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# Hash Brown Cookbook



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### Confetti Hash Browns (yields 36 servings)

17 ounces	<b>rehydrated Hash Browns</b>
6	eggs
2 ½ cups	cheddar cheese, shredded – reserve 1 cup for topping
2 cups	red, green and orange bell peppers, ¼ diced
1	red onions, finely chopped
1 cup	spinach or baby kale, chopped
1/2 Tbsp	black pepper
1/2 Tbsp	red paprika

Preheat oven to 400°F. Mix all ingredients together and spread in a pan. Top with 1 cup of the shredded cheese. Bake for 1 hour. Let cool and slice into squares for serving.

### Potato Salad (yields 4 servings)

2 cups	<b>Hash Browns, refreshed</b>
1 cup	mayonnaise
¼ cup	celery, thinly sliced
¼ cup	red onion, thinly sliced
2 Tbsp	apple cider vinegar
	Black pepper to taste

In a large mixing bowl, mix all ingredients till fully incorporated. Place in refrigerator to chill for 1 hour. Serve cold. Add diced red pimentos as garnish.

Note: Add your favorite ingredients to customize recipe.

### Broccoli & Cheese Hash Browns (yields 12 - ½ cup servings)

5 cups	<b>Hash Browns, prepared</b>
2 cups	chopped broccoli
1 cup	white onion, small diced
2 ½ cups	cheddar cheese, shredded

Bake in a greased pan at 350°F in a oven for 25 minutes, covered. Remove the foil from the pan and bake for an additional 5-10 minutes.

### Tomato & Corn Hash Browns (yields 14 - ½ cup servings)

5 cups	<b>Hash Browns, prepared</b>
2 14.5 oz.	cans diced tomatoes, undrained
1 cup	white onion, small diced
2 cups	corn kernels

Bake in a greased pan at 350°F for 25 minutes, covered. Remove the foil from the pan and bake for an additional 5-10 minutes.

### Cinnamon Apple Hash Browns (yields 36 servings)

17 ounces	<b>rehydrated Hash Browns</b>
2 cups	vanilla yogurt
1 cup	raisins
2 cups	¼ inch diced apples
1 Tbsp	cinnamon

Preheat oven to 400°F. Mix all ingredients together and spread in a pan. Bake for 45 minutes or until top is golden brown.

### Bacon, Egg & Cheese Hash Brown Casserole (yields 13 - ½ cup servings)

5 cups	<b>Hash Browns, prepared</b>
1 cup	turkey bacon pieces, fried
1 dozen	eggs, beaten
1 ½ cups	mozzarella cheese, shredded

Bake in a greased pan at 350°F for 35 minutes, covered. Remove the foil from the pan and bake for an additional 10 minutes.

### **Thai Potato Salad** (yields 18 servings)

- 17 ounces **Hash Browns (unprepared)**
- 1 lb snap peas, halved
- 1 cup carrots, shredded
- 2 bunches green onions, diagonally sliced

#### *Sauce:*

- 3 Tbsp peanut oil
- 3 cloves garlic, minced
- 1 cup creamy peanut butter
- 2 Tbsp light brown sugar
- 1 tsp red chili paste
- 3 Tbsp soy sauce
- 1 ½ Tbsp rice wine vinegar
- 1 cup unsweetened coconut milk
- 1/2 cup cilantro, chopped
- 1/2 cup roasted peanuts

Rehydrate hash browns according to directions and cool to room temperature. Add peas, carrots and green onions and toss to combine. Set aside. In a saucepan heat oil over medium heat and add garlic and cook until fragrant. Stir in peanut butter, brown sugar, chili paste, soy sauce, rice vinegar and coconut milk. Cook over medium heat until sauce thickens. Pour dressing over the potato mixture to coat or plate the potato mixture and drizzle dressing on top along with the chopped cilantro and roasted peanuts.

### **Potato Waffles** (yields 10 servings)

- 1 cup **Hash Browns, refreshed**
- 2 eggs, large
- 3/4 cups sour cream
- 2 Tbsp all-purpose flour

Combine all of the ingredients together in a medium size bowl. Mix well. Using a waffle iron, place ½ cup of mix onto the iron and cook for 4-5 minutes or until golden brown.

