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POTATO COOKBOOK



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HAPPY COOKING !!
Heidi & David

RED and BLUE MASHED POTATOES (Serves 4)

½	cup	Idahoan® Baby Reds Flavored Mashed Potatoes bacon pieces*
½	cup	blue cheese crumbles

Follow package directions and prepare mashed potatoes. Stir in bacon and cheese and serve.

CHEESY MASHED POTATO STUFFED MUSHROOMS (Serves: 12)

½	cup	Mashed Potatoes (unprepared)
1½	cup	white cheddar cheese, shredded
½	cup	chives, chopped
1	cup	bacon, cooked and finely chopped or prepared bacon bits*
6	Tbsp	olive oil
4	Tbsp	garlic, minced
24-36	large	mushrooms, depending on size

Preheat oven to 350°F. Prepare mashed potatoes according to package directions. Add shredded cheese (reserve enough to top mushrooms), chives and bacon. Remove stems from clean mushrooms and stuff caps with potato mixture. Spread olive oil and minced garlic on bottom of walled cookie sheet or baking dish. Place mushrooms on top. Sprinkle shredded cheddar over the top of the mushrooms. Bake for 20-25 minutes.

ZUCCHINI MASHED POTATOES

26	ounces	Mashed Potatoes (dry)
1/4	cup	Olive oil
8	cups	Zucchini, shredded
1/4	cup	Roasted garlic, pureed
2 1/2	tsp	Kosher salt
2	cups	Milk
2	cups	Parmesan cheese, shredded

Prepare potato base according to directions. Hold hot. Heat olive oil medium heat, add zucchini and cook, stirring frequently, until zucchini has given up most of its moisture and begins to turn light brown, about 8 min. Add roasted garlic, salt, and milk to zucchini, bring to a simmer, about 3 min. Stir zucchini mixture and cheese into potatoes. Serve or hold hot.

WASABI MASHED POTATOES (serves 4)

½	cup	Idahoan Baby Reds® Mashed Potatoes
2	Tbsp	wasabi powder, divided
1½	tbsp	olive oil

Prepare Idahoan Baby Reds® Mashed Potatoes according to package instructions. Mix 1 tablespoon wasabi powder with 1 tablespoon water until completely blended. Stir into warm potatoes. For the wasabi topping, combine 1 tablespoon wasabi powder with the olive oil and drizzle over each serving of mashed potatoes.

MASHED POTATOES WITH CORNED BEEF (serves 2)

½	cup	Mashed Potatoes (unprepared)
1	cup	deli corned beef, (thick cut) chopped into large dices
		Green onions, sliced thin

Prepare mashed potatoes according to package instructions. Warm diced corn beef on medium high heat. Divide mashed potatoes between two plates. Top each serving with corned beef and sliced green onions.

SAVORY POTATO TOTS

26	ounces	Mashed Potatoes (dry)
1	Tbsp	Butter
1 1/2	cups	Prosciutto, diced small
2	Tbsp	Garlic, minced
2	Tbsp	Shallot, minced
2	tsp	Herbs des Provence
1/2	cup	Parmesan cheese, grated
		Choux Paste:
1	cup	Water
6	Tbsp	Butter
1/2	tsp	Kosher salt
1 1/2	cups	Flour
1	cup	Liquid whole eggs

Prepare potato base according to directions. Hold hot. Melt butter in a large skillet over medium heat, add prosciutto, garlic, shallot and Herbs des Provence. Cook, stirring frequently, until shallots are translucent, about 5 min. Stir butter mixture and parmesan cheese into potatoes. Spread mixture onto sheet pans and cool completely, about 60 min. Prepare Choux Paste: Boil water, butter and salt over medium-high heat, until butter is melted. Add flour all at once, and cook, stirring constantly until a smooth dough is formed that no longer sticks to the sides of the pan, about 3 min. Remove choux paste from heat and transfer to the bowl of a 5-quart electric mixer fitted with the paddle attachment. Beat on low speed until smooth, about 1 min. Add eggs, in three additions, until completely incorporated to form a smooth dough. Heat deep fryer to 350° F. Beat prepared potato mixture into Choux Paste, on low speed, in three additions, until thoroughly combined, scraping down the sides of the bowl twice, about 1 min. Fry ½ oz balls, in small batches, using a #60 scoop until golden brown, turning once, about 2 min per batch. Serve immediately.

