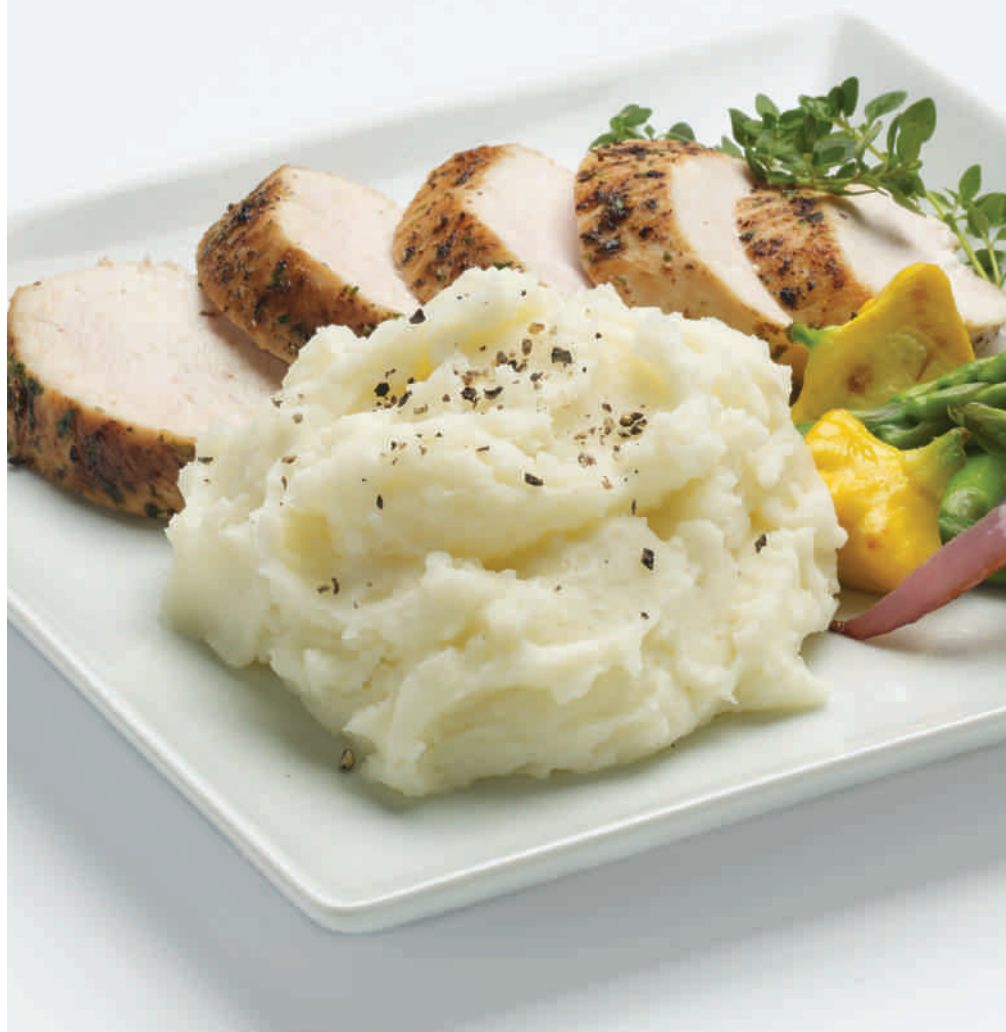


BASIC AMERICAN FOODS

BRILLIANT BEGINNINGS®

OUR PERFECT POTATOES
YOUR *Signature* TOUCH





SAVORY POTATO TOTS

SAVORY POTATO TOTS

Prep: 25 min. Cook: 4 min. Yield-128 servings, 1/2-oz each

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| | Brilliant Beginnings® |
| 2 lbs | Recipe-Ready Mashed Potatoes, prepared |
| 1 Tbsp | Butter |
| 4 oz | Prosciutto, diced |
| 2 Tbsp | Garlic, minced |
| 2 Tbsp | Shallot, minced |
| 2 tsp | Herbs d'Provence, dried |
| 4 oz | Parmesan cheese, grated |
| PATE A CHOUX | |
| 1 cup | Water |
| 6 Tbsp | Butter |
| 1/2 tsp | Salt |
| 5 3/4 oz | Flour |
| 4 each | Eggs, fresh |

