

stand out

holiday sides, made simple.

serve delicious signature side dishes that save time and labor.



MAPLE GRANOLA SWEET POTATOES

PREP • 40 MIN. COOK • 25 MIN. YIELD • 23, HALF-CUP SERVINGS

INGREDIENTS

1 pch	Potato Pearls® EXCEL® Sweet Potatoes, prepared	5 Tbsp	Butter, unsalted
½ cup	Sugar, brown	¼ cup	Butter, unsalted
1 tsp	Flour, all purpose	½ cup	Maple syrup, grade A
1 cup	Pecans, whole	3 cup	Oats, rolled, old fashioned
¼ tsp	Nutmeg, ground	2 tsp	Cinnamon, ground
		3 Tbsp	Salt, kosher

PREPARATION

1. Heat oven to 350°F.
2. Heat butter, sugar and maple syrup in a small saucepan over medium heat, stirring occasionally until sugar is dissolved, about 3 min.
3. Combine flour, oats, pecans, cinnamon, nutmeg and salt in a large bowl.
4. Pour sugar mixture over oat mixture and stir to coat evenly.
5. Prepare Potato Pearls® EXCEL® Sweet Potato Mashed according to package directions and place in a 2½-inch deep, half-steamtable pan.
6. Sprinkle granola mixture over sweet potatoes and bake until toasted, about 20 min.



CRANBERRY ORANGE SWEET POTATOES

PREP • 5 MIN. COOK • 30 MIN. YIELD • 21, HALF-CUP SERVINGS

INGREDIENTS

1 pch	Potato Pearls® EXCEL® Sweet Potatoes	2 qt	Hot water (185°-212°F)
5 Tbsp	Butter, cut into cubes	¾ cup	Orange juice concentrate, thawed
1 cup	Dried, sweetened cranberries (Craisins®)	3 cup	Whole fresh cranberries
1 Tbsp	Fresh ginger, grated	2 Tbsp	Sugar
		2 Tbsp	Water

PREPARATION

1. Heat oven to 400°F.
2. Place Potato Pearls® EXCEL® Sweet Potato Mashed, butter, dried cranberries and ginger into a 2½-inch deep, half-steamtable pan.
3. Combine hot water and orange juice concentrate. Pour over sweet potatoes stirring from corner to corner in a figure 8 motion. Let rest for 5 min. in steamtable.
4. Stir cranberries, sugar and water in a small bowl until sugar has dissolved and cranberries are evenly coated.
5. Spread cranberry-sugar mixture evenly on top of sweet potatoes. Bake, covered, until cranberries have popped, about 30 min. Place on steamtable until ready to serve.

BASIC AMERICAN FOODS

For more recipes, visit baf.com



POTATO PEARLS® EXCEL® SWEET POTATO MASHED

10/20.17 OZ PCH • 210, 4 OZ SERVINGS PER CASE

QUICK, EASY PREP — Serves up in 5 min.

NUTRITION PACKED — 100% daily value of Vitamin A and a good source of fiber

VERSATILE RECIPE BASE — Serve as packaged or create unique sides year round

BAF#10425

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ARUGULA MASHED

PREP • 10 MIN. COOK • 10 MIN. YIELD • 40, HALF-CUP SERVINGS

INGREDIENTS

1 pch	Potato Pearls® EXCEL® Original Mashed	1 each	Shallot, finely minced
¼ cup	Olive oil	1 lb	Baby arugula, roughly chopped
		1 tsp	Coarse ground black pepper

PREPARATION

1. Heat oven to 350°F.
2. Prepare Potato Pearls® EXCEL® Original Recipe Mashed, following package instructions. Hold hot.
3. Meanwhile, heat oil over medium-high heat in a large straight-sided sauté pan; add shallots, and cook, stirring frequently, until soft and translucent, about 5 min.
4. Stir in chopped arugula and cook, stirring constantly, until just wilted, about 2 min.; season with black pepper.
5. Fold sautéed arugula mixture into mashed potatoes.



