

# PERFECT PAIRINGS

2017 IDAHO® POTATO CHEFS CALENDAR





PHOTO BY ERIC WOLFINGER PHOTOGRAPHY

"I think soil has a lot to do with growing a good potato. Idaho® Potatoes have a distinct flavor. I like their uniform size and how easy they are to clean and peel."

**STAFFAN TERJE**

CHEF/CO-OWNER  
PERBACCO; BARBACCO  
SAN FRANCISCO, CA



PHOTO BY TOD MARTENS

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

**RYAN NELSON**

CHEF/OWNER  
LATE HARVEST  
KITCHEN, THE NORTH  
END BARBECUE  
AND MOONSHINE  
INDIANAPOLIS, IN



PHOTO BY AMBER FOUTS

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

**HOLLY SMITH**

CHEF/OWNER  
CAFE JUANITA  
KIRKLAND, WA



PHOTO BY JENNIFER OLSON

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

**DANA RODRIGUEZ**

EXECUTIVE CHEF/OWNER  
WORK & CLASS  
DENVER, CO



PHOTO BY KEITH BERR

"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**

CHEF/PROPRIETOR  
FIRE FOOD AND DRINK  
CLEVELAND, OH



PHOTO BY JEFF MARINI

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

**DOUG PSALTIS**

CHEF/PARTNER  
RPM STEAK  
CHICAGO, IL



PHOTO BY ALISON DREW BALLETTA

"Idaho® Potatoes have a better natural starch content than most other potatoes don't have. You can use them in a lot more ways."

**ERIC LEVINE**

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



PHOTO BY LINDSEY BECKER

"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 BROCKIT INC.

"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**

DIRECTOR CULINARY  
SYSTEMS  
SODEXO  
GAITHERSBURG, MD



PHOTO BY MARC PISCOTTY

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

**ELISE WIGGINS**

CHEF/OWNER  
CATTIVELLA  
DENVER, CO



PHOTO BY RON MANVILLE

"Idaho® Yukon Gold Potatoes are perfect for pairing. The texture creates a crispy exterior and an interior that retains a potato definition."

**MATT BOLUS**

EXECUTIVE CHEF  
THE 404 KITCHEN  
NASHVILLE, TN



PHOTO BY JEFF MARINI

"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**

EXECUTIVE CHEF/PARTNER  
RONERO  
CHICAGO, IL

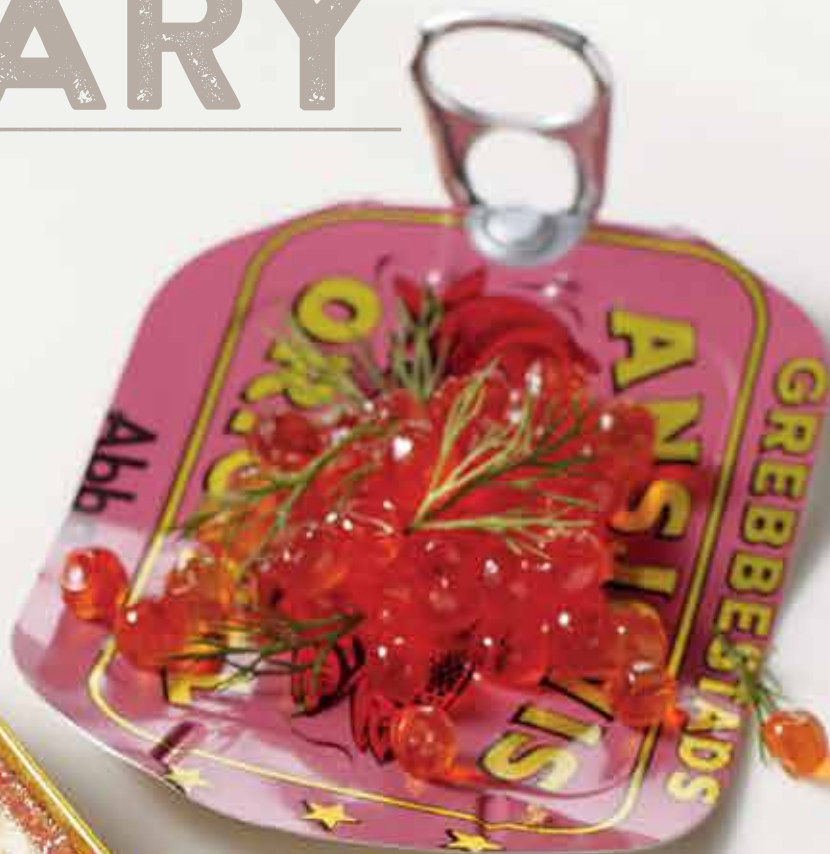


# JANUARY

## 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
Winter Fancy Food Show « San Francisco, CA « <a href="http://www.specialtyfood.com">www.specialtyfood.com</a>		Hotel, Motel & Restaurant Supply Show of the Southeast « Myrtle Beach, SC « <a href="http://www.hmrsss.com">www.hmrsss.com</a>				
29	30	31				
Mid-America Restaurant Expo « Columbus, OH « <a href="http://napics.com">http://napics.com</a>		Jan 29 - Feb 1 « International Franchise Association (IFA) Convention « Las Vegas, NV « <a href="http://www.franchise.org/ifa2017">http://www.franchise.org/ifa2017</a>				