1. Prepare Brilliant Beginnings® Recipe-Ready Mashed Potatoes according to recipe-ready package directions.
2. Heat the butter in a sauté pan.
3. Sauté the prosciutto, garlic and shallot until the garlic softens. Season with herbs d'Provence.
4. Add to potatoes along with Parmesan cheese and mix well.
5. Pate a Choux- Heat water, butter and salt to a simmer in a heavy saucepan.
6. Add the flour all at once, stirring rapidly. Remove from heat when a ball forms from the stirring. Cool until steam dissipates. Transfer mixture to a mixing bowl.
7. Using the paddle attachment, beat in one egg at a time until completely incorporated. When dough has come together, add in the potato mixture.
8. Mix until completely combined. Using a #60 scoop, fry 1/2 oz. balls of mixture in a 350°F deep fryer until lightly browned, about 4 min.

LOADED MASHED POTATOES

Prep: 10 min. Cook: 15 min.
Yield-40 servings, 1/2-cup each

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| 1 pouch | Brilliant Beginnings® Recipe-Ready Mashed Potatoes, prepared |
| 2 cup | Milk |
| 1 cup | Butter |
| 1 1/2 cup | Sour cream |
| 2 cup | Bacon, cooked, chopped |
| 2 cup | Cheddar cheese, shredded |
| 1/2 cup | Chives, thinly sliced |
| 2 tsp | Salt |
| 1/2 tsp | Black pepper |

1. Prepare Brilliant Beginnings® Recipe-Ready Mashed Potatoes according to recipe-ready package directions.
2. Heat milk, butter, salt, chives and black pepper over medium high heat, stirring occasionally.
3. Slowly add milk and butter mixture to potatoes.
4. Add bacon, cheese and sour cream to mashed. Stir until cheese is melted.





GINGER CARROT MASHED POTATOES

Prep: 12 min. Cook: 18 min.

Yield-40 servings, ½-cup each

1 pouch Brilliant Beginnings® Recipe-Ready Mashed Potatoes, prepared

8 each Carrots, peeled, sliced

2 ltr Ginger ale

Salt & pepper (to taste)

1. Prepare Brilliant Beginnings® Recipe-Ready Mashed Potatoes according to recipe-ready package directions.
2. Place sliced carrots in a saucepan, add ginger ale, bring to a boil and heat until carrots are soft, 3-4 min.
3. Remove carrots and place into a blender, adding enough cooking liquid to cover carrots ⅓ of the way.
4. Add carrot purée to potato mixture. Stir until combined. Season with salt and pepper.

GOAT CHEESE, DILL & SHALLOT MASHED POTATOES

Prep: 15 min. Cook: 15 min.

Yield-40 servings, ½-cup each

1 pouch Brilliant Beginnings® Recipe-Ready Mashed Potatoes, prepared

18 oz Goat cheese, room temperature

2 bunch Dill, minced

1 pt Crème fraîche
(may substitute sour cream)

1 cup Shallot, minced

½ cup Lemon juice

Salt & pepper (to taste)

1. Prepare Brilliant Beginnings® Recipe-Ready Mashed Potatoes according to recipe-ready package directions.
2. Mix together goat cheese, dill, crème fraîche, shallot and lemon juice.
3. Add mixture to potatoes. Stir until combined. Season with salt and pepper.





POTATO GNOCCHI

Prep: 30 min. Cook: 14 min. Yield-50 servings, ½-cup each

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| | Brilliant Beginnings® Recipe-Ready Mashed Potatoes, prepared |
| 4 each | Whole eggs extra-large |
| 1½ cups | Grated Parmesan |
| 10½ cups | All purpose flour |
| 2 cups | Chives, minced |
| | Salt & pepper (to taste) |

1. Prepare **Brilliant Beginnings® Recipe-Ready Mashed Potatoes** according to recipe-ready package directions.
2. Add eggs, grated Parmesan, minced chives, salt and pepper. Mix until ingredients are fully combined.
3. Add flour 1 cup at a time, until all flour has been fully mixed in.
4. Knead dough for 5 min. Let rest in a flour coated bowl in a warm area for 20 min.
5. Roll out dough into long ropes that are ⅓-inch in diameter. Slice into ⅓-inch pieces, making ⅓-inch x ⅓-inch rounds.
6. Place cut dough into boiling water for 1 ½ min., remove and place in an ice bath.
7. For use, remove gnocchi from ice bath, dry, place into a heated sauté pan with oil coating the bottom.
8. Sauté for 1 min. on each side, add a sauce or protein.



