



This Spud's For You!

From the collaboration of BJ Thompson and cooking enthusiasts Chris Aiken and Christina Tinsdill

Welcome to our baked potato bar! Your summer BBQ or winter dinner party will never be the same again.

The idea is so simple. You bake the potatoes and prepare as many different toppings as you like. Your dinner guests are offered a choice of what they want. How many different toppings you choose to make is up to you. We are presenting ten different ideas to create a wide variety of toppings.

How this works

To help you be organized, every recipe is broken down into what you need to do the day before your event and what you need to do the day of your event. This work ahead of time should make hosting a dinner party easier. Of course you can always do everything the same day if you like.

The yield for each recipe is 2-3 cups of topping.

Each recipe will take about ½ to 1 hour to prepare. You can pick and choose your recipes based on how much time you want to spend in the kitchen. To help you along with deciding, every recipe has a complexity rating:

Easy	Under ½ hour
Medium	½ hour – 1 hour
Complex	1+ hour

You will find the recipe for cooking baked potatoes at the end of this recipe.

Enjoy this cooking and dining experience!



Egg-licious

This recipe was inspired by a traditional German lunch dish. Hard boiled eggs are mixed into a spicy mustard sauce enhanced with a hint of lemon.

Preparation rating is medium

4	eggs
3 T	butter
5 T	flour
1 $\frac{3}{4}$ C	vegetable broth
$\frac{1}{4}$ C	35% whipping cream
2	lemons
2 T	medium heat German mustard
	fresh dill

The Day Before

1. Hard boil eggs and let them cool. Peel and mash using a potato masher.
2. Melt butter in a medium saucepan over medium heat. Add flour and whisk until very smooth. Slowly add vegetable broth and continue whisking until the sauce is once again very smooth.
3. Add whipping cream. Cover and continue heating over medium heat until the sauce reaches the boiling point. Stir every minute until the sauce has thickened (about 5 minutes.)
4. Juice lemons until you have $\frac{1}{8}$ C. Add the lemon juice and mustard to the sauce and whisk until blended.
5. Add mashed eggs and stir thoroughly.
6. Remove from heat. Let cool and refrigerate overnight.

The Day Of – Bake your potatoes!

1. Warm up sauce.
2. Chop dill and place out for garnish.



Gone Fishing

This recipe was inspired by Chris. A lemon butter sauce soaks into the potato and is covered with succulent fresh salmon pieces and fresh dill.

Preparation rating is easy

Salmon $\frac{3}{4}$ lb fresh, boneless salmon fillet
 2 lemons, sliced
 3-4 T butter

Sauce 1 C butter
 $\frac{1}{2}$ C lemon juice (3-4 lemons)

Topping 1 bunch fresh dill

The Day Before

1. Preheat oven to 450°F.
2. Place salmon fillet on a baking sheet lined with tin foil. Cover with lemon slices and dollops of butter.
3. Bake for 15-20 minutes (depending on the thickness of the salmon.) Baste halfway through with juices on the tray.
4. Let salmon cool. Flake into bite sized pieces and refrigerate overnight.

The Day Of – Bake your potatoes!

1. Juice lemons until you have $\frac{1}{2}$ C of juice.
2. Melt butter over medium low heat until it is liquefied. Add lemon juice and stir.
3. Warm up salmon. Place on a serving platter.
4. Chop dill and place out for a garnish.
5. Top the baked potato with lemon butter sauce, salmon and dill (in that order.)



Heavenly Ham

This recipe is dedicated in loving memory to Grandma Morton. Her famous scalloped potato sauce is enhanced with diced ham. The baked potatoes are garnished with cheddar cheese and chives.

Preparation rating is easy

2 C	milk
4 T	butter
1 t	salt
4 T	flour
1	10oz tin cream of mushroom soup
2 C	cooked & diced ham, cut into ½” cubes
1 C	grated cheddar cheese
	chives

The Day Before

1. Heat milk, butter and salt on stovetop over medium heat until butter melts. Do not bring to a boil.
2. Add flour. Whisk constantly over medium heat until sauce is smooth and thickens.
3. As soon as the sauce thickens, turn off the heat. Add cream of mushroom soup and continue whisking until the sauce is smooth.
4. Add the diced ham to the sauce and stir.
5. Let cool and refrigerate overnight.
6. Grate 1 cup cheddar cheese. Refrigerate overnight.

The Day Of – Bake your potatoes!

1. Warm up the sauce.
2. Chop enough chives for ½ cup and place out. Set out the cheddar cheese.



Mexican Fiesta

The taste of Mexico shines through in this spicy recipe. Basic tomato sauce is enhanced with beans and jalapeno heat. Your choice of cilantro and/or crushed tortilla chips for garnish.