SMOKY GOUDA MASHED POTATOES (serves: 4)

½	cup	Mashed Potatoes (unprepared)
		bacon pieces*
½	cup	Gouda cheese, shredded

Follow package direction and prepare mashed potatoes. Stir in bacon and cheese and serve.

SUN DRIED TOMATO & PESTO MASHED POTATOES (serves 2)

½	cup	Mashed Potatoes (unprepared)
¼	cup	sun dried tomatoes in oil, drained and chopped
3	Tbsp	prepared pesto
		Shredded Parmesan cheese, optional

Prepare Mashed Potatoes according to package instructions. Stir in chopped sun dried tomatoes. Divide mashed potatoes between two bowls. Drizzle about 1 ½ tablespoons of pesto over each serving, and serve.

SPRING MEATLOAF WITH MASHED POTATOES & PEAS

(serves 4)

Mashed Potatoes with Peas

½	cup	Mashed Potatoes (unprepared)
¼	cup	half and half
1	Tbsp	butter, softened
		Scallions, green parts, finely chopped
1	cup	frozen peas, thawed

Spring Meatloaf

1 ½	lbs.	ground lamb or ground beef
		Salt and pepper
2	slices	white bread, crusts trimmed
¼	cup	milk
1	bunch	scallions, white parts finely chopped
		(reserve green parts for mashed potatoes with peas)
¼	cup	fresh parsley, finely chopped
¼	cup	fresh mint, finely chopped
2	cloves	garlic, finely chopped
1		egg, lightly beaten
1	Tbsp	lemon zest
		Extra virgin olive oil for drizzling

Mashed Potatoes with Peas - Prepare mashed Potatoes following package instructions. Stir in half & half, butter, scallions and peas. Serve hot with meatloaf.

Spring Meatloaf - Position a rack in the middle of the oven and preheat to 400°F. Line a baking sheet with parchment paper. Place the meat in a large bowl and season liberally with salt and pepper. In a small bowl, soak the bread in the milk, then crumble the bread into the meat. Mix the scallion whites, parsley, mint, garlic, egg, lemon zest and a healthy drizzle of olive oil in to the meat. Using your hands, form 4 mini loaves about 1½" thick or shape into one large loaf. Place the meatloaf on the prepared baking sheet and roast in the oven until cooked through, about 15-18 minutes. Serve with Baby Red Mashed Potatoes & Peas.

MASHED POTATO SALAD (serves 4)

½	cup	Mashed Potatoes (unprepared)
1		dill pickle, finely chopped
3		radishes, thinly sliced
1		hard-boiled egg, sliced
2		celery stalks, finely chopped
2	Tbsp	red onion, finely chopped
3	Tbsp	mayo*
1	Tbsp	stone ground mustard
1	tsp	yellow mustard
		Salt and pepper to taste
¼	tsp.	celery seed (optional)

Prepare Idahoan Baby Reds following package instructions. Stir in pickles, radishes, hard-boiled egg, celery and red onion. Combine mayo and mustards in a separate bowl and mix into mashed potato mixture. Season to taste with salt and pepper and celery seed if using.

CHICKEN THIGHS WITH POTATO PARMESAN CRUST (serves 4)

4	tbsp	shredded Parmesan cheese
4	tbsp	unprepared Mashed Potato
1	tbsp	finely minced fresh oregano (or fresh rosemary or parsley)
		Olive oil
2	lbs	bone-in, skin-on chicken thighs

Heat oven to 375° F. Spray an 8-inch or 9-inch square baking dish with nonstick spray. Set aside. Whirl Parmesan, potato flakes and oregano in a small food processor until well mixed and resembling fine crumbs. Brush chicken thighs lightly with olive oil. Place thighs in prepared baking dish. Top each thigh with a thick layer of the breading, using all of it. Bake, uncovered, for 45 minutes. Remove from oven and serve. To use boneless, skinless thighs: Follow the recipe except the chicken amount will be about 1½ pounds of boneless, skinless thighs. Baking time will be 35-40 minutes. For a fancier presentation: Peel the papery skin off several large onions. Cutting through the equator of the onion, cut ¾-inch thick slices and lay one slice/plank under each chicken thigh. Proceed with recipe using either bone-in or boneless thighs, placing each chicken thigh on onion plank, then piling the topping on as described above, and baking. To serve, slide a spatula under each chicken-onion parcel, keeping onion intact, and transfer to plate.