"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

### 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 IS  
NATIONAL POTATO  
LOVER'S MONTH

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GROUNDHOG DAY

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American Culinary Federation (ACF) ChefConnect: Chicago « Chicago, IL « [www.acfchefs.org](http://www.acfchefs.org)

The North American Association of Food Equipment Manufacturers (NAFEM) Show « Orlando, FL « [www.nafem.org](http://www.nafem.org)

12 LINCOLN'S BIRTHDAY

13

14 VALENTINE'S DAY

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20 PRESIDENTS' DAY

21

22 WASHINGTON'S BIRTHDAY

23

24

25

26

27

28 MARDI GRAS

American Culinary Federation (ACF) ChefConnect: NYC « New York City, NY « [acfchefs.org](http://acfchefs.org)

New England Food Show « Boston, MA « <http://nefs.restaurant.org>

"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 a 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 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

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International Restaurant & Foodservice Show of New York « New York City, NY « <a href="http://www.internationalrestaurantny.com">www.internationalrestaurantny.com</a>		Chain Operators Exchange (COEX) « Las Vegas, NV « <a href="http://www.ifmaworld.com">www.ifmaworld.com</a>		T3: Training Competencies Conference—Council of Hotel and Restaurant Trainers « Colorado Springs, CO « <a href="http://www.chart.org">www.chart.org</a>		IACP Annual Conference		March 3-5 « International Association of Culinary Professionals (IACP) Annual Conference « Louisville, KY « <a href="http://www.iacp.com">www.iacp.com</a>		March 4-7 « T3: Training Competencies Conference		PURIM BEGINS AT SUNDOWN	
12 DAYLIGHT SAVINGS TIME BEGINS		13		14		15		16		17 ST. PATRICK'S DAY		18	
Catersource and Event Solutions Conference and Trade Show « New Orleans, LA « <a href="http://www.catersource.com">www.catersource.com</a>		Midwest Foodservice Expo « Milwaukee, WI « <a href="http://www.wirestaurant.org/expo">www.wirestaurant.org/expo</a>		Research Chefs Association Annual Culinology Conference & Expo « San Juan, Puerto Rico « <a href="http://www.culinology.org">www.culinology.org</a>		19		20 FIRST DAY OF SPRING		21		22	
26		27		28		29		30		31		International Pizza Expo « Las Vegas, NV « <a href="http://www.pizzaexpo.com">www.pizzaexpo.com</a>	

### 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 a russet, so it takes the smoke nicely. The smoke in the crema mimics cooking potatoes in the fireplace. The roasted potatoes have a slightly buttery 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 FOOL'S 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 Foodservice Forum Annual Leadership Development Conference « Orlando, FL « <a href="http://www.womensfoodserviceforum.com">www.womensfoodserviceforum.com</a>				April 5-9 « Foodservice Equipment Distributors Association (FEDA) Annual Convention « San Antonio, TX « <a href="http://www.feda.com">www.feda.com</a>					
9	PALM SUNDAY	10	PASSOVER BEGINS AT SUNDOWN	11	12	13	14	GOOD FRIDAY	15
Restaurant Leadership Conference « Scottsdale, AZ « <a href="http://www.restaurantleadership.com">www.restaurantleadership.com</a>				Foodservice Equipment Distributors Association (FEDA) Annual Convention					
16	EASTER ORTHODOX EASTER	17	18	PASSOVER ENDS AT SUNDOWN	19	20	21	22	EARTH DAY
23/30	24	25	26	27	28	ARBOR DAY	29		
April 23-26 « Multi-Unit Franchising Conference « Las Vegas, NV « <a href="http://www.multiunitfranchisingconference.com">www.multiunitfranchisingconference.com</a>				Culinary Institute of America (CIA) Worlds of Flavor International Conference & Festival « Napa, CA « <a href="http://www.worldsofflavor.com">www.worldsofflavor.com</a>					

### 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 6-8 « WCR Women Chefs and Restaurateurs « Seattle, WA</small>
	<small>United Fresh 2017 Food Safety Summit Conference &amp; Expo « Rosemont, IL « www.foodsafetysummit.com</small>					
14 <small>May 6-8 « WCR Women Chefs and Restaurateurs Seattle, WA « womenchefs.org/wcr-conference</small>	15 MOTHER'S DAY	16	17	18	19	20 ARMED FORCES DAY
	22 NATIONAL MARITIME DAY	23	24	25	26 RAMADAN BEGINS AT SUNDOWN	27 <small>May 20-23 « National Restaurant Association (NRA) Show</small>
28 <small>PlateNight « Chicago, IL</small>	29	30	31			

"Idaho® Potatoes add a great textural element. You can use other flavors and ingredients to elevate them."  
- DOUGLAS KATZ, FIRE FOOD AND DRINK

### 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 crispiness 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

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"A great Idaho® Potato is always a fantastic way to sop up all those beautiful meat juices."

