



Korean BBQ Sweet Puffs

Tater Puffs with Korean BBQ Seasoning

INGREDIENTS

2 lbs. (960 g) Sweet Things® Potato Puffs (L0094)

Korean BBQ Seasoning

- 4 Tbsp. (27.6 g) smoked paprika
- 2 Tbsp. (25 g) brown sugar
- 2 tsp. (2.7 g) chili powder
- 1 tsp. (3.3 g) garlic powder
- 1 tsp. (2.3 g) onion powder
- 1/2 tsp. (2.5 g) ground ginger
- 1/2 tsp. (6 g) salt (or to taste)
- 1 tsp. (3 g) sesame powder

DIRECTIONS

Korean BBQ Seasoning

1. Blend all seasonings into small bowl.
2. This recipe makes more than is needed, it can be placed in airtight container for future use.

Plate Assembly

1. Prepare Sweet Things® Potato Puffs according to manufacturer's instructions, keep hot.
2. Place puffs in large bowl.
3. Sprinkle some BBQ seasoning onto puffs hot out of the fryer and toss lightly until evenly coated.
4. Adjust seasoning according to taste.
5. Place on serving platter.

Yield

3+ portions