

PROJECT

REINVENT

OBJECTIVE: A creamy, tangy dish for an appetizer or side
INVENTOR: Wendy Jordan, Chef, Rosemary's Restaurant, Las Vegas, NV
REINVENTION: Chef Wendy's "Get-A-Man" Potatoes with Dijon Aioli and Roasted Garlic Jus

INGREDIENTS

- 6 Idaho® Potatoes, peeled
- 3T Butter, softened
- 2C Parmesana Reggiano, finely grated
- 3C Heavy Cream
- 3 Garlic Cloves, minced



SUMMARY

A savory, versatile dish that can be served as a delightful appetizer or a side dish that can stand up to a man-sized steak or chop. Very rich and flavorful topped with both Dijon aioli and roasted garlic jus, then sprinkled with grated parmesan and fresh chopped herbs. For this and other untraditional reinventions, visit us on the Web.

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