

# 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

- |                              |  |                                     |                               |
|------------------------------|--|-------------------------------------|-------------------------------|
| • Chopped scallions          | • Hearty basil pesto                                   | • Sundried tomatoes                 | • Norwegian smoked salmon     |
| • Sautéed wild mushrooms     | • Grilled zucchini and summer squash                   | • Rosemary chicken                  | • Hearts of palm              |
| • Olive tapenade             | • Caramelized onions                                   | • Caramelized jewel-colored peppers | • Grilled tri-tip sliced thin |
| • Crumbled hickory bacon     | • Artichoke hearts                                     | • Sweet Italian chicken sausage     | • Horseradish crème           |
| • Finely shredded cheese     | • Freshly grated Parmesan                              | • Crisp potato ribbons              | • Onion crisps                |
| • Steamed broccoli           | • Chopped tomato salsa with capers, basil and cilantro | • Eggplant slivers                  | • Country gravy               |
| • Garlic sautéed rock shrimp | • Crumbled Gorgonzola                                  | • Onion confit                      | • Salt and pepper             |
| • Whipped butter             |  | • Poached lobster                   |                               |
|                              |  | • Toasted pumpkin seeds             |                               |
|                              |  | • Jalapeños                         |                               |



Idaho Potato Commission  
www.idahopotato.com

