

For the Love of

HASHBROWNS



#1

Hashbrowns are the #1 side order at breakfast.¹

ON-TREND LTO IDEAS

BASIC AMERICAN FOODS

**Golden
Grill**

FIERY HASHBROWNS WITH GARLIC SAUSAGE

Fire up your hashbrowns—garlic sausage and Sriracha adds that extra wow to our already delicious golden brown hashbrowns.

YIELD: 80 SERVINGS, ½-CUP EACH

1 carton	Golden Grill® Russet Hashbrowns
1 cup	Sriracha sauce
4 lbs	Garlic sausage, cooked, chopped

1. Add Sriracha sauce to hashbrowns. Refresh according to directions.
2. Pour refreshed hashbrowns into a large bowl and mix in garlic sausage.
3. Cook hashbrowns on a 375° F well-oiled grill until browned, about 4 min. Serve.



CRISPY BACON & SCALLION HASH

Hashbrowns, crispy bacon and fresh scallions grilled to golden perfection.

YIELD: 55 SERVINGS, #8 SCOOP

1 carton	Golden Grill® Russet Hashbrowns, refreshed
1 ½ lbs	Bacon, cooked and chopped
4 cups	Green onions, thinly sliced

1. Refresh hashbrowns according to directions.
2. Toss hashbrowns, bacon and green onions in a large bowl until combined.
3. Cook hashbrowns on a 375° F well-oiled grill until browned, about 4 min. Serve.



75%

75% of consumers say LTOs give them a chance to try new menu items and ingredients.²

68%

68% of consumers are willing to pay a premium for signature side dishes.³

53%

53% report comfort foods as the best description of the food they crave.⁴

SPICY CHORIZO HASHBROWN BOWL

Enjoy our hearty breakfast bowl—crispy golden hashbrowns, topped with spicy Mexican chorizo, grilled onions and peppers and pepper jack cheese.

YIELD: 25 SINGLE SERVINGS

- 1 carton Golden Grill® Redi-Shred® Hashbrowns, refreshed
- 4 each Onion, sliced
- 4 each Green bell pepper, sliced
- 2 Tbsp Garlic, crushed
- 1 lb Mexican-style chorizo sausage, cooked
- 6 ¼ cup Pepper jack cheese, grated
- 4 cup Pico de gallo or salsa

1. Refresh hashbrowns according to directions. Place refreshed hashbrowns in a large mixing bowl.
2. Cook onion until soft, about 5 min. Add peppers and garlic and cook until soft and fragrant, about 5 min. Add vegetable mixture and cooked chorizo to hashbrowns, mix well.
3. Place 1 cup of the hashbrown mixture on a 375° F well-oiled grill and shape into a roughly 6-inch patty, pressing lightly on the top. Cook until browned, about 2-3 min., and flip. Top with ¼-cup shredded pepper jack cheese and cook additional 2 min.
4. Plate in a bowl and top with ¼-cup pico de gallo. Garnish with cilantro (optional). Serve.



MAPLE HASHBROWN BREAKFAST BOWL

Maple infused hashbrowns, savory sausage, bacon and scrambled eggs topped with a drizzle of maple syrup.

YIELD: 31 SINGLE SERVINGS

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| 1 carton | Golden Grill® Hashbrowns | 1. Add syrup to hashbrowns. Refresh according to directions. |
| 1 cup | Maple syrup | 2. Cook hashbrowns on a 375°F well-oiled grill until browned, about 4 min. Scatter hashbrowns and cook an additional 3 min. for extra crispness. |
| 4 qt | Scrambled eggs | 3. In a bowl, add 1 cup Maple hashbrowns, ½ cup eggs, ½ cup bacon and ¼ cup sausage. Drizzle with 1 tsp. syrup. Serve. |
| 1 ½ lb | Bacon, cooked and cut into bite-size pieces | |
| 3 lb | Breakfast sausage, cooked and chopped | |
| 1 cup | Garnish: Maple syrup | |



RUSSET POTATO TOTS

Delicious tots made from shredded potatoes—paired with smoky bbq or zesty ranch sauce.

YIELD: 174 TOTS, 1-OZ EACH

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| 1 carton | Golden Grill® Russet Hashbrowns, refreshed |
| 12 each | Eggs, large, whisked |
| 3 cups | All purpose flour, sifted |

1. Refresh hashbrowns according to directions and allow to cool.
2. Mix hashbrowns with eggs and flour.
3. Portion tots, using a 1 oz. scoop (#30 disher) packed tightly into a 325° F deep fryer and cook 1 min., 45 sec., until golden brown.
4. Serve immediately with a side of BBQ, ranch or a signature sauce for dipping.



Basic American Foods brings together your hashbrown deliciousness with today's most popular and fastest growing flavors and ingredients. Consider these new on-trend recipes as inspiration for the perfect LTO standout on your menu. After all, when it comes to consumer cravings for comfort foods, potatoes are #1.

PARMESAN HASHBROWN SLIDER "BUNS"

A trio of savory hamburger sliders plated over hashbrown patties and smothered in a hot bacon and onion jam.

YIELD: 60-68 SERVINGS, 2-OZ POTATO PATTIES

- 1 carton Golden Grill® Redi-Shred® Hashbrowns, refreshed
- 1 cup Parmesan cheese, grated
- 5 cups Potato Pearls® EXCEL® Original Butter Recipe Mashed Potatoes, prepared
- 1 cup Scallion, thinly sliced

1. Prepare mashed potatoes according to directions, spread thinly onto sheet pans and cool, about 60 mins. Reserve 5 cups.
2. Refresh hashbrowns according to directions, spread thinly onto sheet pans and cool, about 60 mins. Reserve 5 cups.
3. Mix together mashed, hashbrowns, cheese, green onions in a large mixing bowl. Portion into 2-oz servings, using a #16 scoop, onto parchment lined sheet pans, press lightly to create 2.5-in round and 0.5-in thick potato patties. Refrigerate until cool, about 1 hour or overnight.
4. On a 400° F well-oiled grill, cook patties until brown and crisp, about 4 min per side.



HASHBROWN BURGER

Add a little kick of crunch to your burger—top it with our delicious, crispy golden brown hashbrown.



TURKEY HASHBROWN BOWL

The ultimate comfort food with a little boost of heat—golden brown hashbrowns, sautéed with diced turkey, jalapeños, scallions and herbs.



For the love
of ALL potatoes.

Sources:

¹ Mintel, Breakfast Trends, 2014

² Technomic, MenuMonitor 2015

³ Technomic, Sides Report, 2013

⁴ Technomic, Consumer Trend Report Series, 2014