– DOUG PSALTIS, RPM STEAK

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FLAG DAY

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UnitedFresh2017 « Chicago, IL « [www.unitedfreshshow.org](http://www.unitedfreshshow.org)

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FATHER'S DAY

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FIRST DAY OF SUMMER

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23

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Center for the Advancement of Foodservice Education (CAFE) Annual Leadership Conference « Myrtle Beach, SC « [cafemeetingplace.com](http://cafemeetingplace.com)

25

RAMADAN ENDS AT SUNDOWN

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Hospitality Industry Technology Exposition & Conference (HITEC) 2017 « Toronto, Ontario, Canada « [www.hftp.org/hitec/toronto](http://www.hftp.org/hitec/toronto)

Institute of Food Technologists (IFT) Annual Meeting and FoodExpo « Las Vegas, NV « [www.ift.org](http://www.ift.org)

Summer Fancy Food Show « New York City, NY « [www.specialtyfood.com](http://www.specialtyfood.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 finish roasting 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 « <a href="http://www.schoolnutrition.org">www.schoolnutrition.org</a>						July 15-18 « Hospitality Training Conference
Texas Restaurant Association Marketplace « Dallas, TX « <a href="http://www.tramarketplace.com">www.tramarketplace.com</a>			National Association of College & University Food Services National Conference « Nashville, TN « <a href="http://www.nacufs.org">www.nacufs.org</a>			
16	17	18	19	20	21	22
Hospitality Training Conference—Council of Hotel & Restaurant Trainers « San Diego, CA « <a href="http://www.chart.org">www.chart.org</a>						
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 gastrocraft 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.