CHEVRE MASHED & PORK TENDERLOIN (serves 4-6)

½	cup	Mashed Potatoes (unprepared)
4	oz	chevre cheese
1	Tbsp	fresh mint, chopped
1	cup	baby peas, thawed and warmed
		Mint leaves for garnish
1	lb	pork tenderloin (not pre marinated)
2	tsp	garlic powder
1	tsp	chili powder
1	Tbsp	Italian seasonings
1	tsp	ground black pepper
1	tsp	kosher salt

Prepare pork tenderloin first (recipe below). While pork is resting, prepare Mashed Potatoes following package instructions. Blend in chevre cheese while potatoes are still warm. Stir in mint and peas. Garnish with a few baby mint leaves. Serving suggestion: Instead of blending peas into the mashed, serve peas on the side or add on top as a garnish.

For the pork tenderloin: (grill and oven instructions)

Mix together the garlic powder, chili powder, Italian seasonings, pepper and salt. Rub the seasonings all over the tenderloin. Or, season to taste with another flavoring of your choice. **Gas grill**, turn on all the burners to high until the grill is fully heated, 10 to 15 minutes. Put the pork on the hot grill grate. Close the lid and grill for 7 minutes. Turn the pork over, close the lid, and grill for another 6 minutes. Turn off the heat (keep the lid closed) and continue to cook the pork for another 5 minutes. At this point, an instant-read thermometer inserted into the middle of the thickest end of the tenderloin should read 145° to 150°F. (If not, close the lid and let the pork continue to roast in the residual grill heat.) Remove the pork from the grill and let rest for 5 minutes before carving. Cut across the grain into ½-inch slices and serve immediately. **Oven:** Preheat oven to 375°F. Place prepared roast in a foil lined shallow baking dish. Cook for 30 minutes, then test with an instant read thermometer to reach 145 to 150°F. When pork is done, wrap in foil and let rest 10 minutes. Cut across the grain into ½-inch slices, place three pieces on skewer and serve on top of the Idahoan Chevre Mashed Potatoes with Peas. Use drippings from the roast to drizzle on the roast when serving.

CHEDDAR POTATO WAFFLE (yields 40 waffles)

26	ounces	Mashed Potatoes (dry)
4	qt	Baking mix, dry
10 2/3	cup	Buttermilk
1	cup	Vegetable oil
8	each	Eggs
2	qt	Sharp cheddar cheese, shredded

Prepare potato base according to directions. Cool to room temperature. Heat waffle iron, grease with pan spray. Stir remaining ingredients into cooled potato base until well blended. Pour 5-oz spoonful onto center of hot iron, close lid. Bake about 5 min., or until steaming stops. Carefully remove waffle, hold warm.

CLAM AND CORN CHOWDER (serves 4)

½ cup **Mashed Potatoes (unprepared)**
2 Tbsp butter
1 cup onion, chopped
1 cup celery, chopped
1 cup carrot, chopped
Liquid from 2 6.5-oz cans minced clams, reserving clams
1 can (14.75 oz) cream corn
2 cups milk
Salt and pepper to taste

Melt butter in a large saucepan over medium heat. Add vegetables and sauté for 5 to 6 minutes. Add clam liquid, cream corn and one can water (using the cream corn can). Add the milk, stirring together and bringing to a partial boil. Add mashed potatoes and turn the heat down to a simmer. Salt and pepper to taste. Add the clams just before serving to warm through.

LEFTOVER THANKSGIVING MASHED POTATOES (serves 4)

2 cups **Mashed Potatoes**, leftovers or made fresh
1 cup leftover stuffing
½ cup cheddar cheese, shredded
Salt and pepper to taste
1 egg, beaten
½ cup **mashed potatoes** (dry) for coating
Cooking spray

Preheat a non stick skillet on medium high heat. In a medium size bowl, mix together the mashed potatoes, stuffing and cheese until well incorporated. Add salt and pepper if needed. Using an ice cream scoop or your hands, scoop or roll mashed potato mixture into golf ball size rounds. Place beaten egg in one bowl and the dry mashed potatoes in another. Roll each ball in the beaten egg, and then roll in the dry Idahoan mashed potatoes to coat thoroughly. Spray the preheated skillet with pan release and add potato balls. Do not overcrowd the pan. Lightly brown each potato ball on all sides, turning frequently until golden and warmed through. Serve with warmed leftover gravy and cranberry sauce for dipping. Baking option: Preheat oven to 400°F. Place Idahoan Mashed Potato Balls in an oven proof dish lined with foil and sprayed with cooking spray. Bake for 10 minutes or until golden brown.
Additional stir-ins ideas: Chopped cranberries, Diced turkey.

