

Create a memorable experience...



BASIC AMERICAN FOODS

TM

with innovative small bites and

BASIC AMERICAN FOODS™



Mini Hashbrown Cupcakes

A savory cupcake, perfect morning through night.

YIELD: 144, 2 oz servings

Golden Grill® Premium Russet Hashbrown Potatoes

Cornmeal muffin mix
Eggs, whole, beaten
Sour cream

1 Carton
7.4 lb
14
1 lb

Vegetable oil 3 ½ C
Whole milk 2 ½ qt
Bacon, cooked, crumbled 1 ½ lb
Red pepper, roasted, diced 1 ½ lb
Chives, chopped 2 C

1. Prepare hashbrowns per package directions. Transfer to large mixing bowl, add bacon, pepper, and chives.
2. Place cornmeal mix in separate bowl.
3. Combine eggs, sour cream, vegetable oil, and milk; pour over cornmeal mix and blend.
4. Combine **Golden Grill® Premium Russet Hashbrown Potatoes** and cornmeal mixture.
5. Divide batter into mini muffin tins using a #30 scoop (sprayed, liner optional).
6. Bake in convection oven 300°F until light golden brown, about 9 min.

standout sides for all occasions.

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Red-Eye Refried Bean Gravy

A hearty gravy to complete any meal.

YIELD: 160, ½ cup servings

Santiago® Refried Beans	1 Pouch	Catsup	2 C
Bacon, diced	1 ½ lb	Green onions, very	
Coffee, decaffeinated	2 qt	thinly sliced	2 bunches
Water	1 ½ qt		

1. Cook bacon until crisp.
2. Stir in coffee, water, and catsup; bring to a boil.
3. Stir in **Santiago® Refried Beans**, return to a boil, stirring frequently. Lower heat, simmer until mixture is thickened, about 20 min. Garnish with green onions.
4. Serve with Mini Hashbrown Cupcakes, biscuits, over mashed potatoes or hashbrowns.



Honey Chipotle Sweet Potatoes

Sweet and spicy adds the perfect heat to a comforting side.

YIELD: 20, ½ cup servings

Potato Pearls® EXCEL® Sweet Potato

Mashed Made From

Russet & Sweet Potatoes **1 Pouch**

Butter, unsalted 5 T

Peppers, chipotle in adobo,
chopped 3 T

Honey, clover

Water

Salt, kosher

⅓ C

2 qt

1 t

1. Place **Potato Pearls® EXCEL® Sweet Potato Mashed** and butter in a 2" half steamtable pan.
2. Combine peppers, honey, water, and salt in a pot and heat until hot (185-212°F).
3. Stir pepper mixture into sweet potatoes and butter, stirring from corner to corner in a figure 8 motion.
4. Let sit, 5 min. Stir and serve.



Potato Donuts in Bacon Glaze

A twist of savory and sweet elevates this classic for all dayparts.

YIELD: Approximately 500, 1" donuts

Potato Pearls® Premium

Redskin Mashed Potatoes	1 Pouch
Milk, 2%	3 qt
Lard	1 ¼ lb
Sugar	1 ½ lb
Liquid eggs	1 ¼ lb

Yeast, instant	9 T
Flour, all purpose	7 lb
Bacon, cooked, minced	5 lb
Sugar	4 lb
Cream	1 ½ qt

1. In a large saucepan, over medium heat, bring milk, lard, and sugar to a boil; remove from heat. Stir in **Potato Pearls® Premium Redskin Mashed Potatoes** and transfer to mixing bowl of a standing electric mixer fitted with paddle attachment.
2. Mix on low speed until mixture cools to 120°F, about 10 min.
3. Add eggs until fully incorporated, about 1 min.
4. Combine yeast and flour in large mixing bowl, knead into potato mixture using dough hook until soft dough forms, about 10 min, add additional flour if needed. Transfer dough to a lightly greased mixing bowl, cover with plastic film.
5. Proof dough until it doubles in size, about 45 min.
6. Punch down dough and knead slightly by hand, let dough rest 15 min.
7. Roll or stretch dough on a lightly floured surface, to 1" thickness. Cut dough into 1" squares; place on parchment lined sheet trays. Cover with plastic film and let donuts rise until they double in size, about 15 min.
8. Heat cooked bacon, sugar, and heavy cream in a medium saucepan over medium heat, stirring frequently until sugar melts. Remove glaze from heat and set aside.
9. In 325°F fryer, cook donuts in small batches, turning once, until deep golden brown and cooked through, about 6 min per batch. Transfer to a wire rack to drain.
10. Toss warm donuts, in batches, in bacon glaze. Transfer to wire rack to set glaze. Serve.