Preparation rating is easy

Note* This recipe is rated medium-hot to hot. Cut back on the jalapeno peppers if you wish to have a milder sauce.**

1	14oz can plain tomato sauce
$\frac{3}{4}$ C	canned pinto beans
$\frac{3}{4}$ C	canned black beans
$\frac{2}{3}$ C	diced jalapeno peppers with seeds (2-3 jalapeno peppers)
1 C	crushed tortilla chips
	fresh cilantro

The Day Before

1. Drain and thoroughly rinse pinto beans and black beans.
2. Mix tomato sauce, pinto beans, black beans and diced jalapeno peppers. Refrigerate overnight.
3. Crush tortilla chips.
4. Chop cilantro.

The Day Of – Bake your potatoes!

1. Warm up the sauce.
2. Chop the cilantro and place out with the crushed tortilla chips for garnish.



Oh Canada!

This is a must have for a baked potato bar in Canada. Traditional poutine is enhanced with our much loved peameal bacon to make a truly Canadian dish.

Preparation rating is easy

- 1 398mL can poutine gravy
- 1 ½" thick slice of peameal bacon
- 1 C cheese curds

The Day Before

1. Lightly grease frying pan. Cook the slice of peameal bacon over medium low heat until it is lightly browned (about 5 minutes per side.)
2. Transfer to a cutting board and let cool. Dice into ¼" - ½" cubes.
3. Refrigerate overnight.

Note ***Consider slicing cheese curds if they are extra large.

The Day Of – Bake your potatoes!

1. Warm up gravy over medium heat until it is bubbling hot.
2. Warm up peameal bits and place out for garnish.
3. Place out cheese curds for garnish.



Pizza Party

Simply because who doesn't love pizza?!

Preparation rating is medium

2 ½ C	pizza sauce
1 C	pepperoni rounds sliced medium thick
1 C	green peppers
1 C	red onion
1 C	grated mozzarella cheese

The Day Before

1. Preheat oven to 400°F.
2. Coarsely dice green peppers and red onions.
3. Spread on a greased baking sheet in a single layer. Use only half the baking sheet. Bake for 5 minutes.
4. Remove baking sheet from oven. Place pepperoni slices in single layer on the empty half of the baking sheet.
5. Bake for another 8 – 10 minutes. Keep an eye on the pepperoni slices to make sure they do not overcook.
6. Add roasted vegetables and pepperoni to pizza sauce. Stir.
7. Let cool and refrigerate overnight.
8. Grate mozzarella cheese.

The Day Of – Bake your potatoes!

Warm up the sauce and place out the mozzarella cheese garnish.



Rancher's Special

Imagine ranch hands gathered around a campfire eating under an open sky, and then take it one step further. This rich and creamy black peppercorn sauce with sautéed steak and mushrooms is time consuming but so worth it!

Preparation rating is complex

1	finely diced shallot
6 T	butter
1 T	coarsely ground black peppercorns
1 ½ C	beef stock
¾ C	35% whipping cream
2 T	cornstarch
½ lb	fast fry steak
1 8oz pkg	baby portabella mushrooms
1 bunch	green onions

The Day Before

1. Sauté diced shallot in 3 T butter in a saucepan over medium heat until soft.
2. Add the ground peppercorns and beef stock. Bring to a boil. Simmer for 5 minutes.
3. Add heavy cream and reduce heat. Bring to the boiling point.
4. Mix cornstarch with 2 T very cold water in a small bowl until all lumps are gone. Add to the sauce. Cook until thickened, stirring frequently. Remove from heat.
5. Sauté the fast fry steak in a lightly greased frying pan 1-2 minutes per side. Transfer to a cutting board and let cool. Slice into 1" cubes and add to the sauce.
6. Wash and slice the portabella mushrooms. Sauté in 3 T butter until cooked through. Add to the peppercorn sauce.
7. Let cool and refrigerate overnight.
8. Slice green onions.

The Day Of – Bake your potatoes!

Warm up the sauce and place out the green onion garnish.



Seafood Sensation

Of course shrimp goes with baked potatoes! A delectable garlic parmesan white sauce is enhanced with cocktail shrimp and garnished with fresh parsley.