MASHED POTATO PIE (serves 2)

½ cup **Mashed Potatoes (unprepared)**
2 frozen single serve chicken or beef pot pies

Bake or microwave pot pies following package instructions. While pot pies are cooling, prepare Mashed Potatoes according to package instructions. Divide mashed potatoes between two bowls. Invert warm pot pies over the top of each serving of mashed potatoes, breaking the crust to allow vegetables and gravy to cover potatoes.

MASHED POTATO GNOCCHI (serves 2)

2 cups **Mashed Potatoes, prepared**
1 large egg yolk
1 cup all-purpose flour, maybe a bit more
Pinch salt

Set 6 quarts of salted water to a simmer in a large pot. Mix mashed potatoes and egg yolk together. Add in flour and salt. If after the flour is stirred in the dough is still sticky, add more flour a little at a time until you have a fairly dry dough. Scoop out onto a lightly floured surface. Knead this a few times just to make sure everything is combined well. Divide dough into four even pieces and use your hands to roll one of the pieces into a long, even strand approximately ½" in diameter. Cut into individual dumplings an 1" long and use a fork to put the signature grooves in each dumpling which helps the gnocchi hold on to the sauce. Place gnocchi in simmering water and cook until they rise to the top which signals that they are done. Drain and top with sauce of your choice.

MASHED POTATO TOPPED GREEN BEAN CASSEROLE (serves 8)

½ cup **Mashed Potatoes, unprepared**
1 10¾-oz can cream of mushroom soup
¾ cup milk
⅛ tsp ground black pepper
2 cans green beans, drained
1 cup French's French Fried Onions, divided

Preheat oven to 350°F. Mix soup and milk, then add pepper and green beans. Stir in ½ cup French fried onions. Pour into a 1 ½ quart casserole. Bake for 30 minutes or until hot. Prepare mashed potatoes. Remove from oven and stir casserole. Top with prepared mashed potatoes. Adjust oven to broil. Toast potatoes under broiler until lightly brown, about 2 minutes. Top with remaining French fried onions and serve.

ROASTED CAULIFLOWER MASHED POTATOES

26 ounces **Mashed Potatoes (dry)**
3 cup Greek yogurt, fat-free
1 cup Butter
1 cup Heavy cream
1 Tbsp Kosher salt
6 qt Cauliflower florets, fresh or frozen
3 cup Chives, fresh, minced (garnish)
3 cup Parmesan cheese, grated (garnish)

Prepare potato base according to directions. Add yogurt, butter, cream and salt to refreshed potato base. Preheat oven to 350°F. Place cauliflower florets on a parchment-lined baking sheet and roast for 15 min., or until tender. Remove from oven and place in robot coupe. Pulse 4-5 times until chopped into ¼-inch pieces. Fold cauliflower into potato mixture. Garnish with parmesan and chives and serve.

POTATO BREAD (serves 2 loafs)

1	cup	Mashed Potatoes (dry)
1½	cups	warm water
2	packets	active dry yeast (2¼ teaspoons each)
2	Tbsp	sugar
2	Tbsp	melted, cooled butter or oil
1	Tbsp	salt
4 ½ -6	cups	all purpose flour

Preheat oven to 350°F. In a mixing bowl, combine warm water and yeast; let stand for several minutes. Stir in mashed potatoes, sugar, butter, and salt; mix well. Stir in enough flour to make a soft dough. Turn dough out onto a floured surface and knead 5-8 minutes, or until dough is smooth and elastic, adding flour as needed. Place dough in bowl, cover, and let rise 1 hour. Punch dough down, divide in half, and shape each half into a loaf. Place in 4 x 8" loaf pans, cover, and let rise 30-45 minutes, or until doubled. Bake 30-35 minutes, or until lightly browned. Cool on wire rack.