CELERY ROOT & POTATO CHOWDER

Prep: 30 min. Cook: 30 min. Yield-72 servings, ½-cup each

1 pouch **Brilliant Beginnings® Recipe-Ready Mashed Potatoes**

½ cup Olive oil

1 cup Butter, unsalted

8 cups Spanish onions, chopped

⅓ cup Garlic, minced

16 cups Celery root

1 tsp Celery seed

1 tsp Thyme, dry

¼ cup Kosher salt

1 tsp White pepper, ground

2 gal Chicken stock

Sage leaf (optional)

1. In a large pot heat oil and butter, sauté onions and garlic until onions are translucent, about 5 min.
2. Add celery root, celery seed, thyme and white pepper, stir for 1 min., add chicken stock. Bring to a boil, reduce to a simmer and cook until celery root is tender, about 25 min.
3. Remove from heat; add **Brilliant Beginnings® Recipe-Ready Mashed Potatoes**.
4. Using an immersion blender incorporate until smooth.
5. Serve garnished with sage leaf and minced diced celery.



CREAMY CHIPOTLE MASHED POTATOES

Prep: 15 min. Cook: 12 min.

Yield-40 servings, 1/2-cup each

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| 1 pouch | Brilliant Beginnings® Recipe-Ready Mashed Potatoes, prepared |
| 2 pts | Crème fraîche (can substitute sour cream) |
| 1 lb | Whole butter, room temperature |
| 7 oz | Whole chipotle in adobo |
| Salt & pepper (to taste) | |

1. Prepare **Brilliant Beginnings® Recipe-Ready Mashed Potatoes** according to recipe-ready package directions.
2. Mix in butter.
3. Remove chipotles from can reserving adobo. De-seed peppers and mince.
4. Combine crème fraîche, minced chipotle and adobo and mix until fully combined. Add mixture to potatoes. Season with salt and pepper.

ZUCCHINI GARLIC MASHED POTATOES

Prep: 12 min. Cook: 18 min.

Yield-40 servings, 1/2-cup each

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|-----------|---|
| 1 pouch | Brilliant Beginnings® Recipe-Ready Mashed Potatoes, prepared |
| 1/4 cup | Olive oil |
| 8 cups | Zucchini, shredded |
| 1/4 cup | Garlic, roasted |
| 2 1/2 tsp | Kosher salt |
| 2 qts | Milk |
| 2 cups | Parmesan cheese, shredded |

1. Prepare **Brilliant Beginnings® Recipe-Ready Mashed Potatoes** according to recipe-ready package directions.
2. In a separate pot, heat oil, sauté the zucchini for about 5 min. until most of the moisture has been cooked out.
3. Add the roasted garlic to the zucchini and stir for an additional 1 min. stirring constantly, temper in the milk, turn off the heat.
4. Mix in the potatoes, add the Parmesan cheese, stir, season if needed.





DISCOVER THE CULINARY POSSIBILITIES OF **BRILLIANT BEGINNINGS® RECIPE-READY MASHED POTATOES** that save you time without compromising quality. When you begin with the best, you finish with something brilliant.

SKU 10630 ~ 6/26 oz pch ~ 180 servings, 4-oz each
Visit baf.com/brilliantbeginnings for a free sample and special offer.

INGREDIENTS: POTATO, SALT.
(freshness preserved with sodium bisulfite)

IT'S KERN-DRIED Inspired by the passion and determination of Kern Cooper who perfected the process using an innovative technique, which delivers the taste and texture of scratch:

slow cooking, ricing and drying fresh potatoes

gentle drying at low temperatures to maintain potato integrity

simple no BHA/BHT or artificial flavors or colors



BASIC AMERICAN FOODS

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BASIC AMERICAN FOODS

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