



## Mashed Potatoes 101

### From the kitchen of B.J. Thompson

**Note\*\*** Yukon Gem potatoes are a cross between Yukon Gold and yellow flesh potatoes. They are the right choice for making golden mashed potatoes. They are drier than white potatoes so adding slightly more milk is need to make perfect mashed potatoes.

8 medium Yukon Gem potatoes  
 $\frac{3}{4}$  C milk  
 $\frac{1}{4}$  C butter

1. Peel and dice enough potatoes to equal approximately 8 cups. Cut the potatoes into pieces that are roughly 2" in size.
2. Add to a large saucepan and cover generously with water.
3. Bring to a boil. Continue to boil gently for 25 minutes.
4. Drain. Add milk and butter. Coarsely mash and serve.

### **Kick It Up with Garlic Mashed Potatoes**

Prepare the potatoes as above, add milk and substitute garlic butter. To make garlic butter, melt  $\frac{1}{4}$  cup of butter in the microwave. Add 1-2 cloves of minced garlic to the melted butter, depending on the size of the garlic cloves and your taste. Pour over the mashed potatoes, mix well and serve.

### **Dress It Up with Whipped Ricotta Potatoes**

Wow your dinner guests with this creamy delight! Prepare the potatoes as above. Instead of mashing the potatoes, use a mixer to whip them. Add 1 cup of ricotta cheese and continue mixing until potatoes are light and fluffy. Garnish with fresh parsley.



# Baked Potatoes 101

## From the kitchen of B.J. Thompson

**Note\*\*** There is simply no other choice than a Russet for your baked potato. And nothing is simpler than cooking a baked potato!

4 large Russet potatoes, uniform size

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. Add butter and sour cream as desired. Garnish with green onions or chives.

## Kick It Up with Homemade Italian Herbed Butter

Start with ½ cup of butter softened to room temperature. Using a hand mixer, blend the butter for 2 minutes or until it appears to be whipped and creamy. Add 1½ t oregano leaves, 1½ t basil leaves, 1½ t parsley flakes, ¾ t onion powder and ¾ t garlic powder. Blend for at least 2 more minutes with hand mixer. Refrigerate. This butter should be made several hours in advance, or even made the day before you are planning on using it.

## Dress It Up with Broccoli & Cheese Sauce

1. Chop enough broccoli to equal approximately 3 cups. Place in a microwave safe bowl. Add ½" water and microwave on high for about 4 minutes or until the broccoli is just softened. Drain excess water and set aside.
2. Gently melt 2 T margarine in a saucepan until it is liquefied. Add 2 T flour and whisk briskly until it is blended. Gradually add 1 C milk and whisk until smooth. Slowly bring to a boil, stirring often. Continue to cook at a slow boil until the sauce is thickened, stirring often. Add 1 C sharp cheddar cheese and stir until the cheese has completely melted.
3. Add ¾ C of the cooked broccoli. Pour sauce over the baked potatoes and garnish with the extra broccoli pieces.



# Potato Wedges 101

## From the kitchen of B.J. Thompson

**Note\*\*** Yukon Gold potatoes are an excellent choice for this recipe or any other recipe that calls for roasting potatoes at a high temperature. The key to baking wedges properly is to ensure they are uniform in size. And remember not to cut them too small, you are making chunky wedges not skinny fries.

4 medium Yukon Gold potatoes  
¼ C olive oil  
salt & pepper to taste

1. Preheat oven to 400°F.
2. Wash and pat dry the potatoes. Cut each potato in half, then in half again, then in half one last time. The final cut should be at an angle to create wedge shaped pieces. In total there should be 8 wedges from each potato.
3. Pour ¼ C olive oil into a large mixing bowl. Season with salt and pepper if desired. Add the potato wedges and toss until they are evenly coated.
4. Place in a single layer on a baking sheet lined with tin foil.
5. Bake for 25 minutes, turn, bake another 20 minutes.

### **Kick It Up with a hint of North Africa**

Add 1 t turmeric, 1 T grated ginger root and 1 t ground cumin to olive oil before tossing the potatoes. Cook as directed above.

### **Dress It Up with a Mexican Fiesta**

Add 2 T taco seasoning to olive oil before tossing the potatoes. Cook as directed above. Once the wedges are completely cooked, sprinkle with diced jalapeno peppers, diced red peppers and shredded cheddar cheese. Bake for 3 more minutes, or until the cheese is melted. Serve with sour cream, salsa and guacamole for dipping.