous swoosh of the smoked potato crema on the plate and pile the crispy roasted potatoes on top. Garnish with the foam and serve immediately with roasted chicken thighs.



APRIL FRENCH FRIES & GREEN CHILE SAUCE

Green Chile Cheese Fries

Recipe courtesy of Executive Chef Dana Rodriguez, Work & Class, Denver, CO

Servings: 1

- INGREDIENTS: CHILE SAUCE**
- 5 pounds Anaheim peppers
 - 5 pounds poblano peppers
 - 2 cups jalapeño peppers
 - 2 cups onion oil
 - 3 pounds tomatillos, roughly chopped
 - 2 pounds onions, roughly chopped
 - 1 cup garlic cloves
 - 1/2 cup salt
 - 1/2 cup fresh oregano
 - 1/2 cup black pepper
 - 1/2 cup onion and garlic
 - 1/2 cup onion, ground
 - 5 gallons vegetable stock
 - 2 bunches of chalcabito with stems
 - 1 gallon white beans, cooked
 - 1 gallon black beans, cooked
- INGREDIENTS: FRIES**
- 2 Idaho® Russet Potatoes, peeled and cut into 1/4-inch slices
 - 2 quarts canola oil
 - 1 ounce Chile Sauce (see recipe)
 - 1/2 cup Queso Adobado, shredded
 - 1/2 cup 6-year Wisconsin Cheddar cheese, shredded

- DIRECTIONS: CHILE SAUCE**
1. Roast all the peppers on the grill, then remove the skins and roughly chop the peppers.
 2. In a large pot, add the oil and sauté the tomatillos, onions and garlic until golden brown. Then add the chopped peppers, salt, oregano, pepper, onion and onion and sauté for about 30 minutes over medium heat to bring the flavor out.
 3. Add the stock and let the mixture cook over medium heat until the ashes the desired thickness, 35 to 40 minutes. Add the beans, then blend the mixture using an immersion blender. Add salt and pepper to taste. Stir in the beans.
- DIRECTIONS: FRIES**
1. Bring a large pot of salted water to a boil. Blanch potato slices about 6 minutes, until soft outside and firm inside. Drain and place in a colander for 30 minutes.
 2. Heat the oil in a deep pot and when the temperature reaches 350°F, fry the potatoes en masse with a strainer.

3. Place fried potatoes in a metal pie tin, add the Chile Sauce and top with the cheeses. Place in a 350°F oven until the cheese is melted, about 6 minutes.



MAY HOME FRIES & PIZZA

Breakfast Pizza

Recipe courtesy of Chef/Owner Douglas Katz, Fire Food and Drink, Cleveland, OH

Servings: 1 (10-inch pizza)

- INGREDIENTS: PIZZA CRUST**
- 1/2 cup water, cooler than 100°F
 - 1/2 teaspoon instant yeast
 - 1/2 teaspoon granulated sugar
 - 1 cup bread flour
 - 3 tablespoons semolina
 - 1 teaspoon salt
 - 2 teaspoons extra virgin olive oil, plus more for brushing
 - Kosher salt for sprinkling

- INGREDIENTS: PIZZA**
- Kosher salt as needed for baking plus more to taste
 - 2 pounds Idaho® Yukon Gold Potatoes, sliced
 - 2 tablespoons canola oil
 - 1 tablespoon unsalted butter
 - 1 tablespoon fresh parsley, chopped
 - Black pepper, finely ground, to taste
 - 1/2 cup baked Pizzoccolo (see recipe)
 - 4 ounces Cheddar cheese, grated
 - 4 ounces mozzarella cheese, grated
 - 2 eggs
 - 2 slices applewood-smoked bacon, rendered
 - Spinach leaves, torn, for garnish (optional)

- DIRECTIONS: PIZZA CRUST**
1. Place the water, instant yeast and sugar in the bowl of a stand mixer and let sit until the yeast dissolves and becomes active, about 3 minutes.
 2. Add the flour, semolina, salt and olive oil to the mixing bowl on top of the water, yeast and sugar mixture.
 3. Using the dough hook attachment, start mixing on the low setting until the ingredients begin to combine into a homogeneous mixture, about 1 minute, then raise to medium-high speed for at least 8 minutes to develop dough strength. The dough should begin to climb the hook and rise on the sides, yet still be slightly tacky and adhere to the bottom of the bowl. If the dough is climbing the hook without sticking to the bowl, add a few drops of water. If the dough is not clearing the sides, add a light dusting of flour and continue

