

LLI Potato Class Recipes

POTATOES PAVE

3 Idaho potatoes, peeled and thinly sliced
3 sweet potatoes, peeled and thinly sliced
3 cups heavy cream
1½ tablespoons melted butter – salt free
Salt and pepper

Using a mandolin, thinly slice the potatoes and place them in a large bowl, pour in the heavy cream and gently toss to evenly coat the slices.

Line an 8 x 8 inch pan or 9 x 9 inch pan with aluminum foil and brush the foil with ½ tablespoon of the melted butter. Arrange a layer of the Idaho potato slices in the bottom of the pan, overlapping them slightly, and season with salt and pepper. Arrange a layer of the sweet potato slices on top of the Idaho potatoes, overlapping them slightly, and season with salt and pepper. Continue alternating layers of the Idaho and sweet potatoes until all the potato slices are used. Tightly cover the pan with a second sheet of aluminum foil brushed with ½ tablespoon butter. Place another 8 x 8 pan over the foil and weight it down with a brick or other heavy, ovenproof object. Bake at 350-degrees for 1½ hours, or until the potatoes are tender then remove from the oven. Leaving the weight on the pan, refrigerate the pave for at least 4 hours or overnight.

Remove the pan from the refrigerator. Remove the weight, the top pan and the foil. Invert the potato pave onto a sheet pan. Remove the foil and cut the pave into 2-inch squares. Place the squares in a large, nonstick sauté pan with the canola oil and cook over medium-high heat for 3 to 4 minutes or until golden brown. Carefully turn the pave and cook for 3 to 4 minutes more. Note: The pave can be reheated in a 375-degree oven for 5 to 8 minutes.

GREEK POTATOES

5 pounds potatoes, peeled and cut into quarters –large white
6 cloves garlic, minced
¾ cup olive oil
1 cup water
¼ cup lemon juice, fresh please
Sea salt to taste
Ground Black Pepper to taste
1½ tsp ground oregano
1 tsp chopped fresh mint
Crumbled Feta Cheese, to garnish, if desired

Preheat oven to 450-degrees

Stir potatoes and next 6 ingredients together in a large bowl until potatoes are evenly coated. Pour this mixture into a baking dish sprayed with non-stick cooking spray.

Roast in the oven until potatoes begin to brown, about 40 minutes. Season, if desired, with oregano & mint. If the potatoes seem dry, pour ½ cup water into the dish and return it to the oven for 20 – 30 minutes. Serve with crumbled feta, if desired.

WEST AFRICAN SWEET POTATO STEW

1 tablespoon vegetable oil
1 onion, medium, peeled, sliced and separated into rings
¼ cup peanut butter, creamy
1 teaspoon chili powder
½ teaspoon ground ginger
½ teaspoon salt
¼ teaspoon ground red pepper
3 large sweet potatoes, peeled and cut into ½ inch cubes
2 14oz. cans diced tomatoes with roasted garlic, undrained

1 15 oz. can Great Northern beans, undrained or black beans for color
1 15 oz. can whole kernel corn, drained
3/4 cup brown rice, **UNCOOKED**

Heat oil in a 4-quart Dutch oven over medium-high heat; cook onion in oil, stirring frequently until tender.

Stir in remaining ingredients except rice. Heat to boiling, add rice and stir cooking for 1 to 2 minutes to ensure rice is coated with liquid then reduce heat to medium-low; cover, cook about 25 to 35 minutes, stirring occasionally, until potatoes are tender and rice is cooked.

Note: for West African Sweet Potato Chicken Stew add 2 skinless, boneless chicken breasts, cut into ¾ inch pieces, with the onion in step 1. Cook until no longer pink, and then continue the recipe as directed.

HONEY MUSTARD WHIPPED SWEET POTATOES

1 Tbsp. butter or margarine
1/3 cup sliced onion
3 medium sweet potatoes, peeled and cut into 1 inch pieces
1 Tbsp. Dijon mustard
1 Tbsp. honey
¼ tsp. pepper
1 cup low-salt chicken broth

Melt butter or margarine in a large saucepan over medium heat; add onions and sweet potatoes and sauté 5 minutes or till onions sweat. Add mustard and remaining ingredients; bring to a boil. Cover, reduce heat and simmer 20 minutes or until sweet potatoes are tender.