French Onion Mashed Gratin

Classic flavors are combined to create a rich and creamy side.

YIELD: 40, ½ cup servings

Potato Pearls® Premium Mashed Potatoes

1 Pouch	Garlic powder	1 t
Cream cheese ¾ C	Water, hot (170-190°F)	3 qt + 3 C
Milk 1 ¼ C	Caramelized onions	3 C
Sour cream 1 ¼ C	Gruyere cheese, grated	2 C

1. Add first 5 ingredients to 4" half steamtable pan.
2. Pour hot water over ingredients, stir 15-20 seconds.
3. Allow to sit for 5 minutes, fluff with fork.
4. Heat conventional oven to 350°F.
5. Place 40, 8-ounce, oven-proof ramekins on parchment lined sheet pans. Drop 4 ounces prepared mashed potatoes into each ramekin. Top with ½ ounce caramelized onions. Top with ½ ounce shredded Gruyere cheese.
6. Bake, until cheese has melted, and turned dark brown, about 25 min. Serve immediately.



Rosemary Scallop Potato Quiche

A delightful potato bite topped with smoked salmon.

YIELD: 100, 2" canapés

Golden Grill® Potato Slices	1 Pouch	Nutmeg	½ t
Frozen puff pastry, thawed, held refrigerated	2 sheets	Pepper, white	1 t
Eggs, whole	2 qt	Rosemary, dried, minced	4 T
Sour cream	2 lb	Smoked salmon, minced	½ lb
Salt	2 t	Chives, minced	1 bunch

1. Heat convection oven to 350°F. Roll puff pastry to fit bottom and sides of 2, parchment lined, ½ sheet pans. Place in freezer, 15 min.
2. Cover prepared pastry with sheet of parchment, and ½ sheet pan. Place an empty 2-quart, oven proof, sauce pot on top of assembled sheet pans, and bake until pastry is cooked through, about 30 min. Remove from oven; uncover and let crust cool completely, about 30 min.
3. Heat 4 gallons of salted water to a boil over high heat in a large stock pot. Stir in **Golden Grill® Potato Slices** and cook in boiling water until just tender, about 14 min. Drain, shock with cold water. Set aside.
4. Whisk together eggs, sour cream, salt, nutmeg, white pepper, and rosemary in a large mixing bowl. Set aside.
5. Spread potatoes on top of prepared crusts, dividing evenly amongst the two.
6. Pour egg mixture over potato-topped crusts, dividing evenly amongst the two.
7. Bake at 325°F, until custard has set in the center, about 40 min. Cool completely.
8. Chill 8 hours or overnight. Remove quiche from sheet pan, trim sides, and cut into 2" by 1" rectangles. Garnish with smoked salmon and chives. Serve chilled or at room temperature.

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Tequila and Lime Refried Beans

Traditional refried beans flavored with a hint of tequila and lime, garnished with fresh cilantro and queso fresco.

YIELD: 40, ½ cup servings

Santiago® Refried Beans	2 Pouches	Tequila	⅓ C
Water	1 gal	Queso fresco, crumbled	1 C
Lime juice	½ C	Cilantro, chopped	½ C

1. Prepare **Santiago® Refried Beans** according to package directions in a full size steamtable pan. Hold in steamtable or warming cabinet until fully refreshed.
2. Fold in tequila and lime juice, mixing thoroughly.
3. Top with queso fresco and cilantro.



Chilled Citrus Mashed Potatoes and Carrot Chip Canapés

Zesty mashed potatoes atop carrot chips; can be served warm or chilled.

YIELD: 200, 2" canapés

Potato Pearls® Premium Gold

Mashed Potatoes

	1 Pouch		
Butter	4 T	Orange zest	2 t
Lemon juice	1 T	White pepper, ground	¼ t
Lemon zest	1 T	Heavy cream	2 C
Lime zest	2 t	Water	1 gal
		Carrot chips	200
		Citrus zest, candied	garnish

1. Combine **Potato Pearls® Premium Gold Mashed Potatoes**, butter, lemon juice, citrus zest, and pepper in a 4" deep, full size steamtable pan.
2. Heat heavy cream and water in a large stock pot to a boil.
3. Pour cream mixture over potatoes and whisk until just thickened, about 20 seconds. Cover and let rest for 7 min.
4. Transfer to piping bags fitted with a small round tip.
5. Pipe warm potatoes on carrot chips, garnish with candied citrus zest and serve immediately or refrigerate for chilled service.

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of potato and bean products give you
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with flavor and quality guests demand.

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