MEDITERRANEAN MASHED BOWL

PREP • 30 MIN. COOK • 20 MIN. YIELD • 19, SERVINGS

INGREDIENTS

1 pch	Potato Pearls® EXCEL® Original Recipe Mashed	1 Tbsp	Garlic, crushed
3½ cup	Italian sausage links	10 each	Tomato, diced
1 cup	Buttermilk	2 lb	Mozzarella, diced
1 cup	Basil, fresh, loose pack	8 oz	Olive oil
1 each	Onion, finely diced	4 oz	Balsamic vinegar
		20 each	Basil sprigs (optional garnish)

PREPARATION

1. Prepare Potato Pearls® EXCEL® Original Recipe Mashed, according to package directions.
2. Heat 1 ounce of olive oil in a skillet over low heat. Add diced onions and cook until onion is translucent, stirring constantly. Let cool.
3. Add garlic, basil and buttermilk to a blender and blend until smooth. Fold garlic mixture and onions into prepared Potato Pearls® Mashed Potatoes.
4. Toss tomatoes in a large bowl with 4 ounces of olive oil and season with salt and pepper. Grill tomatoes over high heat until browned about two minutes on each side. (or roast on a full size sheet pan in a 400° F oven for 10 min.)
5. Season sausages with salt and pepper and grill until fully cooked to an internal temperature of 165° F. (or roast on a full size sheet pan in a 350° F oven until fully cooked to an internal temperature of 165° F, about 20 min.) Let rest for five minutes and slice.
6. Chop mozzarella and tomatoes into a cubed salad style. Sprinkle with olive oil and season with pepper.
7. Bowl Assembly: In an individual serving bowl place 1 cup Potato Pearls® Mashed and top with 5 sausage sliced and ¾ cup mozzarella salad. Drizzle with balsamic vinegar and garnish with a basil sprig.



POTATO PEARLS® EXCEL® ORIGINAL RECIPE MASHED
12/28 OZ PCH • 504, 4 OZ SERVINGS PER CASE

MADE FROM SCRATCH TASTE —
Rich and creamy classic butter flavor

EXTRA QUICK, NO MIX PREP —
Package to plate in 5 min.

MADE WITH 100% USA GROWN POTATOES

BAF#76468

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HASHBROWN TURKEY HASH

PREP • 15 MIN. COOK • 5 MIN. YIELD • 38, HALF-CUP SERVINGS

INGREDIENTS

1 ctn	Golden Grill® Hashbrowns, refreshed	1 Tbsp	Red jalapeño, minced
4 lb	Turkey breast, low-sodium, cooked, diced	2 tsp	Rosemary, fresh, minced
2 cup	Scallions, thinly sliced	2 tsp	Oregano, fresh, minced
1 Tbsp	Thyme, fresh, minced	1½ tsp	Black pepper, ground
			Canola oil

PREPARATION

1. Toss Golden Grill® Hashbrown Potatoes, turkey breast, scallions, thyme, jalapeño, rosemary, oregano and pepper in a large bowl, until thoroughly combined.
2. Heat one tablespoon of the canola oil in a 10-inch, non-stick skillet over medium-high heat. Scoop about 6-oz of hashbrowns into the pan and cook until well browned, about 4 min. Scatter hashbrowns and brown for an additional 4 min.



AU GRATIN PRIMAVERA POTATOES

PREP • 15 MIN. COOK • 45 MIN. YIELD • 34, SERVINGS

INGREDIENTS

1 ctn	Classic Casserole® Scalloped Potatoes	2 cup	Roasted red peppers, diced
1 Tbsp	Parsley, dried	4 cup	Grilled vegetables (any variety) cooked, diced
1 tsp	Thyme, dried	1 cup	Green onions, thinly sliced (1 bunch)

PREPARATION

1. Heat oven to 325 °F, low fan.
2. Prepare Classic Casserole® Scalloped Potatoes according to package directions, stirring in remaining ingredients before baking.
3. Bake until browned and set in the middle, about 45 min. Cool 10 min. and serve.



GOLDEN GRILL® HASHBROWNS
6/37.5 OZ CTN • 372, HALF-CUP SERVINGS
PER CASE

MADE WITH 100% USA GROWN POTATOES

ADVANTAGES VERSUS FROZEN —

- Grills 3X faster than frozen
- 3X more servings per case
- Covenient, dry storage

BAF# 91291



CLASSIC CASSEROLE® SCALLOPED POTATOES

6/2.25 LB CTN • 240, HALF-CUP SERVINGS
PER CASE

MADE WITH 100% USA GROWN POTATOES

TASTE AND TEXTURE YOUR PATRONS PREFER
SINGLE PAN PREP— add boiling water, butter
and bake

BAF# 94595