Place mixture in a food processor, or use a hand held blender and process until smooth. These go great with almost any meat, pork or chicken dish.

CROCK-POT SWEET POTATO CASSEROLE

As a chef, I long for a larger kitchen with endless counter space, a forty-two inch eight burner stove and most of all, two ovens. This longing is probably strongest come the holiday season when oven space is scarce and recipes requiring oven time are many. That is why I love this recipe - it is excellent to make for the holidays because it uses your crock-pot instead of the oven, thus freeing up that valuable space for something else. Plus, it tastes great too!

2 cans (48 ounces each) sweet potatoes, mashed (one can drained-liquid saved, one not) *

1/3 cup margarine or butter, melted

2 tablespoons white sugar

2 tablespoons brown sugar, either light or dark

1 tablespoon orange juice

2 eggs, beaten

½ cup milk

1/3 cup chopped pecans

1/3 cup brown sugar

2 tablespoons all-purpose flour

2 tablespoons margarine or butter, melted

Lightly grease crock-pot. Mix sweet potatoes, 1/3 cup margarine, white sugar and brown sugar. Beat in orange juice, eggs, milk. Transfer this mixture to the crock-pot.

Now combine the pecans, 1/3 cup brown sugar, flour, and 2 tablespoons margarine and/or butter. Spread this mixture over the sweet potatoes in the crock-pot. Cover and cook on high setting for 3 to 4 hours. Just prior to serving, if desired, cover the top of the casserole with mini marshmallows. Serves six to eight, depending on how large a spoon you use to scoop out the potatoes.

* Save the juice from the second can. If when mashing the potatoes, if they seem too dry, add some of the juice from the second can to the mixture; however, only

do this after you have added all the other ingredients but prior to spreading the pecan/sugar mixture over the top of the sweet potatoes.

Note: To add a little kick to this dish, you can add a tablespoon or two of Jack Daniels to the potato mixture prior to putting it in the crock-pot.

DELMONICO POTATOES

This recipe was created and named after the chef and owner of a nineteenth-century restaurant of the same name, Delmonico's in New York City.

4 medium potatoes
1¼ Cup's milk
½ cup fresh breadcrumbs

Preheat oven to 350 degrees. Peel the potatoes, cut into cubes and place in a large pan with the milk. Season this with salt and pepper. **NOTE: You use a large pan so as to avoid the milk boiling over. You need the room for the sauce to expand. You must watch this as it comes to a boil to prevent boil over.**

Bring the mixture to a boil (SEE NOTE ABOVE). Once at boil, remove from the heat. Transfer to a 6-cup ovenproof oval baking dish, spreading out the potatoes in an even layer. The milk should almost cover the potatoes – spoon some milk off, or add a little if needed.

Evenly sprinkle the breadcrumbs over the top of the potatoes, all the way to the container edge. Let stand for 5 minutes for the breadcrumbs to absorb the milk.

Transfer to the oven and bake for 20 minutes, or until the top is an even golden brown. Leave to stand for 10 – 15 minutes before serving.

Chefs tip – for added flavor, mix 2 tablespoons of grated cheese with the breadcrumbs before sprinkling them over the potatoes.

MOM'S POTATO LATKES

3 cups shredded potato
¼ cup grated onion
2 eggs, beaten
6 saltine crackers, or as needed, crushed
1 teaspoon salt
¼ teaspoon ground black pepper
½ cup vegetable oil or as needed

Peel and shred potatoes, then using a tea towel, place shredded potatoes inside and wring out the liquid, twisting and twisting to get rid of as much liquid as possible. Now mix potato, onion, eggs, crackers, salt and pepper together in a large bowl.