- (Breakfast Pizza continued)
4. Roll the dough from the bowl and split evenly in two equal pieces with the dough knifer or kitchen blade.
 5. Roll each piece of dough—in your hands or against a kitchen surface—into a ball.
 6. Lightly oil 2 small bowls with the cooking spray or oil of your choice. Place each portion in a bowl, cover with plastic wrap and refrigerate.
 7. Allow your portions to rest for at least an hour at room temperature, until they have doubled in size. If you're only making one or two, place the other portion in your refrigerator for up to 3 days.
 8. Spread or roll the risen dough on a lightly floured surface, or stretch with your knuckles, until you have reached a crust diameter of about 30 to 12 inches.
 9. Preheat oven to 375°F. Dock the dough (prick the surface with a fork), brush or spray with olive oil and season with kosher salt. Place on a parchment-lined baking sheet and place the dough to prevent it from over rising. Bake until puffy on the edges, but not browned, about 5 minutes. Allow to cool before making the pizza.

- DIRECTIONS: PIZZA**
1. Preheat oven to 350°F. Create a bed of kosher salt on a small sheet tray; bake the potatoes until they are soft on the outside but still firm in the middle, about 30 minutes.
 2. Remove the par-cooked potatoes from the salt bed and, using a towel to hold them, portion the potatoes with a paring knife. Cut the potatoes into 1/2-inch pieces.
 3. Heat a nonstick sauté pan over low heat to add the canola oil, potatoes and salt. Slowly cook over low heat for about 25 minutes, stirring every few minutes. When potatoes are crisp on the outside but tender on the inside, add the butter, parsley and black pepper; stir to combine, remove from heat.
 4. Preheat oven to 375°F. Place the pizza crust on a parchment-lined baking sheet. Mix together the cheese and distribute over the crust, keeping a 1/2-inch rim around the edge.
 5. Make four small "nests" in the cheese toward the middle. Crack each egg open and place into each nest. Spread the cooked potatoes and scatter the bacon bits on the pizza.
 6. Bake at 375°F until the crust is golden brown and the egg whites are cooked through but yolk is still runny, about 8 minutes. Remove from the oven, top with the spinach leaves.



JUNE POTATOES & STEAK

Millionaire's Potato

Recipe courtesy of Chef/Partner Doug Paffels, RPM Steak, Chicago, IL

Servings: 10

- INGREDIENTS:**
- 10 large Idaho® Russet Potatoes (50 ct.), unpeeled
 - 1/2 pound unsalted butter at room temperature, plus more for brushing
 - 1/2 cup fontina cheese, coarsely grated, or 1/2 cup fontina and 1/2 cup Gruyère cheese, plus more for finishing
 - 1/2 cup aged Parmesan cheese, grated
 - 1/2 cup heavy cream
 - 1/2 cup fresh chives, chopped, plus more for garnish
 - 3 tablespoons truffle paste
 - Salt and pepper, to taste
 - Fresh black truffle for finishing (optional)
 - Truffle oil for drizzling

- DIRECTIONS:**
1. Bake potatoes in a 400°F oven (375° convection) for 60 minutes, until tender. Remove from oven, let cool slightly.
 2. Slice off the top of each potato lengthwise, scoop out and reserve the flesh.
 3. Brush the inside of each potato shell with butter; place back in the oven to crisp up about 10 minutes.
 4. Add the potato flesh to the bowl of a stand mixer fitted with the paddle attachment. Add the butter and mix to combine. Mix in the grated cheeses, then the cream. Mix in the chives and truffle paste and season to taste with salt and pepper.
 5. Divide the potato mixture among potato shells and top with mozzarella cheese (or fontina or Gruyère mixture). Bake for another 10 to 15 minutes, until heated through and cheese has melted.
 6. Finish each potato with freshly shaved truffle (if using), drizzle with truffle oil and sprinkle with chopped chives. Serve immediately.