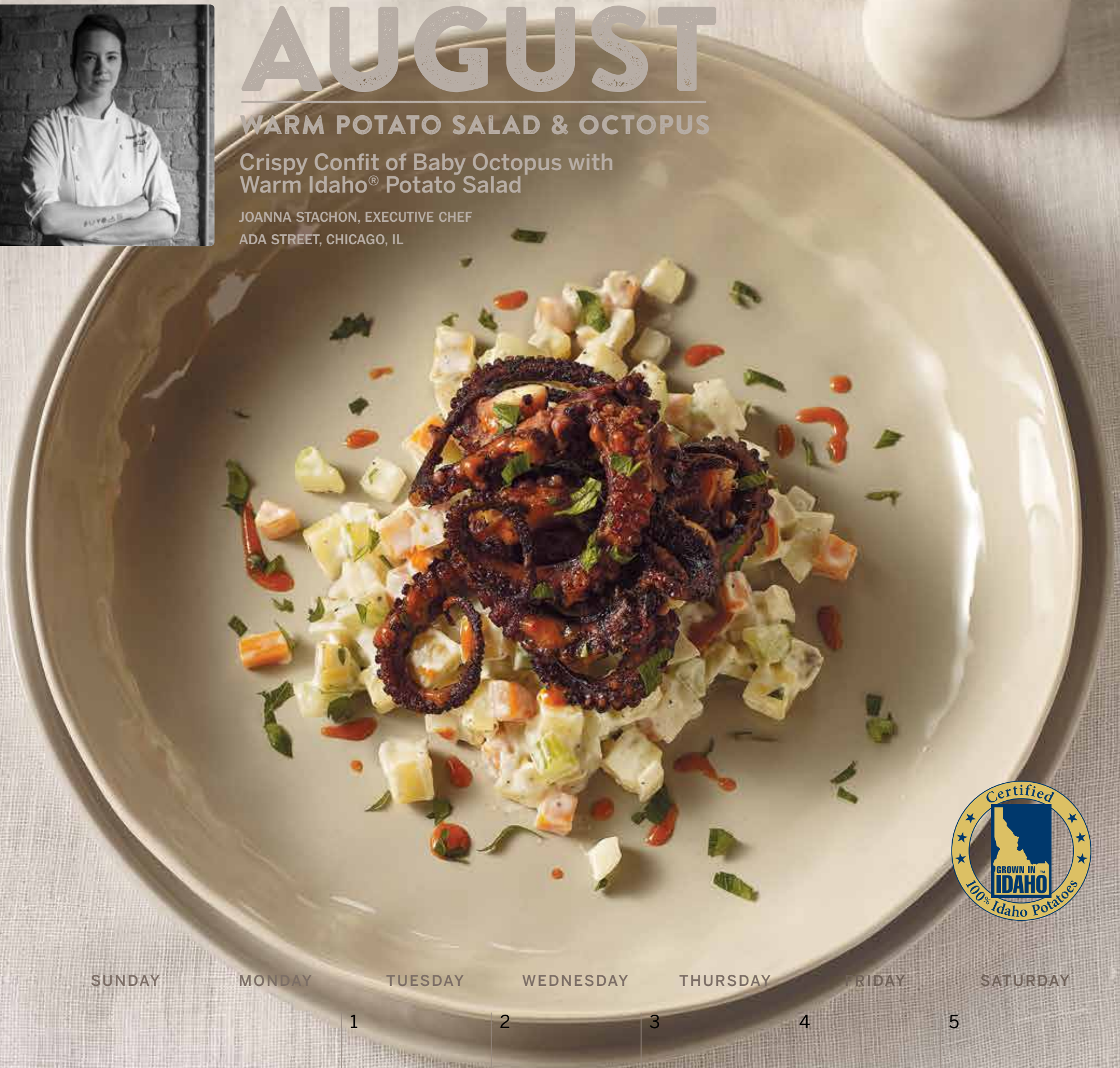


# AUGUST

## 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
		Association for Healthcare Foodservice (AHF) Conference « National Harbor, MD (Washington D.C.) « www.healthcarefoodservice.org				
20	21	22	23	24	25	26
27	28	29	30	31	<p>“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</p>	

Western Foodservice & Hospitality Expo « Los Angeles, CA « www.westernfoodexpo.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 Kornick 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

"The high starch content of the Idaho® Russet makes a beautiful, fluffy, filling."  
- CHUCK HATFIELD, SODEXO

					1	2
3	4 LABOR DAY	5	6	7	8	9
10 GRANDPARENTS DAY	11 PATRIOT DAY	12	13	14	15	16
Florida Restaurant & Lodging Show « Orlando, FL « <a href="http://www.firestaurantandlodgingshow.com">www.firestaurantandlodgingshow.com</a>						
17	18	19	20 ROSH HASHANAH BEGINS AT SUNDOWN	21	22 ROSH HASHANAH ENDS AT SUNDOWN FIRST DAY OF AUTUMN	23
24	25	26	27	28	29 YOM KIPPUR BEGINS AT SUNDOWN	30 YOM KIPPUR ENDS AT SUNDOWN

#### 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) Fresh Summit International Convention & Expo « New Orleans, LA « <a href="http://www.pma.com">www.pma.com</a> Society for Hospitality and Foodservice Management (SHFM) National Conference « Miami, FL « <a href="http://www.shfm-online.org">www.shfm-online.org</a>			

"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

“People know and trust potatoes. It’s a vessel for them to try different ingredients and dishes.”

– MATT BOLUS, THE 404 KITCHEN

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DAYLIGHT SAVINGS TIME ENDS

6

7

ELECTION DAY

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11

VETERANS DAY

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HX: The Hotel Experience « New York City, NY « www.thehotalexperience.us

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THANKSGIVING

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### 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 minimalistic 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 ketchup 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

3	4	5	6	7	8	9
10	11	12 HANUKKAH BEGINS AT SUNDOWN	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 palette. 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 Staffan Terje, Perbacco, Barbacco, San Francisco, CA

Servings: 6-8

#### INGREDIENTS:

- 5 to 6 Idaho® Yukon Gold Potatoes
- 2 onions, thinly 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 (brine reserved)
- 2 cups heavy cream
- ½ cup breadcrumbs (optional)
- Salmon or trout roe for serving (optional)

#### DIRECTIONS:

1. Peel the potatoes and cut them into ¼-inch x 3-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 a third 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.



## FEBRUARY HASH BROWN POTATOES & BACON

### Hash Brown Potatoes Minneapolis

Recipe courtesy of Chef/Owner Ryan Nelson, Late Harvest Kitchen; The North End Barbecue & Moonshine, Indianapolis, IN

Servings: 1

#### INGREDIENTS: BACON LARDONS

- 3 pounds kosher salt
- 2 pounds brown sugar
- 5 cups granulated sugar
- 4 tablespoons whole peppercorns
- 6 bay leaves
- Pinch of pink curing salt if available
- 2 whole pork bellies

#### INGREDIENTS: POTATOES MINNEAPOLIS

- 1½ pounds Idaho® Russet Potatoes, shredded
- 1 cup clarified butter
- 3 tablespoons sour cream
- 3 tablespoons Bacon Lardons (see recipe), crispy
- 1 tablespoon fresh chives, finely diced

#### DIRECTIONS: BACON LARDONS

1. Combine all the ingredients except the pork belly in a large bowl.
2. Spread a thin layer of the curing mixture in a deep hotel pan, then lay down the first belly. Pour mixture on top of belly to completely cover. Repeat with the second belly, using up all the mixture. Both should fit snugly in the hotel pan. Wrap tightly with plastic wrap and let sit for 7 to 10 days.
3. Rinse the bellies of all curing mixture. Lay each belly flat on a sheet tray and gently blot with a towel. You want to remove most of the moisture. Let the bellies sit overnight to develop a pellicle that will help the smoke stick to them when put in the smoker.
4. Cut each belly into thirds. Place in the smoker. We smoke the bellies at 200°F for 4 to 5 hours, but time will vary for each smoker. Check the smoker a few times to make sure it still has plenty of wood chips and enough smoke. The bellies should look golden-brown when done.
5. Once cool enough to handle, cut up into desired size and bake in a 350°F oven until crispy, about 10 minutes.