Pour enough vegetable oil into skillet to fill at ½ inch deep; heat over medium-high heat. Drop a spoonful of the potato mixture, first pressing potato mixture against the side of the bowl to remove excess liquid, into the hot oil; slightly flatten the latkes into the oil with the back of your spoon so they are evenly thick. Repeat but do not crowd the skillet. If they seem to be cooking too fast, lower the heat.

Cook in hot oil until browned and crisp, 3 to 5 minutes per side. Drain latkes on a plate lined with a paper towel or brown paper. You can keep them warm on a baking sheet in the oven set at 180 degrees until ready to serve. Serve topped with sour cream and/or applesauce.

OVEN ROASTED POTATOES WITH TAPENADE

3 tablespoons olive oil
2 cloves garlic, crushed
3 teaspoons sea salt
24 small new potatoes, scrubbed
Tapenade –either store bought or home made
Sour Cream

Preheat oven to 400 – degrees. Combine oil, garlic, and salt in a bowl. Toss potatoes in oil mixture to coat. Arrange in a single layer on a parchment lined baking pan. Bake in the preheated oven for 20 – 25 minutes, tossing occasionally, until potatoes are golden and tender when pierced with a sharp knife. Remove from oven and allow the potatoes to cool for 5 to 10 minutes.

Using a sharp knife slice off a very small piece of the potato so it will stand upright; now using a small melon ball scoop, scoop out a little potato, then spoon a small amount of Tapenade into the filling and top with sour cream.

Tapenade:

- ¼ cup pitted Kalamata Olives
- ¼ cup oil cured olives
- 2 Tablespoons drained capers
- 1 Anchovy fillet (packed in oil)
- 1 Large clove garlic, peeled

Place all the tapenade ingredients in the bowl of a small food processor, and process until finely chopped but not pureed.

GRABON POTATOES

- 3 MEDIUM STARCHY OR BAKING POTATOES
- ¼ CUP OIL FOR FRYING
- 3 TABLESPOONS UNSALTED BUTTER

Serves 4

Peel the potatoes and cut into ¼ inch cubes. Place in a bowl of cold water to prevent browning.

Remove the diced potatoes to a saucepan and add enough water to cover the potatoes. Bring this to a low boil and cook for 2 to 3 minutes, just long enough to start to soften the potatoes. Drain from the pot and place the potatoes on a

cookie sheet covered with paper towel. Pat the potatoes dry trying to absorb as much water as possible.

Heat a large nonstick skillet over medium – high heat. Add the oil. When the oil is hot, add the dried potato cubes and stir or toss to evenly coat them with the oil. Tossing regularly, cook for 10 to 15 minutes, or until the potatoes are well colored all over and cooked through. Pour them into a sieve to drain off the oil.

Melt the butter in the same skillet, than add the potato cubes once again. Toss them in the pan until evenly coated with the butter, then season to taste with salt and freshly ground black pepper. Serve at once.

BOURSIN POTATO GRATIN

2½ cups heavy cream

1 5 oz. package Boursin Cheese with cracked black pepper or Herbs

2-3 tablespoons minced shallots – can add more if desired

1 – 2 cloves garlic, minced

4 -5½ pounds red new potatoes, scrubbed and skinned, diced into ¼ inch squares

Salt and freshly ground black pepper

Fresh snipped chives

2 tablespoons snipped parsley

Generously butter a 13 x 9 x 2-inch baking dish. In a heavy 1½ or 2 quart saucepan, heat cream, Boursin cheese, shallots and garlic over medium heat, stirring until cheese melts.

Preheat the oven to 400-degrees. Arrange half of the diced potatoes in the baking dish; generously season with salt and pepper. Pour half of the cheese/cream mixture over the potatoes. Sprinkle with the chives. Repeat layering with remaining potato, more salt and pepper, and cheese mixture.