POTATO FLAN (serves 10-12 individual custards)

½	cup	Mashed Potatoes (unprepared)
¼	cup	sugar
1	can	sweetened condensed milk
1	can	evaporated milk
5		eggs
1	tsp.	Vanilla
	Pinch	salt
1-1 ½	cups	sugar, for coating the baking dish

Preheat oven to 400°F. Prepare mashed potatoes according to package. Combine everything in a bowl and mix very well with a whisk. Set aside. Slowly add the additional sugar to a medium sauté pan, whisking continually until all of it is melted, and a chestnut brown color. Pour the caramelized sugar into individual ½ (4 oz) ramekins, making sure the sides and bottom are covered. Once the ramekins are coated with the sugar, pour in the flan mixture. Bake the flan, covered with foil in a water bath* for 45 minutes. Remove the foil and turn down the oven to 350°F and bake for an additional 30 minutes or until it is just slightly jiggly in the middle. Once done, carefully remove ramekins from the water bath and place in the refrigerator. Allow flan to set overnight or for at least 6 hours before turning out of the ramekins. When ready to serve, gently heat the bottom of the ramekins, using hot water to loosen the caramelized sugar from the bottom and sides. You may need to run a thin sharp knife around each ramekin to loosen the flan. Flip out onto a plate and serve. The caramelized sugar will pool around each flan.
*For a water bath, place a large baking pan with 2 inch deep sides in the oven. Heat water in a teapot on the stove. Place filled ramekins in the oven inside the pan and slowly add water from the teapot to the side of the baking pan, bringing the water ¼ to ½ the way up the sides of each ramekin.

POTATO DILL BISCUITS (serves 8)

½	cup	Mashed Potatoes (unprepared)
7	ounces	all-purpose flour (about 1½ cups)
1½	tbsps	baking powder
1½	tsp	salt
½	tsp	white pepper
2	large	eggs + 1 yolk
½	cup	light cream + 2 tablespoons for brushing on top
1½	sticks	cold unsalted butter, diced
1	tbsp	dill

Preheat oven to 425°F and line a sheet pan with parchment paper. Set aside. In a small bowl: combine cream, eggs and yolk. Whisk to combine thoroughly. Set aside. In the bowl of a stand mixer, with the paddle attachment: Combine flour and diced butter and let mixer run until mixture resembles coarse crumbs, about 4 – 5 minutes. Add potatoes, baking powder, dill, salt and pepper. Mix for a few seconds until it is combined. Pour cream mixture into bowl of mixer and mix until just combined, do not over-mix. Remove bowl from mixer and with a rubber spatula, fold dough from bottom of bowl to the top to make sure all of the flour mixture has been incorporated. Portion dough into 8 biscuits and place onto the sheet pan. Brush tops with cream and sprinkle with coarse sea salt, if desired. Bake for 18 – 20 minutes, cool on pan for 10 minutes before moving to a cooling rack to cool completely.

MASHED POTATO ROLLS (serves 18)

1/3	cup	Mashed Potatoes, dry
¼	cup	warm water (110° F to 115° F)
2	Tbsp	sugar
1	envelope (2¼ tsp)	active dry yeast
2¾	cups	all-purpose flour
½	tsp	salt
¾	cup	warm milk (scalded and cooled to lukewarm)
2	Tbsp	butter
1		egg

Place warm water and sugar in a small bowl. Sprinkle yeast on top and let sit for 10 minutes. Sift together flour and salt; mix in potato flakes. In a mixer bowl, combine yeast mixture, warm milk, butter and egg. Slowly beat in potato-flour mixture, one half cup at a time, until a soft dough is formed. If dough is sticky, add more flour, 2 tablespoons at a time until dough pulls away from sides of bowl and is easy to handle. Place in a greased bowl and brush with melted butter. Cover and let rise in a warm place until double in bulk. Preheat oven to 425°F. Turn out on a lightly floured board and roll ½" thick. Cut into 2 inch rounds with a floured biscuit cutter or cut into squares and roll up crescent style. Place on greased baking sheets and let rise in a warm place for 45 minutes. Bake for 25 minutes. Serve warm.

SMASHED POTATOES (serves 4)

½	cup	Idahoan Baby Red Mashed Potatoes (unprepared)
1	cup	cheddar, shredded
½	cup	green onion, chopped
		Cooking spray

Preheat oven to 400°F degrees. Prepare Idahoan Baby Red Mashed Potatoes following package instructions. Preheat a cast iron skillet or a ovenproof skillet on medium high heat. Spray with cooking spray. Divide the mashed potatoes into 4 scoops and place on the skillet. Top each with green onions, then with the cheese, dividing the toppings evenly among the potatoes. Cook until bottom of the potatoes begin to crisp, then place the skillet in the oven and continue to cook until cheese is melted on top, about 7 minutes. Serve alone or as a side with meatloaf, steak or chicken.