JULY POTATOES & TOMATOES

Idaho® Potato Panzanella Stack

Recipe courtesy of Chef/Partner Gicle Levine, Morris Tap & Grill, Randolph, NJ

Servings: 4

- INGREDIENTS: BALSamic Dressing**
- 1/2 bunch basil, about 2 cups
 - 1/2 cup olive oil
 - Salt and pepper, to taste

- INGREDIENTS: BAL SAMIC REDUCTION**
- 1/2 cup balsamic vinegar
 - 1/2 cup honey

[Idaho® Potato Panzanella Salad continues]

- INGREDIENTS: BACON BRUSCHETTA**
- 8 ripe plum tomatoes, seeded and diced
 - 1/2 cup basil, coarsely chopped
 - 1/2 cup fresh basil, coarsely chopped
 - 2 tablespoons garlic, finely minced
 - 1 tablespoon fresh lemon juice
 - 1/2 teaspoon extra virgin olive oil
 - 1/2 teaspoon fresh tarragon, finely minced
 - 1/2 teaspoon crushed dried pepper flakes
 - Salt and pepper, to taste

DIRECTIONS: STACK

1. Wash and slice each potato into long planks (12 pieces total); season with kosher salt and white pepper. Fry planks in olive oil or bake until tender; let cool.
2. Drizzle a plate with some Balsamic Reduction.
3. Gently toss tomato slices in olive oil and season with salt and pepper.
4. Per portion, layer a slice of potato on the plate, followed by a tomato slice, a mozzarella slice and a slice of grilled remains. As you layer, drizzle each component with Balsamic and Balsamic Reduction.
5. Repeat the layering process and top with one piece of potato, then garnish with 1/2 tablespoon of the Bacon Bruschetta.

DIRECTIONS: BASIL OIL

1. Combine all the ingredients in a blender and puree until smooth, about 20-30 seconds.

DIRECTIONS: BALSAMIC REDUCTION

1. Place the vinegar and honey in a saucepot over high heat, bring to a boil, reduce heat to low, and simmer until reduced by half. Let cool.

DIRECTIONS: BACON BRUSCHETTA

1. Combine all the ingredients except salt and pepper in a bowl, then add salt and pepper to taste. Set aside, unrefrigerated, for 3 hours.

DIRECTIONS: STACK

1. Wash and slice each potato into long planks (12 pieces total); season with kosher salt and white pepper. Fry planks in olive oil or bake until tender; let cool.
2. Drizzle a plate with some Balsamic and Balsamic Reduction.
3. Gently toss tomato slices in olive oil and season with salt and pepper.
4. Per portion, layer a slice of potato on the plate, followed by a tomato slice, a mozzarella slice and a slice of grilled remains. As you layer, drizzle each component with Balsamic and Balsamic Reduction.
5. Repeat the layering process and top with one piece of potato, then garnish with 1/2 tablespoon of the Bacon Bruschetta.



AUGUST

WARM POTATO SALAD & OCTOPUS

Crisp Confit of Baby Octopus, Homemade Hot Sauce, Warm Potato Salad

Recipe courtesy of Executive Chef Joanna Stachon, Ada Street, Chicago, IL

Servings: 4-6

INGREDIENTS: OCTOPUS

- 2 pounds tentacles baby octopus
- 1/2 gallon extra virgin olive oil

INGREDIENTS: HOT SAUCE

- 1 cup white distilled vinegar
- 1 cup cherry peppers, stemmed
- 1/2 cup extra virgin olive oil
- 1/2 teaspoon anethum gum
- 1/2 teaspoon salt

INGREDIENTS: POTATO SALAD

- 3 cups Idaho® Fingerling Potatoes, small dice
- 1/2 cup Spanish onion, small dice
- 1/2 cup oil
- 1/2 cup carrot, small dice
- 1/2 cup celery, small dice
- Salt and pepper, to taste

INGREDIENTS: ASSEMBLY

- Fresh pan-fry or fries, chopped, as needed for garnish

DIRECTIONS: OCTOPUS

1. Clean the octopus as needed.
2. In a large saucepan, poach the octopus in the olive oil low heat for 2 to 3 hours, until tender.

