

# HOW TO BUILD THE *perfect* IDAHO® POTATO BAR



## POTATO BAR SETUP

- Serve at the beginning of the warming-counter display or use a portable steamtable insert, or even a soup kettle warmer.
- Draw a map of the potato bar layout. The right layout saves money—position less-expensive items first, meats and cheeses last.
- Match the serving utensils to the toppings to avoid overportioning.
- Make takeout containers and utensils available.
- Assign an employee to replenish and clean up spills and replace depleted toppings with a new container, then add the old on top of the new.
- In a Food Management poll, nearly 28% of operators said they charge customers by the ounce. Have a scale near the potato bar and another at the cash register.

## BAKED POTATO PREP

- Ideal storage of Idaho® potatoes is at 45°F - 48°F.
- Never bake in foil; it steams instead of baking.
- Prebake Idaho® russet potatoes to an internal temperature of 210°F. Bake in a convection oven at 375°F for 50-55 minutes or in a conventional oven at 400°F for 1 hour.
- Batch cook and hold in warming oven.

## MASHED POTATO PREP

- Place potatoes in large pot and add enough cold water to cover the potatoes. Cook 13 to 15 minutes or until very tender. Drain potatoes in colander.
- Return cooked potatoes to pot and stir over medium heat, about 1 minute, until excess water has evaporated.
- With potato masher or ricer, mash in hot milk, butter, salt and pepper. Beat with wooden spoon until potatoes are smooth and creamy. Stir in any optional add-ins, if desired.

### INGREDIENTS:

- 2 Pounds Idaho® potatoes, peeled and cut into 1-inch chunks (about 5 cups)
- ¾ Cup hot milk (1%, 2%, or whole milk)
- 2 Tablespoons butter
- ½ Teaspoon salt
- ¼ Teaspoon black pepper

### OPTIONAL ADD-INS:

- ½ Cup grated sharp cheddar cheese
- 2 Tablespoons freshly chopped parsley or dill



## SUGGESTED TOPPINGS

- |  |  |   |   |
|--|--|---|---|
| <ul style="list-style-type: none"><li>• Chopped scallions</li><li>• Sautéed wild mushrooms</li><li>• Olive tapenade</li><li>• Crumbled hickory bacon</li><li>• Finely shredded cheese</li><li>• Steamed broccoli</li><li>• Garlic sautéed rock shrimp</li><li>• Whipped butter</li></ul> | <ul style="list-style-type: none"><li>• Hearty basil pesto</li><li>• Grilled zucchini and summer squash</li><li>• Caramelized onions</li><li>• Artichoke hearts</li><li>• Freshly grated Parmesan</li><li>• Chopped tomato salsa with capers, basil and cilantro</li><li>• Crumbled Gorgonzola</li></ul> | <ul style="list-style-type: none"><li>• Sundried tomatoes</li><li>• Rosemary chicken</li><li>• Caramelized jewel-colored peppers</li><li>• Sweet Italian chicken sausage</li><li>• Crisp potato ribbons</li><li>• Eggplant slivers</li><li>• Onion confit</li><li>• Poached lobster</li><li>• Toasted pumpkin seeds</li><li>• Jalapeños</li></ul> | <ul style="list-style-type: none"><li>• Norwegian smoked salmon</li><li>• Hearts of palm</li><li>• Grilled tri-tip sliced thin</li><li>• Horseradish crème</li><li>• Onion crisps</li><li>• Country gravy</li><li>• Salt and pepper</li></ul> |
|--|--|---|---|



Idaho Potato Commission  
[www.idahopotato.com](http://www.idahopotato.com)