Preparation rating is easy

4 T	margarine
4 T	flour
2 C	milk
½ C	finely grated parmesan cheese
1 T	butter
1 T	minced garlic (approximately 3 large garlic cloves)
1	106g can of cocktail shrimp
1	bunch fresh parsley

The Day Before

1. Gently melt margarine over low heat in a covered saucepan until it is liquefied.
2. Add flour and whisk briskly until it is blended and bubbling.
3. Gradually add milk. Whisk until smooth. Bring to the verge of boiling (stirring once every minute.)
4. Turn heat to low and cover. Continue to stir about once a minute until the sauce has thickened (about 5 minutes.)
5. Add parmesan cheese and stir until the cheese has melted. Remove from heat.
6. Heat butter in a frying pan over medium heat until melted. Sauté minced garlic for 1-2 minutes until fragrant and softened. Add to white sauce.
7. Drain shrimp and add to white sauce.
8. Let cool and refrigerate overnight.

The Day Of – Bake your potatoes!

Warm up the sauce. Finely dice the parsley and place out for garnish.



Summer BBQ

A perfect summer BBQ turned into a baked potato topping. Corn is added to a zesty ranch white sauce. The crispy chicken garnish is the perfect finishing touch to this taste of summer. This recipe is time consuming but the end result is exquisite.

Preparation rating is complex

2	boneless, skinless chicken breasts
1 C	buttermilk
½ C	flour
½ t	garlic powder
2 t	dried thyme leaves (or 10-12 sprigs of fresh thyme)
½ t	onion powder
2 t	paprika
½ t	black pepper
½ C	crushed cornflakes
½ C	cornmeal
1 C	vegetable oil
4 T	margarine
4 T	flour
2 C	milk
1	28g package of dried ranch dressing
1	12oz can corn kernels, drained

The Day Before

Crispy Chicken Recipe

1. Butterfly cut the chicken breasts.
2. Prepare three bowls:
Bowl #1 buttermilk
Bowl #2 Mix flour, garlic powder, thyme, onion powder, paprika and pepper.
Bowl #3 Mix crushed cornflakes and cornmeal.
3. Drench the chicken in each bowl in the following order: 1, 2, 1, 3. Ensure they are fully coated with each mixture before moving to the next bowl.



4. Add vegetable oil to a frying pan until it is $\frac{1}{2}$ " deep. Heat oil for 2 minutes. Fry the chicken over medium high heat for about 5 minutes per side until it is golden brown and completely cooked through.
5. Transfer to a cutting board and let cool. Slice into $\frac{1}{4}$ " thick pieces. Refrigerate overnight.

Sauce Recipe

1. Gently melt margarine over low heat in a covered saucepan until it is liquefied.
2. Add flour and whisk briskly until it is blended and bubbling.
3. Gradually add milk. Whisk until smooth. Bring to the verge of boiling (stirring once every minute.)
4. Turn heat to low and cover. Continue to stir about once a minute until the sauce has thickened (about 5 minutes.)
5. Remove from heat.
6. Add the dried ranch dressing and stir.
7. Add the corn to the sauce. Stir.
8. Let cool and refrigerate overnight.

The Day Of – Bake your potatoes!

Warm up both the sauce and the crispy chicken slices and serve.



Tangy Beef

Chris converted his Shepherd's Pie recipe into this flavourful topping. Ground beef is immersed in a sweet and savory ketchup sauce. A garnish of sautéed onions completes this recipe to perfection.

Preparation rating is easy

1 lb	ground beef
2/3 C	ketchup
2 t	Worcestershire sauce
½ C	water
½ t	dried basil
1 t	dried parsley
¼ t	black pepper
1 C	cooking onion, coarsely chopped
1 T	extra virgin olive oil

The Day Before

1. Brown ground beef until it is completely cooked through. Drain.
2. Add ketchup, Worcestershire sauce, water, basil, parsley and pepper. Stir thoroughly and simmer until liquid is reduced by half.
3. Let cool and refrigerate overnight.
4. Coarsely chop cooking onion.
5. Pour extra virgin olive oil into a small frying pan. Sauté cooking onions over medium heat until they are translucent.
6. Let cool and refrigerate overnight.

The Day Of – Bake your potatoes!

Warm up both the topping and the onions and serve.



Baked Potatoes

Note** While Russet potatoes are the traditional choice for a baked potato, you should feel free to use Yukon Gold potatoes for something different.

1. Preheat oven to 400°F.
2. Wash and dry the potatoes. Pierce each potato at least three times with a fork. Wrap in tin foil (shiny side in.) Place directly on oven rack. Bake for 1 to 1 ¼ hour.
3. Leave wrapped in foil until you are ready to serve.
4. Cut each potato in half and score deeply in a criss-cross pattern to allow the toppings to be absorbed into the potatoes.