DIRECTIONS: HOT SAUCE

1. Bring the vinegar to a boil, then pour over the peppers.
2. Weigh the peppers down and let cook covered for at least an hour.
3. Drain the peppers, reserving the vinegar.
4. Put the peppers and half the reserved vinegar in a blender and blend until smooth.
5. With the blender running, stream the olive oil slowly, then add the anethum gum and salt.

DIRECTIONS: POTATO SALAD

1. Cook the diced potatoes in boiling water until tender.
2. Combine all the remaining ingredients except salt and pepper.
3. Add the cooled, drained potatoes to the mixture while they're still hot so it will combine and season to taste.

DIRECTIONS: ASSEMBLY

1. Seal the poached octopus in a black steel pan or a cast iron pan over high heat until charred and crisp about 5 minutes.
2. Top the octopus in the hot sauce.
3. Plate over the warm potato salad, using about 1 cup octopus and 1/2 cup potato salad per portion.
4. Garnish with pan-fry or fries.



SEPTEMBER

POTATOES & CILANTRO CHUTNEY

Samosa-Stuffed Idaho® Potatoes with Cilantro Chutney

Recipe courtesy of Chef Chuck Hatfield, Soleo, Gaitherburg, MD

Servings: 4

INGREDIENTS: BAKED POTATOES

- 4 Idaho® Russet Potatoes (80 ct.)
- 1/2 tablespoon plus 1/2 teaspoon canola/olive oil blend (80/20 v/v)
- 1/2 teaspoon kosher salt
- 1/2 teaspoon black pepper

INGREDIENTS: CILANTRO CHUTNEY

- 2 tablespoons fresh cilantro leaves, chopped
- 2 tablespoons fresh mint leaves, chopped
- 1/2 tablespoon plus 1/2 teaspoon fresh mango, peeled, seeded and chopped
- 2 1/4 teaspoons onion, chopped
- 1 1/2 teaspoons jalapeño pepper, chopped
- 1 1/2 teaspoons lemon juice
- 1 1/2 teaspoons water
- 1/2 teaspoon granulated sugar
- 1/2 teaspoon fresh ginger, peeled and chopped
- 1/2 teaspoon kosher salt

INGREDIENTS: STUFFED POTATOES

- 4 baked Idaho® Russet Potatoes (see recipe)
- 2 1/2 teaspoons canola/olive oil blend (80/20 v/v)
- 1/2 teaspoon canola/olive oil blend
- 2 1/4 ounces yellow onion, diced into 1/4-inch pieces
- 1/2 tablespoon jalapeño pepper, seeded and minced
- 1/2 teaspoon fresh ginger, peeled and minced
- 1/2 teaspoon garlic, minced
- 1/2 teaspoon turmeric, ground
- 1/2 teaspoon coriander, ground
- 1/2 teaspoon paprika
- 1/2 teaspoon cumin, ground
- 1/2 teaspoon kosher salt
- 1/2 teaspoon black pepper
- 4 ounces canned chickpeas, rinsed and drained
- 3 ounces freezing peas, thawed
- 2 teaspoons butter, melted
- 1/2 tablespoon plus 1/2 teaspoon fresh cilantro leaves, chopped
- 2 teaspoons lemon juice
- 1/2 cup Cilantro Chutney (see recipe)

DIRECTIONS: BAKED POTATOES

1. Place potatoes in the sink. Cover with cold water and scrub clean. Drain.
2. Arrange the potatoes on a sheet pan. Coat with oil blend and season with the salt and pepper. Bake in a 400°F oven (375°F convection) for 60 to 70 minutes, until tender.

DIRECTIONS: CILANTRO CHUTNEY

1. Combine all the ingredients in a blender and process to a puree. (This won't blend easily. You'll need to stop and start the blender and stir things around often to get them to combine together. You can add a bit more water to facilitate the process, but the flavor of the chutney will be milder.)

