

BBQ Mashed Potatoes



Trend: Chefs around the country are putting their own spin on iconic Southern foods—from gumbo to BBQ—and customers are eating it up.

Source: The Trend Book Issue, Restaurant Business, December 2011

BBQ Mashed Potatoes

Yield: 12 servings (half hotel pan)

- 16.44 oz. (1 bag) Idahoan PREMIUM Baby Reds® Mashed Potatoes (Item #00338)
1 lb. Chopped BBQ brisket or pulled pork (dry, smoked meat,
not in sauce or in a very light coating of sauce)
2 tsp. (or to taste) Hot sauce
1 1/4 cup BBQ sauce (hot/sweet BBQ sauce seems to work best)



Steps:

1. Prepare Idahoan PREMIUM Baby Reds® Mashed Potatoes per instructions on bag in half hotel pan.
2. Heat chopped BBQ meat until very hot. Gently stir hot BBQ meat and hot sauce into hot mashed potatoes so as to prevent meat from shredding. Smooth surface using flexible rubber or silicone spatula.
3. Spread BBQ sauce over potatoes. Bake in 450°F oven for 10 minutes.

Serving Suggestion: Serve over a bed of BBQ pork.

Instrucciones:

1. Preparar el Puré de papas "Idahoan PREMIUM Baby Reds®" según las instrucciones de la bolsa en una bandeja rectangular para horno, tipo hotel, de mitad de tamaño.
2. Calentar la carne BBQ molida hasta que esté muy caliente. Incorporar revolviendo suavemente la carne BBQ caliente y la salsa picante al puré de papas para evitar que la carne se desintegre. Alisar la superficie con una espátula flexible de goma o de silicones.
3. Cubrir la preparación de papas con salsa BBQ. Hornear a 450°F durante 10 minutos.

Sugerencia: Servir sobre una base de cerdo BBQ.



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