Note: this recipe calls for Baby Reds® but any variety of mashed potatoes works great so experiment to find your favorite!

POTATO ROLLS

26	ounces	Mashed Potatoes (dry)
2 1/2	cups	Dry nonfat milk powder
1/3	cup	Active dry instant yeast
1/4	cup	Kosher salt
3 1/2	qt	Warm water (90° F)
1/3	cup	Honey
7	lbs	All purpose flour
4	cups	Butter, softened, divided use

Stir together potatoes, milk powder, yeast and salt in the bowl of an electric mixer, fitted with the paddle attachment, until thoroughly combined, about 30 sec. Whisk water and honey in a separate bowl until honey is dissolved, add water mixture to potato mixture and mix on low speed until potatoes have softened, scraping down the sides of the bowl once during mixing, about 6 min. Remove paddle attachment and replace with dough hook. Add flour and 3 ½ cups of the softened butter. Mix on low speed until mixture forms a soft dough, about 2 min. Knead on low speed for 8 additional min to form a smooth, elastic, slightly sticky dough. Transfer dough to a large, lightly oiled mixing bowl. Cover with plastic film and let rise in an 80° F, humid, proofing oven until dough doubles in size, about 1 hour. Punch dough down and knead lightly to remove excess air. Scale dough into 2 ½ oz portions and roll into balls on a lightly floured surface. Arrange rolls on parchment lined sheet pans, about ½ inch apart, and return to proofing oven until double in size, about 20 min. Heat convection oven, low fan, to 425° F. Bake rolls until crust is deep golden brown, about 25 min. Remove from oven and brush with remaining butter while rolls are still hot. Let cool to room temperature and serve.

TURKEY REMASHED (serves 1-2)

1		puff pastry sheet
1	cup	leftover stuffing
½	cup	leftover gravy
1	cup	leftover Idahoan Mashed Potatoes
1	cup	leftover turkey, diced
½	cup	leftover cranberry sauce
1		egg for wash

Preheat oven to 400°F. Roll out pastry sheet following package directions on a baking sheet. Place stuffing in center of the pastry sheet about 1" thick. Top with gravy, mashed potatoes (our choice for Turkey Day is Idahoan® Buttery Homestyle Flavored Mashed), and turkey. CAREFULLY bring the corners of the pastry sheet up and gently tie with kitchen string. Take the corners of the pastry sheet and fold down and brush the entire bag with the egg wash (1 egg mixed thoroughly with 1Tbsp water). Bake for about 20 minutes or until it's a beautiful golden brown. Serve with a side of the cranberry sauce. Serves 1 hungry person or 2 delicate appetites!

BLUE CHEESE & ROSEMARY MASHED POTATOES (yields 14 cups)

26	ounces	Dry Mashed Potatoes
1	cup	Butter, softened
2 1/2	Tbsp	Kosher salt
1 1/2	tsp	Rosemary, minced
2	cups	Half and half
1 1/2	cups	Blue cheese, crumbles

Prepare potato base according to directions. Hold hot. Heat butter, salt, rosemary and half and half on medium until butter is melted. Stir butter mixture and cheese into potatoes. Garnish with additional blue cheese crumbles and rosemary if desired. Serve or hold hot.

CELERY ROOT & POTATO CHOWDER (yield 88 ½ cup servings)

26	ounces	Mashed Potatoes (dry)
1/2	cup	Olive oil
1/2	cup	Butter
8	cups	Onions, chopped
1/3	cup	Garlic, minced
5	lbs	Celery root, peeled, diced large
1	tsp	Celery seed
1	tsp	Thyme, dry
1/4	cup	Kosher salt
1	tsp	White pepper
2	gal	Chicken or Vegetable stock

Melt butter and oil over medium heat. Add onion and garlic and cook, stirring occasionally until onions are translucent, about 5 min. Stir in celery root, celery seed, thyme, salt, white pepper and stock. Bring to a boil, lower heat to simmer and cook, stirring occasionally, until celery root is very tender, about 25 min. Remove from heat. Puree mixture using an immersion blender until smooth. Whisk in potatoes until smooth. Set for 10 min. Serve or hold hot.