DIRECTIONS: STUFFED POTATOES

1. Once potatoes are cool enough to safely handle, slice the tops, opening twice, from end to end, about halfway deep. Scoop out potato flesh and roughly chop. Reserve potato flesh in a bowl and place the hollowed-out shells on a paper towel.
2. In a sauté pan, heat oil over medium heat. Add the onion, seeds and allow to crackle until fragrant, 20 to 30 seconds.
3. Add the onion, jalapeño, ginger and garlic and cook until onion has softened, 2 to 3 minutes.
4. Add the turmeric and until the mixture is evenly yellow. Add the reserved potato flesh and cook until evenly coated yellow.
5. Add the coriander, paprika, ground cumin, salt and pepper and cook 5 to 7 minutes.
6. Add the chickpeas and peas and cook 3 to 4 minutes.
7. Finish with the butter, cilantro and lemon juice.
8. Place one scoop (about 5/4 ounces) potato mixture into each potato shell. Heat in a 375°F oven (350°F convection) for 10 to 15 minutes.
9. Drizzle 1/2 tablespoon Cilantro Chutney over each potato and serve.



OCTOBER

GNOCCCHI & SPAGARELLO

Crispy Potato Gnocchi

Recipe courtesy of Chef/Owner Elise Wiggins, Grillella, Denver, CO

Servings: 6

INGREDIENTS: GNOCCCHI

- Kosher salt, to taste
- 2 pounds Idaho® Yukon Gold Potatoes
- 6 to 7 large egg yolks
- 1 cup Parmesan cheese, freshly grated
- 1/2 teaspoon sea salt
- 1/2 teaspoon nutmeg, freshly grated

[Crispy Potato Gnocchi continues]

- 1/2 teaspoon black pepper, freshly ground
- 2 cups all purpose flour, plus more for dusting

INGREDIENTS: MARINATED SUN-DRIED TOMATOES

- 1 cup all packed sun-dried tomatoes, removed from oil (see recipe)
- 2 tablespoons fresh basil, chopped
- 2 tablespoons extra virgin olive oil
- 1/2 tablespoon fresh garlic, chopped
- 1/2 teaspoon fresh oregano, chopped
- 1/2 teaspoon fresh thyme, chopped

INGREDIENTS: SPAGARELLO

- 1/2 pound spaghetti
- Reserved oil from sun-dried tomatoes
- Kosher salt, to taste

INGREDIENTS: ASSEMBLY

- 2 pounds Gnocchi (see recipe)
- 6 tablespoons unsalted butter
- 1 cup Marinated Sun-Dried Tomatoes, halved (see recipe)
- 1/2 pound Spagarello (see recipe)
- 1/2 cup Gorgonzola, crumbled
- 1/2 tablespoon fresh tarragon leaves
- Sea salt and black pepper, freshly cracked, to taste
- Extra virgin olive oil for drizzling

DIRECTIONS: GNOCCCHI

1. Preheat oven to 425°F.
2. Spread a layer of kitchen foil on a baking sheet and arrange the potatoes on top. Bake until the potatoes are tender, about 45 minutes. Let sit until cool enough to handle, then peel off the skins. (Throw away the skins or fry them for a snack.)
3. Pass the potatoes through a potato ricer. Make a mound of the potatoes on the counter and set a scale in the middle. Add 6 of the egg yolks, plus the cheese, sea salt, nutmeg and pepper. Using your hands, mix well into the potatoes.
4. Sprinkle 1/2 cup of the flour over the potatoes and, using your fists, press it into the potatoes. Fold the dough over on itself and press down again. Dust with a little more flour and fold again. Repeat until the dough just holds together. If the mixture is too dry, add another egg yolk. The correct dough should be supple and smooth. If it cracks when it's too thick, knead more flour into it.
5. Lightly dust the counter with flour and cut the dough into 4 pieces. Roll each piece into a rope about 1/4 inch to 1/2 inch in diameter. Cut the ropes into 1/2 inch long pieces, lightly flouring the gnocchi as you cut them. When shaping the gnocchi, you can simply lay them out on a damp surface or roll them on the back of a fork and press your finger into them to create a cross.
6. Let gnocchi air-dry for a couple of hours before cooking (or you can freeze them for later).

DIRECTIONS: MARINATED SUN-DRIED TOMATOES

1. Combine all the ingredients and allow to marinate for at least eight hours, preferably overnight. Cut each tomato in half.

