

REINVENT



OBJECTIVE | Potato pancakes your guests will flip over

INVENTOR | Chef Tom Douglas, Etta's, Seattle

REINVENTION | Dungeness Crab Idaho® Potato Pancakes

- 1 ½ lbs Idaho Russet or large Idaho Yukon Gold Potatoes
- ¾ lb Fresh Dungeness Crabmeat
- 1 C Sour Cream
- ½ C Fresh Dill, finely chopped
- 1 T Lemon Juice
- 1 tsp Lemon Zest



A perfect complement to a fresh seafood main course is this rich, crabby potato side topped with Chef Douglas's Lemon Dill Cream. Or serve as an appetizer and get dinner started off with a crunch. For this and other new and reinvented Idaho Potato recipes, visit us on the Web.

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Ingredients. Ideas. Invention.