#### DIRECTIONS: POTATOES MINNEAPOLIS

1. Tightly pack a 7-inch or similarly sized sauté pan full of the shredded potatoes. This will allow the hash browns to hold their shape.
2. Pour the clarified butter around the edges of the pan (don't use regular butter; it will burn) and cook over medium heat

{Hash Brown Potatoes Minneapolis continued}

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 cap the first pan and overturn 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 a large dollop of sour cream, bacon lardons 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, Kirkland, WA

Servings: 8 to 12

#### INGREDIENTS: SMOKED POTATO CREMA

- 2 pounds Idaho® Yellow Finn Potatoes
- Salt as needed, for boiling potatoes
- ½ cup heavy cream
- 4 tablespoons unsalted butter
- Kosher salt, to taste

#### INGREDIENTS: ROASTED POTATOES

- 2 pounds Idaho® red or blue small potatoes
- Salt as needed, for boiling potatoes
- 4 tablespoons olive oil
- 2 tablespoons unsalted butter
- Kosher salt, to taste

#### INGREDIENTS: PARMIGIANO-REGGIANO FOAM

- 125 grams chicken stock
- 250 grams Parmigiano-Reggiano cheese, grated
- 200 grams heavy cream
- Kosher salt, to taste

#### INGREDIENTS: ROASTED CHICKEN THIGHS

- 8 to 12 chicken thighs, skin trimmed up
- Kosher salt, to taste
- Extra-virgin olive oil, to taste
- Fresh rosemary sprigs, to taste
- Fresh thyme sprigs, to taste
- Piment d'argile, 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 passing 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 potatoes until they take on a smoky flavor, about 15 minutes. Be careful not to smoke them too far.
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 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 ½ 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 that heat up.
7. Once the olive oil is hot, carefully place the potatoes into the pan. When they are crispy 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 saucepan over medium-high heat, heat up the chicken stock.
2. Using a whisk, slowly add the grated cheese in batches. Whisk until all the cheese is melted.
3. Place the melted-cheese mixture into a blender. Turn on the blender and slowly add all 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. Brine the 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 piment d'argile (if using).
4. Roast chicken thighs skin-side up until skin is super crispy and thighs are meltingly 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 platter 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 canola oil
- 3 pounds tomatillos, roughly chopped
- 2 pounds onions, roughly chopped
- 1 cup garlic cloves
- ½ cup salt
- ½ cup fresh oregano
- ¼ cup black pepper
- ¼ cup coriander, ground
- ¼ cup cumin, ground
- 5 gallons vegetable stock
- 2 bunches fresh cilantro with stems
- 1 gallon white beans, cooked
- 1 gallon black beans, cooked

#### INGREDIENTS: FRIES

- 2 Idaho® Russet Potatoes, peeled and cut into ¼-inch slices
- 2 quarts canola oil
- 8 ounces Chile Sauce (see recipe)
- ½ cup Oaxaca cheese, shredded
- ¼ 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, coriander and cumin and sauté for about 5 to 8 minutes over medium heat to bring the flavor out.
3. Add the stock and let the mixture cook over medium heat until it reaches the desired thickness, 35 to 40 minutes. Add the cilantro, 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 cooler for 30 minutes.
2. Heat the oil in a deep pot and when the temperature reaches 350°F, fry the potatoes; remove with 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 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

- ½ cup water, cooler than 80°F
- ¼ teaspoon instant yeast
- ¼ 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, rinsed
- 2 tablespoons canola oil
- 1 tablespoon unsalted butter
- 1 tablespoon fresh parsley, chopped
- Black pepper, finely ground, to taste
- 1 pre-baked Pizza Crust (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-sugar mixture.
3. Using the dough hook attachment, start mixing on the low setting until the ingredients begin to combine into a homogenous mixture, about 1 minute, then increase to medium-high speed for at least 8 minutes to develop dough strength. The dough should begin to climb the hook and clear 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}

mixing for a minute longer.