DIRECTIONS: SPAGARELLO

1. Bring a pot of salted water to a boil. Keeping hold of the leaves, submerge only the spaghetti stems into the water to blanch. Remove and let cool.
2. Toss spaghetti with the oil and season with kosher salt. Place on a platter with the leaves away from the hot part. Grill quickly to just get a char and let a side to cool, then roughly chop.

DIRECTIONS: ASSEMBLY

1. Preheat oven to 350°F.
2. Bring a large pot of salted water to a boil. Drop the gnocchi into the water and portion (1/2 pound) at a time. Once the gnocchi float to the surface, about three minutes, they are ready. Remove them from the water using a strainer or slotted spoon, repeat with the remaining gnocchi.
3. Heat 1/2 tablespoon butter in a sauté pan over medium-high heat. Cook butter until just starting to brown, about two minutes, then toss in one portion gnocchi. Pan-fry gnocchi in butter until browned on both sides, then place on a sheet tray. Repeat until all the gnocchi are cooked.
4. Top the gnocchi with the Marinated Sun-Dried Tomatoes and place the sheet tray in the oven to let it thoroughly about five minutes.
5. Remove the gnocchi and tomatoes from the oven and place in bowls. Top with the Grilled Spagarello, Gorgonzola and tarragon leaves, sprinkle with sea salt and cracked black pepper and drizzle with olive oil.



NOVEMBER

POTATO PANCAKE & NEONATA

Idaho® Potato Pancake with Neonata, Topped with Poached Egg

Recipe courtesy of Executive Chef Matt Glicks, The 404 Kitchen, Nashville, TN

Servings: 4

INGREDIENTS:

- 2 pounds Idaho® Yukon Gold Potatoes
- 1/2 cup neonata, parmed
- 1/2 cup butter, melted
- 1/2 cup fresh chives, thinly sliced
- Kosher salt, to taste
- 1 cup white wine vinegar
- 4 eggs
- Maldon salt for garnish
- Black pepper for garnish

DIRECTIONS:

1. Peel the potatoes and keep them in cold water to prevent them from oxidizing.
2. Using a Japanese mandoline with the third teeth attached, shred the potatoes into long thin strands. Immediately place them in cold water to prevent them from discoloring. Alternatively, if you don't have a mandoline, you can thinly slice the potatoes using a knife and then cut them into thin lengths with a slicer.

[Idaho® Potato Pancake with Neonata continues]

3. Drain the potatoes well and pat them dry with a cleanish cloth or paper towel. In a bowl, combine the potatoes, neonata, butter and chives. Mix gently to evenly combine all the ingredients but not break up the potatoes. Taste the mixture and add kosher salt if needed.
4. Preheat oven to 375°F and spray a small sheet tray with nonstick spray.
5. Heat a small nonstick pan over medium-high heat. Separate the mixture into four equal portions. Place a 4-inch ring mold in the center of the pan. Carefully pack one portion into the ring mold, gently pushing the mixture down until it is flat and even on top.
6. Cook the potato pancake until golden and crisp on the bottom, 5 to 7 minutes. Carefully remove the ring mold and flip the pancake over. Again, cook until crisp and golden. Remove the pancake from the pan and place it on the prepared sheet tray. Repeat this for the other three portions. (If you don't have a ring mold, you'd either just cook one larger slice, use a non-stick oven-proof skillet large enough to fit all the potato mixture and bake the potato pancakes in that pan instead of using the sheet tray.)
7. Bake the potato pancakes until fully cooked, about 25 minutes.
8. In a pot of enough to poach the eggs, add enough water to fill the pot two-thirds full. Add the vinegar, bring to a boil, then reduce to a very gentle simmer.
9. Using a slotted spoon, gently fry the simmering water around and around until a white pool forms. Crack the eggs one at a time and carefully lower them into the white pool, which will help the eggs maintain their shape as they cook. Poach the eggs for 5 minutes, making sure not to disturb them in any way as they cook.
10. Remove the eggs from the water and place them on a cleanish towel or paper towel to drain any excess water.
11. Remove the potato pancakes from the oven and place each in the center of a small breakfast plate (or cut the large cake into individual portions and place each portion in the center of a plate).
12. Place one egg on top of each potato pancake and garnish with a pinch of Maldon salt and a sprinkle of black pepper.



