

MINI POTATO PANCAKE

RECIPES AND SERVING SUGGESTIONS



Now you can make more from the full potato flavor and incredible versatility of Lamb Weston brand Mini Potato Pancakes. These great-tasting recipe and application ideas will help you serve a signature sensation that will maximize customer satisfaction and sales.



ANAHEIM CHILE MAYO

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|--|-------------------------------|
| 1 c. Mayonnaise | 1 T. Cilantro, fresh, chopped |
| ¼ c. Diced Green Chiles, canned, drained, pureed | 1 t. Ancho chile powder |
| | 1 t. Onion powder |

Whisk chiles, cilantro, ancho and onion powders into mayonnaise. Serve.

SPICY CURRY DIP

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|--------------------|--------------------|
| ½ c. Mayonnaise | 1 t. Lemon Juice |
| ½ c. Yogurt, plain | 1 t. Sirachi Sauce |
| 1 t. Curry Powder | |

Whisk all ingredients together. Serve.

CUBAN SOUR CREAM

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|-------------------------------|--------------------------------|
| 2 c. Sour Cream | 1 t. Salt |
| 2 ea. Limes, zest and juice | ¼ t. Cumin, ground |
| 2 T. Cilantro, fresh, chopped | 1½# Mini Potato Pancakes (K39) |
| 1 T. Honey | |

Gently fold together first 6 ingredients. Let stand in refrigerator for at least one hour. Prepare Mini Potato Pancakes per case instructions. Serve Cuban Sour Cream as a dip on the side. **Yield: 30 servings**

CHEDDAR SCRAMBLER

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|--------------------------------------|-------------------------------------|
| 1 # Mini Potato Pancakes (K39) | 1 c. Sharp Cheddar cheese sauce |
| 10 ea. Eggs, large, scrambled | ¼ c. Sharp Cheddar cheese, shredded |
| 10 ea. Bacon strips, cooked, chopped | ¼ c. Green Onion, chopped |

Prepare Mini Potato Pancakes per case instructions. Individual assembly: Shingle 6 pancakes in two rows of three in the center of a plate. Drizzle cheese sauce over pancakes. Top with two scrambled eggs. Top eggs with shredded cheddar. Garnish with bacon and onions. Serve. **Makes 5 servings**

CREOLE SHRIMP DIP

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|---------------------------------------|----------------------------------|
| 2 ea. Garlic cloves | 1 T. Jalapeño pepper, seeded |
| 2 ea. Roasted red peppers, 7 oz. Can. | 1 t. Paprika |
| 1 ea. Cream Cheese, 8 oz. Pkg. | ¼ t. Hot pepper sauce |
| ¼ c. Ro-Tel Original | ½ lb. Bay Shrimp, finely chopped |
| ½ c. Green onion, chopped | |

Chop garlic in food processor until fine. Add red peppers, jalapeño, paprika and hot sauce. Process until smooth. Add cream cheese and process until smooth. Transfer cream cheese mixture to bowl. Fold in onions, Ro-Tel, and shrimp. Serve as a dip on the side.



Lamb Weston®



Maximize your profits with Mini Potato Pancakes.

SMOKED SALMON CANAPÉS

8 oz. Cream Cheese, softened 1 t. Habanero Pepper, seeded,
2 T. Pineapple, fresh, crushed chopped very fine
1 T. Pineapple juice 5 oz. Cold Smoked Salmon (lox)
2 t. Mint, fresh, chopped 1½# Mini Potato Pancakes (K39)

Mix first 5 ingredients together. Divide salmon slices into smaller squares and roll into coronets. Prepare mini potato pancakes per case instructions. Place one salmon coronet on each mini potato pancake. Pipe approximately 1 tsp. of cream cheese mixture on top of the salmon with small star tip. Serve. **Yield: 30 servings**

NEW ORLEANS SHRIMP DIP

1 T. Olive Oil 2 T. Lemon Juice
2 ea. Garlic, minced 1 t. Paprika
½ c. Onion, chopped fine ½ t. Black pepper, coarse grind
½ c. Celery, chopped fine ¼ t. Cayenne pepper
½ c. Green Pepper, chopped fine ¼ t. File or Thyme, ground
1½ c. Ro-Tel Original ¼ t. Hot pepper sauce
1 T. Cornstarch ½ lb. Bay Shrimp

Heat oil in saucepan. Cook garlic, onion, celery and green pepper until soft. Add Ro-Tel and heat through. Combine cornstarch and seasonings. Whisk in lemon juice. Add lemon juice mixture to hot tomato mixture. Heat to simmering until slightly thickened. Add shrimp. Heat through. Serve with hot Mini Potato Pancakes for dipping.

TOPPING/SNACKING APPLICATIONS

Southwest – Topped with melted pepper jack cheese, cheddar cheese and jalapeño slices. Served with sour cream and pico de gallo.

European – Topped with melted Swiss cheese, Gruyere, diced ham and served with Dijon and horseradish crème.

Aegean – Topped with Mizithra, feta, olives, oregano, tomatoes and served with Tzaziki or Ranch dressing.

ISLAND TAPENADE

1 c. Mango, ripe, peeled, fine dice 1 T. Sugar, turbinado style
½ c. Kalamata Olives, pitted, 2 t. Cilantro, fresh, chopped
chopped 1 t. Lime zest
½ c. Green Greek Style Olives, 1 t. Tabasco
pitted, chopped ½ c. Coconut, shredded,
sweetened, toasted
1 T. Garlic, fresh chopped 1½# Mini Potato Pancakes (K39)
1 T. Anchovies, drained, finely
chopped

Gently fold together first 9 ingredients. Let stand in refrigerator for at least one hour. Prepare Mini Potato Pancakes per case instructions. Top each potato pancake with approximately 1 tsp. of olive mixture. Sprinkle with toasted coconut for garnish. Serve. **Yield: 30 servings**

BREAKFAST BENEDICT STYLE

16 ea. Mini Potato Pancakes (K39) 8 ea. Canadian Bacon, ½ oz. slices
6 oz. Hollandaise Sauce
8 ea. Eggs, large 1 t. Chives, fresh, ⅛-inch bias cut

Prepare Mini Potato Pancakes per case instructions. Poach, then drain eggs and keep warm. Grill bacon to warm through. Heat hollandaise sauce. Place 4 pancakes on plate, forming a square. Shingle 2 bacon slices on top. Place 2 eggs on bacon. Ladle 1½ oz. of Hollandaise over all. Top with chives as garnish. Serve. **Yield: 4-Entrée sized portions.**

JAMAICAN CRAB TOPPING

2 c. Crab Meat, fresh, cooked 1 ea. Jalapeño, seeded, finely diced
½ c. Coconut milk, canned ½ t. Lime Zest, finely chopped
2 t. Jerk Seasoning ½ c. Papaya, fresh, peeled, finely diced
2 t. Tabasco Habanero Sauce 1½# Mini Potato Pancakes (K39)
1 t. Salt

Mix together first 7 ingredients. Prepare Mini Potato Pancakes per case instructions. Top each potato pancake with approximately 1 tsp. of crab mixture. Top with fresh papaya for garnish. Serve. **Yield: 30 servings**

KD Mini Potato Pancakes are Kosher with Dairy.

Maximize your menu with the great taste and versatility of Mini Potato Pancakes.

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