4. Remove the dough from the bowl and split evenly in two equal pieces with a dough knife 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 either cooking spray or a bit of olive oil. Place each portion in a bowl; cover with plastic wrap or a damp towel.
7. Allow your portions to rest for at least an hour at room temperature, until they have doubled in size. If you are only making one crust, 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 10 to 12 inches.
9. Preheat oven to 375°F. Dock the dough (prick surface with a fork), brush or spray with olive oil and season with kosher salt. Place on a parchment-lined baking sheet and place a footed baking grate over 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 on it 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, peel the potatoes with a paring knife. Cut the potatoes into 1-inch pieces.
3. Heat a nonstick sauté pan over low heat; add the canola oil, potatoes and salt. Slowly cook over low heat for about 25 minutes, stirring every few minutes. When potatoes are crispy 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 cheeses and distribute over the crust, keeping a ¼-inch rim around the edge.
5. Make two 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 pizza until the crust is golden-brown and the egg whites are cooked through but yolks are still runny, about 8 minutes. Remove from the oven; top with torn spinach leaves.



## JUNE POTATOES & STEAK

### Millionaire's Potato

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

Servings: 10

#### INGREDIENTS:

- 10 large Idaho® Russet Potatoes (60 ct.), unpeeled
- ¼ pound unsalted butter, at room temperature, plus more for brushing
- 1 cup fontina cheese, coarsely grated, or ½ cup fontina and ½ cup Gruyère mixture, plus more for finishing
- ½ cup aged Parmesan cheese, grated
- 1 cup heavy cream
- ¼ 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 more fontina cheese (or fontina-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 Eric Le Vine, Morris Tap & Grill, Randolph, NJ

Servings: 4

#### INGREDIENTS: BASIL OIL

- ½ bunch basil, about 2 cups
- ¼ cup olive oil
- Salt and pepper, to taste

#### INGREDIENTS: BALSAMIC REDUCTION

- ½ cup balsamic vinegar
- ¼ cup honey

{Idaho® Potato Panzanella Stack continued}

**INGREDIENTS: BACON BRUSCHETTA**

- 8 ripe plum tomatoes, seeded and diced
- ½ cup bacon, cooked and chopped
- ½ cup fresh basil, coarsely chopped
- ¾ cup fresh parsley, finely chopped
- 2 tablespoons garlic, finely minced
- 1 tablespoon fresh lemon juice
- ½ tablespoon extra-virgin olive oil
- 1 teaspoon fresh tarragon, finely minced
- ¼ teaspoon crushed red pepper flakes
- Salt and pepper, to taste

**INGREDIENTS: STACK**

- 2 large Idaho® Russet Potatoes
- Kosher salt and white pepper, to taste
- Olive oil as needed for frying (optional)
- Basil Oil (see recipe)
- Balsamic Reduction (see recipe)
- 2 plump medium tomatoes, sliced
- 2 tablespoons extra-virgin olive oil
- 8 thin slices fresh mozzarella cheese, seasoned with salt and pepper
- 1 head baby romaine hearts, cut into 8 slices and lightly grilled
- Bacon Bruschetta (see recipe)

**DIRECTIONS: BASIL OIL**

1. Combine all the ingredients in a blender and purée 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**

- Wash and slice each potato into 6 long planks (12 pieces total); season with kosher salt and white pepper. Fry planks in olive oil or bake until tender; let cool.
- Drizzle a plate with some Basil Oil and Balsamic Reduction.
- Gently toss tomato slices in olive oil and season with salt and pepper.
- Per portion: Lay a slice of potato onto the plate, followed by a tomato slice, a mozzarella slice and a slice of grilled romaine. As you layer, drizzle each component with Basil Oil and Balsamic Reduction.
- Repeat the layering process and top with one piece of potato, then garnish with 1 tablespoon of the Bacon Bruschetta.



Photo by @joanna.stachon

Photo by @joanna.stachon

## AUGUST

### WARM POTATO SALAD & OCTOPUS

### Crisp Confit of Baby Octopus, Housemade Hot Sauce, Warm Potato Salad

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

Servings: 4-6

**INGREDIENTS: OCTOPUS**

- 2 pounds tenderized baby octopus
- ½ gallon extra-virgin olive oil

**INGREDIENTS: HOT SAUCE**

- 1 cup white distilled vinegar
- 1 cup cherry peppers, stemmed
- ½ cup extra-virgin olive oil
- ¼ teaspoon xanthan gum
- ¼ teaspoon salt

**INGREDIENTS: POTATO SALAD**

- 3 cups Idaho®Fingerling Potatoes, small dice
- ½ cup Spanish onion, small dice
- ½ cup aioli
- ¼ cup carrot, small dice
- ¼ cup celery, small dice
- Salt and pepper, to taste

**INGREDIENTS: ASSEMBLY**

- Fresh parsley or chives, 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 on low heat for 2 to 3 hours, until tender.

**DIRECTIONS: HOT SAUCE**

- Bring the vinegar to a boil, then pour over the peppers.
- Weigh the peppers down and leave covered for at least an hour.
- Drain the peppers, reserving the vinegar.
- Put the peppers and half the reserved vinegar in a blender and blend until smooth.
- With the blender running, stream the olive oil in slowly, then add the xanthan gum and salt.