DECEMBER

ROASTED POTATOES & TRUFFLE "ASH"

Patatas Rescoidos

Recipe courtesy of Executive Chef Partner Cory Morris, Raven, Chicago, IL

Servings: 4-6

INGREDIENTS: ROASTED POTATOES

- 4 Idaho® Russet Potatoes
- 1/2 cup blended oil
- Salt and pepper, to taste

INGREDIENTS: BLACK TRUFFLE LEASH

- 2 white onions
- 2 cups truffle oil (see recipe)
- 1/2 cup truffle oil
- Salt and pepper, to taste

INGREDIENTS: TALEGGIO FONDUE

- 1 pint heavy cream
- 1 pint half and half
- 1/2 cup roasted garlic
- 1/2 pound Taleggio, and removed
- Salt, to taste

INGREDIENTS: ASSEMBLY

- 1/2 pound bacon or andouille, cut into 1/2-inch cubes
- 1/2 ounce of Potato (see recipe)
- 1/2 ounce of Truffle Ash (see recipe)
- 1/2 ounce of Taleggio (see recipe)
- 1/2 pound fresh chives, finely chopped

DIRECTIONS: ROASTED POTATOES

1. Rinse potatoes in cold water and remove any dirt. Pat the potatoes dry with a clean paper towel.
2. Cook the potatoes in a 375°F oven until soft, about 55 minutes.

DIRECTIONS: BLACK TRUFFLE ASH

1. On a sheet tray, roast onions in a 400°F oven until black, about 20 minutes. Let cool. Using an ice grinder, blend into a fine powder.
2. Put the truffle oil in a small bowl and stir in the truffle powder. Sprinkle the truffle oil evenly throughout the roasted onions. Add 1/2 cup truffle powder, season with salt and pepper and whisk all the ingredients together.

DIRECTIONS: TALEGGIO FONDUE

1. Over medium heat, reduce the heavy cream and half and half by one-third. Add the roasted garlic, Taleggio and salt to taste. Stir over medium heat until Taleggio is fully incorporated. Keep warm if serving immediately, or hold refrigerated until service.

DIRECTIONS: ASSEMBLY

1. In a hot sauté pan, quickly sear the bacon or andouille until golden brown. Remove the fat.
2. Roll the roasted potatoes in the bacon fat to coat. Next, oil the potatoes in the Black Truffle Ash until evenly coated.
3. Plate the potatoes and top them with the excess truffle ash. Cut the potatoes open and add the bacon or andouille, Taleggio Fondue and chives.

WARM POTATO SALAD & HOT CHICKEN



Hot Chicken, Bisquit Pan de, Warm Potato Salad, Kohlrabi, Candied Skin

ELLY GIOCCIA

POTATOES & TOFU



Tofu Potato Hash

AHMED SHAZLY

FRIES & FRESH VEGETABLES



Spring Vegetarian Potatoes with Fresh Spring Peas, Black Truffle, Mushrooms and Oil Balchaine!

SETH WICKERS

TOTS & BEEF SHORT RIB



Not Your Mama's Ribcage Tot Casserole

WAMANDA D'OWING

Find more
PERFECT PAIRINGS
at idahopotato.com

The 2017 Idaho® Potato Chefs Calendar highlights creative pairings with potatoes. You can find more pairings, recipes and photos from some of the world's best chefs online at idahopotato.com



Share your passion
for potatoes!



CONTACT

Don Odiorne

VICEPRESIDENT - FOODSERVICE

PHONE: 208.334.2350

EMAIL: ipc@potato.idaho.gov

Idaho® Potato Commission
661 S. Riveshore Lane, Suite 230
Eagle, ID 83616

ABOUT IDAHO® POTATOES

More than 750 family farmers grow Idaho® Potatoes in russet, red, yellow, and fingerling varieties. Warm days and cool nights, combined with plenty of mountain-fed irrigation water and rich volcanic soil, produce the unique texture, taste, and dependable performance chefs have come to expect. Order them year-round.