Bake about 1 hour or until potatoes are tender and the top is golden brown. Sprinkle with parsley. Makes 8 to 10 servings

BAKED-STUFFED POTATOES WITH GOAT CHEESE AND ROSEMARY

2 medium russet potatoes, scrubbed, dried and pierced
Coarsesalt and freshly ground Black Pepper
Olive oil
¼ cup warm milk
2 tablespoons butter
¼ cup crumbled goat cheese
¼ teaspoon ground rosemary

Rub the potatoes with olive oil and then make sure you have pierced them so the steam can escape. Place them on a foil lined baking sheet and sprinkle them with the coarse salt and freshly ground black pepper. Bake the potatoes in a 450-degree oven for hour or until they are completely soft inside when pierced with a knife or skewer. Remove from the oven and allow them to cool so you can handle them.

Slice the potatoes in half, then scoop out the inside leaving a shell. Spray these shells with either an olive oil or butter cooking spray and return to a 350-degree oven to crisp up. Meanwhile, mash the potato filling and mix with warm milk, butter, goat cheese and rosemary. Mix this well to incorporate all the flavors. If the mixture is too stiff, add a little more milk. Once the skins are crisp, remove them from the oven and stuff them either using a small spoon or a piping bag. Drizzle each stuffed potato with a little olive oil and a pinch of salt and bake for 15 to 20 minutes or until browned and heated through.

POTATO SOUP

2 TBSP butter or margarine
2 TBSP all- purpose flour
1 Cup chopped onion
1 Large clove garlic, minced
2 (14 ½ oz.) cans ready to serve chicken broth or vegetable broth
4 cups peeled, cubed potatoes, (about 3 large)
½ Cup sliced green onions to be used as garnish

¼ tsp white pepper
Salt to taste
1 Cup Milk - whole or 2%
2-3 cooked slices thick cut bacon, crisp, and chopped for garnish

Melt butter in Dutch oven over low heat; add flour, stirring until smooth. Cook 1 minute, stirring constantly. Add onion and garlic; cook one minute or until onion is tender, stirring constantly to avoid the roux (butter and flour mixture) from getting brown. Gradually add the broth, stirring constantly. Add the potatoes. Bring this mixture to a boil, cover, and reduce heat and simmer for 15 minutes, stirring occasionally, or until potatoes are tender.

Stir milk into the cooked potatoes and heat thoroughly. At this time you can either serve as is, or you can mash up the potatoes for a thicker, richer soup. Season the soup with salt and the white pepper to taste. Serve with sliced green onions and/or bacon bits as a garnish. Yield approximately 7 cups of soup. For thinner soup, increase the amount of the milk added to the soup.

ROCKY MOUNTAIN POTATO CHOWDER

¼ pound (4-6 slices) turkey or regular bacon, cut into small pieces
1 bunch green onions, thinly sliced, white parts separate from greens
3 ½ cups chicken broth
1 ½ pounds (3-4) baking potatoes, peeled, cut into ½ inch dice
1 cup sliced carrots
1 red pepper seeded and diced
1 medium zucchini, sliced
1 cup corn kernels
1 ½ teaspoons dried thyme leaves
2 cups shredded cooked turkey or chicken
2 cups milk
2 tablespoons cornstarch
Salt and pepper to taste

In a heavy pot over medium heat, brown bacon. Pour off fat, if any. Add white and light green parts of green onions (reserve ½ cup dark green tops for garnish); cook and stir 1 minute.

Add broth and potatoes; cover and cook 15 minutes or until potatoes are almost tender. Add carrots; cook 5 minutes more. Add bell pepper, zucchini, corn and thyme; cook until vegetables are tender. Add turkey/chicken and reserved onion tops.

Mix milk with cornstarch; add to pot. Bring to a boil, stirring constantly about 1 minute, or until soup thickens slightly. Remove from heat and season with salt and pepper. Makes 2½ quarts - 6 servings

POTATO AND GREEN BEAN SALAD

6-8 ounces green beans, trimmed
2 pounds peeled small new or red potatoes
Thin sliced red onion - small
¼ cup extra virgin olive oil
4 teaspoons lemon juice (fresh please)
4 teaspoons whole grain mustard
2 teaspoons chopped fresh thyme
Salt and pepper to taste

Simmer the green beans in salted water until barely tender and bright green, 2 to 3 minutes. Remove with a slotted spoon or wire-mesh skimmer, and transfer to a bowl of ice water. Drain and pat dry. Set aside.