### **Classic Potato & Leek Latke** (serves 20)

- 17 ounces **Hash Browns, rehydrated per instructions**
- 20 ounces leeks, thinly sliced
- 3 ounces unsalted butter
- 1/4 cup all-purpose flour
- 1 tsp fresh ground black pepper
- 4 eggs, beaten
- Apple butter, sour cream or plain Greek yogurt

Sauté leeks in butter until tender. In a large bowl, combine cooled hash browns with leeks, flour, pepper and eggs, gently folding all ingredients together. Using a 4 oz scoop, portion mixture onto a well-oiled and preheat 400°F grill. Gently press latkes with a spatula to flatten. Cook on both sides for approx. 3 minutes, or until golden brown. Top latkes with apple butter, sour cream or plain Greek yogurt.

### **Potato Pancakes** (yields 36 ½ cup servings)

- 17 ounces **Hash Brown Potatoes, rehydrated**
- 2 cups Prepared Mashed Potatoes
- 1 ¼ lb. onions, shredded
- 8 eggs
- Sour cream, applesauce, chopped chives

Mix together prepared Hash Brown Potatoes with onions, eggs, and Mashed Potatoes in large bowl. Place ½ cup of mix onto a 350°F-400°F well-oiled griddle. Flatten to about ½" thick and cook until golden brown on both sides, about 4-5 minutes on each side. Serve with sour cream, applesauce and chopped chives.

### **Hash Brown Potato Muffins** (yields 40 3 oz muffins)

- 17 ounces **Hash Brown Potatoes, rehydrated per instructions**
- 5 ounces green onions, chopped
- 2 cups low-moisture mozzarella cheese, shredded
- 2 cups cheddar cheese, shredded
- 6 eggs, beaten
- ¼ cup + 3 tsp butter, melted

Mix together Hash Brown Potatoes, green onions, both cheeses, eggs and butter. Portion 3 ounces into each opening of muffin tins. Bake for 50 to 55 minutes at 400°F. Let cool for 10 minutes before removing from muffin tins to allow hash browns to set up.

### **Mediterranean Potato Torte** (Yields 12 servings, 2 pancakes each)

- 17 ounces **Hash Brown Potatoes, rehydrated per instructions**
- 3 ½ cups onion, shredded
- 1 ½ cups flour
- 1 cup fresh parsley, chopped (divided)
- 10 oz fresh tomatoes
- 1 cup marinated artichokes, diced or chopped
- 1 cup fresh roasted red peppers, diced
- 1 cup black olives, sliced
- 1½ cups fresh goat cheese
- Mixed greens, as needed
- Balsamic dressing or house vinaigrette, as needed

Mix together Hash Brown Potatoes, onions, flour and 1 cup chopped parsley in large bowl. Place 4 oz. hash brown mixture on well-oiled griddle at 350°F to 400°F, flatten into 6-inch-wide, ¼-inch-thick disks and cook 3-4 minutes on each side. The mixture should make 48 of these potato pancakes (2 pancakes per person). In separate bowl, mix together tomatoes, artichokes, roasted red peppers, black olives and remaining parsley. Top each potato pancake with 1 oz. of crumbled goat cheese and 1 oz. tomato mixture. Stack 2 potato pancakes to make a serving. Toss salad greens with small amount of vinaigrette. Place mixed greens salad on top of hot Mediterranean potato layers and serve immediately.

### Hash Brown Nachos (yields 12 servings)

17 ounces **Hash Brown Potatoes**  
24 ounces pepper Jack cheese, shredded  
Fresh tomatoes, diced  
Sour cream  
Grilled chicken, shredded\*  
Guacamole  
Black olive slices  
Green onion, chopped  
Salsa\*

Rehydrate Hash Brown Potatoes per instructions on package, and mix with pepper jack cheese. Using approximately 4.5 ounces of the hash brown and cheese mixture, brown in patty form on well-oiled griddle according to directions cooking on each side for 3-4 minutes. Plate 2 hash browns patties, top with any of suggested toppings and serve.