BROWN BUTTER & SAGE MASHED POTATOES

26	ounces	Mashed Potatoes (dry)
2 1/2	cups	Browned butter
3	Tbsp	Sage, minced
1	cup	Milk
1	tsp	Kosher salt

Prepare potato base according to directions. Hold hot. Heat brown butter, sage, milk and salt on medium-high, to a simmer. Stir butter mixture into potatoes. Garnish individual portions with sage leaf and minced celery if desired. Serve or hold hot.

LOADED MASHED POTATOES

26	ounces	Mashed Potatoes (dry)
2	cups	Milk
1/2	cup	Butter
1 1/2	cups	Sour cream
2	cups	Bacon, cooked, chopped
2	cups	Cheddar cheese, shredded
1/2	cup	Chives, minced
2	tsp	Seasoning salt

Prepare potato base according to directions. Hold hot. Heat milk, butter, sour cream, bacon, chives, seasoning salt and pepper over medium-high heat, stirring frequently, until butter has melted. Stir milk mixture and cheese into potatoes. Serve or hold hot.

PARMESAN HERB GNOCCHI

26	ounces	Mashed Potatoes, (dry)
1	cup	Liquid whole eggs
1 1/2	cups	Parmesan cheese, grated
3	lbs	Flour
1	cup	Chives, minced
2	tsp	Kosher salt
1	tsp	Pepper

Prepare potato base according to directions in the bowl of an electric mixer until fully hydrated. Mix on low speed with the paddle attachment until slightly cooled, about 1 minute. Add eggs, cheese, flour, chives, salt and pepper. Mix on low speed until just combined, scraping down the sides of the bowl once during mixing, about 30 sec. Let dough rest, covered, 20 min. Roll out dough, in batches, on a lightly floured surface, that are about 1-foot long and 1/2-inch in diameter. Slice each roll into small pieces about 1/2-inch long. Transfer to a lightly floured, parchment lined sheet pan and repeat with remaining dough. Cook gnocchi, in batches, in salted, boiling water until gnocchi rise to the surface, about 2 min per batch. Transfer to sheet pans and cool completely. Reheat to order: Separate into portions of 12 gnocchi per portion. Cook gnocchi over high heat, in a non-stick pan, in butter or olive oil, in batches, stirring frequently, until unevenly browned, about 2 min per batch. Serve immediately.

ROASTED GARLIC & BUTTERMILK MASHED POTATOES

26	ounces	Mashed Potatoes (dry)
4	Tbsp	Butter
1	tsp	Kosher salt
2	cups	Milk
1/4	cup	Roasted garlic, pureed
1	tsp	Black pepper
1/2	cup	Chives, minced
1 1/2	cups	Buttermilk

Prepare potato base according to directions. Hold hot. Heat butter, salt, milk, roasted garlic, black pepper and chives over medium-high heat, until butter has melted, about 3 min. Stir butter mixture and buttermilk into potatoes. Serve or hold hot.

CREAMY CHIPOTLE MASHED POTATOES

26	ounces	Mashed Potatoes (dry)
1	cup	Sour cream
1	cup	Milk
1	cup	Butter
1	Tbsp	Chipotles in adobo, pureed
1	tsp	Kosher salt
1/2	tsp	Pepper

Prepare potato base according to directions. Hold hot. Heat sour cream, milk, butter, chipotle puree, salt and pepper over medium-high heat, stirring frequently, until butter is melted. Stir sour cream mixture into potatoes. Serve or hold hot.

GOAT CHEESE , DILL and SHALLOT MASHED POTATOES

26	ounce	Mashed Potatoes (dry)
1 1/2	lbs	Goat cheese, softened
1	Tbsp	Dill, minced
2	cups	Sour cream
1	cup	Shallots, minced
1/4	cup	Lemon juice
2	tsp	Kosher salt
1	tsp	Pepper

Prepare potato base according to directions. Hold hot. Add cheese, dill, sour cream, shallot, lemon juice, salt and pepper to potatoes, stir until thoroughly combined. Serve or hold hot.

CHEDDAR & SCALLION MASHED POTATOES

26	ounces	Mashed Potatoes (dry)
2	cups	Milk
1	cup	Butter
3	cups	Cheddar cheese, shredded
1/2	cup	Scallions, thinly sliced
1	tsp	Kosher salt

Prepare potato base according to directions. Hold hot. Heat milk, butter, scallions and salt over medium-high heat, stirring occasionally, until butter is melted. Stir butter mixture and cheese into potatoes. Serve or hold hot.