Add the peeled potatoes to the same pot of salted water, and simmer until tender, about 12 to 14 minutes, depending on the size of the potatoes. Drain potatoes and cut them in half; set aside.

Whisk together ¼ cup extra virgin olive oil, 4 teaspoons fresh lemon juice, 4 teaspoons whole grain mustard and 2 teaspoons chopped thyme leaves in a large

bowl. Add the beans, potatoes and ½ cup thinly sliced red onion. Gently toss, season with salt and pepper and cover. Refrigerate until ready to use. Serves 4 to 6

LEMON-CAPER POTATO SALAD

3½ pounds small white or red potatoes
½ cup extra-virgin olive oil
3 lemons, juiced and zested
3 tablespoons minced shallots
2 tablespoons chopped fresh parsley
3 tablespoons chopped fresh dill
Salt and freshly ground black pepper, to taste
2 tablespoons rinsed and drained capers

Scrub the potatoes and cut into quarters
Place in a stockpot and fill with enough water to completely cover the potatoes by 1 inch. Bring the water to a boil, reduce the heat, and simmer until the potatoes are just tender. Drain in a colander

In a bowl large enough to hold the potatoes, whisk together the olive oil, lemon juice, lemon zest, shallots, parsley and dill until well combined; season with salt and pepper to taste.

ROSEMARY-ROASTED RED BLISS POTATOES

¾ to 1 pound Baby Red Bliss potatoes
2 tablespoons olive oi
2 tablespoons chopped fresh Rosemary or 1 tablespoon dry
Salt & Pepper to taste

DIRECTIONS:

Preheat the oven to 400-degrees. Scrub and dry the potatoes. Cut each potato in half and place in a large mixing bowl. Add the olive oil, rosemary, and salt and pepper. Toss to coat.

Place the potatoes, cut side down, in a single layer on each baking sheet. Bake for 30 minutes. (The potatoes can be baked to this stage up to a day in advance. Let cool, cover, and refrigerate until ready to use.) After 30 minutes, turn and bake an additional 20 – 30 minutes or until the potatoes are cooked through and golden brown. Remove from the oven and serve warm. Serves 4-6

MASHED POTATOES FOR A GROUP

5 lbs. red potatoes, peeled and boiled
1 Stick unsalted butter
Dash of milk
8 oz. soft cream cheese
8 oz. sour cream

Boil potatoes till fork tender, drain and then mash by hand or whip in mixer with beater attachment; add butter, cream cheese and a dash of milk. Now add about ½ cup of the sour cream, beat, and then add as much of the remaining sour cream as deemed necessary to keep the potatoes soft and creamy.

Cover with plastic wrap to prevent a “skin” forming on the potatoes and refrigerate until needed. Bring the potatoes to room temperature, then either microwave or pop into a preheated 300-degree oven till warm, stirring once or twice to keep fluffy. Serves = 8 - 10

DUCHESS POTATOES

So simple, and so spectacular, these potato rosettes are regal fare indeed.
Serves 4

4 medium potatoes, scrubbed
3 egg yolks
2 tablespoons unsalted butter
Pinch of grated nutmeg

Preheat the oven to 500 –degrees. Place the potatoes in a large pan of salted water, bring to a boil, then reduce heat and simmer for 30 – 35 minutes or until tender to the point of a sharp knife. Drain and while they are still hot, peel the potatoes, then puree them into a bowl using either a food mill or ricer.

Using a wooden spoon, mix in the egg yolks and butter and season to taste with nutmeg and a pinch of salt. Mix until smooth.

Fit a pastry bag with a large star nozzle, fill it with the potato mixture, and then pipe rosettes onto a buttered baking sheet. (Note: can use parchment paper sprayed with a non-stick spray). Bake the potato rosettes in the oven for 5 minutes or until the rosettes are golden brown. Alternatively, brown them under a hot broiler.