**DIRECTIONS: POTATO SALAD**

- Cook the diced potatoes in boiling water until tender.
- Combine all the remaining ingredients except salt and pepper.
- Add the cooked, drained potatoes to the mixture while they’re still hot; stir to combine and season to taste.

**DIRECTIONS: ASSEMBLY**

- Sear the poached octopus in a black steel pan or a cast-iron pan over high heat until charred and crisp, about 5 minutes.
- Toss the octopus in the hot sauce.
- Plate over the warm potato salad, using about 1 cup octopus and ½ cup potato salad per portion.
- Garnish with parsley or chives.



## SEPTEMBER

### POTATOES & CILANTRO CHUTNEY

### Samosa-Stuffed Idaho® Potatoes with Cilantro Chutney

Recipe courtesy of Chef Chuck Hatfield, Sodexo, Gaithersburg, MD

Servings: 4

**INGREDIENTS: BAKED POTATOES**

- 4 Idaho® Russet Potatoes (80 ct.)
- 1 tablespoon plus 1 teaspoon canola/olive oil blend (80:20 ratio)
- ⅝ teaspoon kosher salt
- ⅜ teaspoon black pepper

**INGREDIENTS: CILANTRO CHUTNEY**

- 2 tablespoons fresh cilantro leaves, chopped
- 2 tablespoons fresh mint leaves, chopped
- 1 tablespoon plus 1 teaspoon fresh mango, peeled, seeded and chopped
- 2½ teaspoons red onion, chopped
- 1½ teaspoons fresh mint leaves, chopped
- 1½ teaspoons lemon juice
- 1½ teaspoons water
- ⅜ teaspoon granulated sugar
- ⅜ teaspoon fresh ginger, peeled and chopped
- ⅜ teaspoon kosher salt

**INGREDIENTS: STUFFED POTATOES**

- 4 baked Idaho® Russet Potatoes (see recipe)
- 2 teaspoons canola/olive oil blend (80:20 ratio)
- ⅝ teaspoon cumin seeds
- 2¼ ounces yellow onion, diced into ¼-inch pieces
- 1 tablespoon jalapeño pepper, seeded and minced
- 1 teaspoon fresh ginger, peeled and minced
- 1 teaspoon garlic, minced
- ⅜ teaspoon turmeric, ground
- ⅝ teaspoon coriander, ground
- ⅜ teaspoon paprika
- ½ teaspoon cumin, ground
- ¼ teaspoon kosher salt
- ½ teaspoon black pepper
- 4 ounces canned chickpeas, rinsed and drained
- 3 ounces frozen green peas, thawed
- 2 teaspoons butter solids
- 1 tablespoon plus 1 teaspoon fresh cilantro leaves, chopped
- 2 teaspoons lemon juice
- ¼ cup Cilantro Chutney (see recipe)

Photo by @joanna.stachon

Photo by @joanna.stachon

Photo by @joanna.stachon

**DIRECTIONS: BAKED POTATOES**

1. Place potatoes in the sink. Cover with cool 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 purée. (This won’t blend easily. You’ll need to stop and start the blender and stir the ingredients often to get the mixture to catch. 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 open lengthwise, from end to end, about halfway deep. Scoop out potato flesh and roughly chop. Reserve potato flesh in a bowl and place shells on oiled sheet pan.
2. In a sauté pan, heat oil over medium heat. Add the cumin 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 stir 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 standard oven (350°F convection) for 10 to 15 minutes.
9. Drizzle 1 tablespoon Cilantro Chutney over each potato and serve.



## OCTOBER

### GNOCCHI & SPIGARELLO

### Crispy Potato Gnocchi

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

Servings: 6

**INGREDIENTS: GNOCCHI**

- Kosher salt for baking
- 2 pounds Idaho® Yukon Gold Potatoes
- 6 to 7 large egg yolks
- 1 cup Parmesan cheese, freshly grated
- 1 teaspoon sea salt
- ½ teaspoon nutmeg, freshly grated

{Crispy Potato Gnocchi continued}

- ½ teaspoon black pepper, freshly ground
- 2 cups all-purpose flour, plus more for dusting

**INGREDIENTS: MARINATED SUN-DRIED TOMATOES**

- 1 cup oil-packed sun-dried tomatoes, removed from oil (reserve oil)
- 2 tablespoons fresh basil, chopped
- 2 tablespoons red wine vinegar
- 1 tablespoon fresh garlic, chopped
- 1 teaspoon fresh oregano, chopped
- 1 teaspoon fresh thyme, chopped

**INGREDIENTS: SPIGARELLO**

- ¼ pound spigarello
- 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)
- ¼ pound Spigarello (see recipe)
- ¼ cup Gorgonzola, crumbled
- 1 tablespoon fresh tarragon leaves
- Sea salt and black pepper, freshly cracked, to taste
- Extra-virgin olive oil for drizzling