### Hash Brown Frittata (yields 6 servings)

8.5 oz. **Hash Brown Potatoes**  
12 each eggs  
½ cup milk (any kind of milk works)  
4 tsp vegetable or olive oil  
1 tsp fresh garlic, minced  
4 oz fresh baby spinach leaves  
1 cup shredded cheddar cheese  
4 tsp green onions, finely sliced  
As needed black pepper, freshly ground

Prepare Hash Brown Potatoes - rehydrated per instructions and griddled until browned and crispy. Mix together hash browns, eggs, and milk. Set aside. In 16-inch nonstick hot saute pan, saute oil, garlic and spinach for 1-2 minutes or until garlic is cooked and spinach well wilted. Add egg and hash brown mix, cooking for 2-3 minutes while stirring periodically. Remove from heat; sprinkle with cheese. Place in a 350°F oven and cook another 15 minutes or until eggs are set. Serve wedges directly from pan and garnish with sprinkle of green onion and freshly ground pepper.

### Hash Brown Bacon Corn Cupcakes (yields 36 4 oz cupcakes)

18.75 ounces **Hash browns, prepared**  
1 cup Bacon, cooked, crumbled  
1½ cups Red pepper, roasted, diced  
1 cup Chives, chopped  
2½ lb Cornbread, box mix  
1 cup Sour cream  
2 cups Buttermilk  
2 each Eggs  
1 cup Water

Heat oven to 350°F. Lightly grease 6 mini-muffin tins (alternately line with muffin liners). Set aside. Prepare Hash browns according to package directions. Transfer to a large mixing bowl; add bacon, pepper and chives. Set aside. Place cornmeal mix in separate large mixing bowl. Whisk together sour cream, buttermilk, eggs and water in a separate mixing bowl, pour over cornmeal mix and stir to combine. Fold hash browns, bacon and roasted pepper into corn muffin batter. Divide batter into prepared muffin tins. Bake until light golden brown and muffins spring back when lightly pressed in the center, about 9 min. Let stand 5 min. Serve warm.

### Horseradish Hash Browns (serves 7-8)

6 cups **Hashbrowns, refreshed**  
3/8 cup Liquid whole eggs  
1/2 cup Flour, all purpose  
1/2 tbsp Horseradish, prepared  
1/4 cup Chives, minced, divided  
1/2 cup Sour cream

Refresh hashbrowns according to directions. Toss hashbrowns with eggs, flour, horseradish and 0.25 cups of the chives in a large mixing bowl until thoroughly combined. In a separate bowl, stir together sour cream and remaining chives until thoroughly combined. Refrigerate until ready to use. On a 400° F well-oiled grill, drop hashbrown mixture in 4-oz. portions using a #8 scoop and lightly press down to form 3-in. potato pancakes. Cook until golden brown, about 4 minutes per side. Top each pancake with a tablespoon of the sour cream mixture and serve.

### Hash Brown Breakfast Burritos

2 cups **Hash Browns**  
3 eggs, scrambled  
1 can roasted diced poblano chiles  
6 12" flour tortillas  
3 green onions, finely chopped  
Soft goat cheese  
Salsa verde

Rehydrate and prepare 6 servings of Idahoan Hash Browns according to package, ensuring that they are golden brown. Prepare scrambled eggs and add diced poblano chilies. Warm tortillas and top with ½ cup hash browns and ½ cup scrambled egg mixture. Sprinkle with scallions and 3 dollops of soft goat cheese on top of eggs. Fold the sides of the tortilla in towards the center and roll up from the bottom, making sure to tuck in the sides as you roll. Repeat with remaining ingredients. Serve with a side of salsa verde.

### Ham, Egg and Cheese Hash Brown Casserole (yields 12-½ cup servings)

5 cups **Hash Browns, prepared**  
1 ½ cups ham or Canadian bacon, chopped  
1 dozen eggs, beaten  
1 ½ cups cheddar cheese, shredded

Bake in a greased pan at 350°F for 35 minutes, covered. Remove the foil from the pan and bake for an additional 10 minutes.