**DIRECTIONS: GNOCCHI**

1. Preheat oven to 425°F.
2. Spread a layer of kosher salt on a baking sheet and arrange the potatoes on top. Bake until the potato skin wrinkles, 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 create a well 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 ½ 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 rolled out like raw cookie dough, then it needs more flour to bind it.
5. Lightly dust the counter with flour and cut the dough into 4 pieces. Roll each piece into a rope about ¼-inch to ½-inch in diameter. Cut the ropes into ½-inch-long pieces, lightly flouring the gnocchi as you cut them. When shaping the gnocchi, you can simply leave them as dumplings or roll them on the back of a fork and press your finger into them to create a crater.
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: SPIGARELLO**

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

Photo by @joanna.stachon

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**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 one portion (⅓ pound) at a time. Once the gnocchi float to the surface, about three minutes, they are ready. Remove from the water using a strainer or slotted spoon; repeat with the remaining gnocchi.
3. Heat 1 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 heat thoroughly, about five minutes.
5. Remove the gnocchi and tomatoes from the oven and place in bowls. Top with the Grilled Spigarello, 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 Bolus, The 404 Kitchen, Nashville, TN

Servings: 4

**INGREDIENTS:**

- 2 pounds Idaho® Yukon Gold Potatoes
- ½ cup neonata, puréed
- ¼ cup butter, melted
- ¼ 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 thin 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 lengthwise and then cut them into thin lengthwise slivers.

{Idaho® Potato Pancake with Neonata continued}

- Drain the potatoes well and pat them dry with a clean dish 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.
- Preheat oven to 375°F and spray a small sheet tray with nonstick spray.
- 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.
- 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 or would rather just cook one large cake, use a non-stick oven-proof skillet large enough to fit all the potato mixture and bake the potato pancake in that pan instead of using the sheet tray.)
- Bake the potato pancakes until fully cooked, about 15 minutes.
- In a pot large 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.
- Using a slotted spoon, gently stir the simmering water around and around until a whirlpool forms. Crack the eggs one at a time and carefully lower them into the whirlpool, which will help the eggs maintain a better shape as they cook. Poach the eggs for 5 minutes, making sure not to disturb them in any way as they cook.
- Remove the eggs from the water and place them on a clean dish towel or paper towel to drain any excess water.
- Remove the potato pancakes from the oven and place each in the center of a small breakfast plate (or cut the larger cake into individual portions and place each portion in the center of a plate).
- 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 Rescoldos

Recipe courtesy of Executive Chef/Partner Cory Morris, Ronero, Chicago, IL

Servings: 4-6

Photo by @joanna.stachon

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**INGREDIENTS: ROASTED POTATOES**

- 4 Idaho® Russet Potatoes
- ¼ cup blended oil
- Salt and pepper, to taste

**INGREDIENTS: BLACK TRUFFLE ASH**

- 2 white onions
- 2 cups tapioca maltodextrin
- ¼ cup truffle oil
- Salt and pepper, to taste

**INGREDIENTS: TALEGGIO FONDUE**

- 1 pint heavy cream
- 1 pint half-and-half
- ½ cup roasted garlic
- ½ pound Taleggio, rind removed
- Salt, to taste

**INGREDIENTS: ASSEMBLY**

- ¼ pound bacon lardons, cut into ½-inch cubes
- Roasted Potatoes (see recipe)
- Black Truffle Ash (see recipe)
- Taleggio Fondue (see recipe)
- ½ pound fresh chives, finely chopped

**DIRECTIONS: ROASTED POTATOES**

1. Rinse potatoes in cold water and remove any dirt. Poke the potatoes with a fork 10 to 15 times (only pierce the skin; don’t go too deep). Pat the potatoes dry and coat in the blended oil, then season with salt and pepper.

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 400°F oven until black, about 20 minutes. Let cool. Using a spice grinder, blend into a fine powder.
2. Put the tapioca maltodextrin in a large stainless-steel mixing bowl. Sprinkle the truffle oil evenly throughout the maltodextrin. Add ¼ cup burnt onion 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 sauté the bacon lardons until golden-brown. Reserve the fat.
2. Roll the roasted potatoes in the bacon fat to coat. Next, roll 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 lardons, Taleggio Fondue and chives.



## WARM POTATO SALAD & HOT CHICKEN



Hot Chicken, Biscuit Purée, Warm Potato Salad, Kohlrabi, Candied Skin  
TREY CIOCCIA

## POTATOES & TOFU



Tofu Potato Hash  
AHMED SHAZLY

## FRIES & FRESH VEGETABLES



Spring Vegetarian Poutine with Fresh Spring Peas, Black Trumpet Mushrooms and Dill Béchamel  
SETH MORRISON

## TOTS & BEEF SHORT RIB



Not Your Mama's Potato Tot Casserole  
AMANDA DOWNING

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for potatoes!



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### 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.