



FARM *to* FORK

A FRESH POTATO RESOURCE GUIDE

[SPUD FEATURE: RUSSET POTATOES]

Valuable and versatile, it's no wonder russets are the most widely used potato type in the U.S. While they are most commonly used for frozen fries and baked potatoes, this all-purpose potato imparts a floury texture and mild, earthy flavor that lends itself beautifully to a variety of prep methods. Russets are identified by their oblong shape and brown netted skin. They have white flesh and typically range in size from medium to large.



[MEET THE GROWER]

Dan Moss operates a family farming business spanning four generations. Located along the Snake River Plain of South Central Idaho, the farm includes 15,000 fruitful acres and primarily grows russet potatoes.

Fertile volcanic soils, consistent water supply, warm days, and cool nights make for ideal potato growing conditions that ensure a hefty potato crop. To keep pace with demand from frozen fry processors and foodservice distributors, Dan and his team take preseason orders to determine how many russets they need to produce. One-third of the farm's acreage—about 5,000 acres—is devoted to russets. Crop rotation is vital to maintain healthy and fertile soil. Once a plot of land has produced Russets, it rests for three years, during which Dan grows

alfalfa, corn, sugar beets or grain. For quality control purposes, he also operates a seed farm at a separate facility to maintain a good, clean seed supply that yields a fruitful crop.

"Russets are super versatile and mainly used for hash browns, mashed or baked potatoes and fresh-cut fries, making them the best choice for the QSR segment," said Dan. "The thicker skin of a Russet protects the flesh, achieving a crispy exterior and inner layer that is light and fluffy."

Dan's favorite way to prepare a russet is a simple yet classic baked potato. No foil necessary! Just wash then rub with olive oil and seasoning salt, put in a 425° oven on a baking sheet until easily pierced with a fork. This makes for a potato-skin-like baked potato with a crispy skin and fluffy, moist flesh!

[CHEF TIPS]

Russets are used in myriad recipes and are known for being comforting and delicious. They work well when baked, mashed, fried or shredded for hash browns. Consumers love their crispy outside, fluffy inside and craveable potato flavor. Achieve perfect texture every time with these simple tips:

- **SLICE AND SOAK:** For perfect house-made fries, slice and soak russets until ready to fry to prevent oxidation and remove excess starch.
- **PERFECT PURÉE:** Russets create a light, airy potato purée without a gummy or sticky consistency. Simply simmer in salted water or steam until fork tender and then blend with butter and milk. You'll have perfectly creamy, light and fluffy mashed potatoes.
- **SKIN IS IN:** Russets' thick, earthy skins are perfect for potato skins and crackling skins as a bar snack.

- **POTATO RISOTTO:** Rice russets and take advantage of their starch content to create a creamy risotto.

BEST APPLICATIONS

- | | |
|----------|----------|
| ✓ BAKED | ✓ HASHED |
| ✓ MASHED | ✓ SKINS |
| ✓ FRIED | ✓ RICED |

[RECIPE SPOTLIGHT]

Green Chile and Cheese-Stuffed Spudnuts are perfect for bar and snack menus. These Spudnuts start with a light and airy russet potato dough that encases a savory filling of curried shredded potatoes and vegetables.



GREEN CHILE AND CHEESE-STUFFED SPUDNUTS

Serves 51 each or 17 portions of 3 each

INGREDIENTS:

DOUGH

1 each (9 oz.) Medium Russet Potato, peeled, boiled
1/4 cup Dehydrated Potato Flakes
1/4 cup Warm Water (110°F)
1 packet (1/4 oz.) Active Dry Yeast
1 (2 oz.) Egg
1/4 cup Sugar, granulated
1/4 cup Butter, melted
1/8 teaspoon Turmeric, powdered
3/4 cup Whole Milk
1/4 teaspoon Kosher Salt
3 1/2 cups All-Purpose Flour, plus more for kneading

CHILI CHEESE FILLING

1 1/2 tablespoons Butter
1/4 plus 1/8 cup (1 1/2 each) Shallot, minced
1 1/8 cups Fire-Roasted Green Chile, drained, minced fine
1 1/2 cups Dehydrated Potato Hash Browns
4 1/2 teaspoons Curry Powder
1 1/2 teaspoon Dijon Mustard
1 1/2 tablespoons Mint, minced
3 cups (10.5 oz.) Shredded Havarti Cheese

MOCK HOLLANDAISE DIPPING SAUCE

1 cup Mayonnaise
1 teaspoon Dijon Mustard
6 tablespoons Lemon Juice

4 tablespoons Butter, softened
1/2 teaspoon Smoked Paprika
1/2 teaspoon Turmeric, powdered
1 teaspoon Minced Chive
1 teaspoon Minced Parsley

FRYER

Fryer oil, as needed.
Seasoning salt (chili lime example), as needed.

PREPARATION:

DOUGH

- Add potato to lightly salted water in a small saucepan. Bring to a boil and cook until tender, 5 to 7 minutes.
- Drain and add to a mixing bowl. Whip until smooth, then add dehydrated potato flakes.
- Hydrate the yeast in the warm water for a few minutes. Mix egg, melted butter, turmeric, salt and sugar together in a large bowl. Stir in the milk and mix well.
- Add yeast to the potatoes in a large mixing bowl with a dough hook.
- Blend the egg-milk mixture into the potato-yeast and incorporate.
- Fold in flour and salt, and mix with a dough hook on medium speed until the dough reaches a final clear or can be stretched to see daylight.
- Rest the dough in a greased bowl for about 1 hour or until doubled in volume, punch down. Dough can be chilled and stored covered in the refrigerator or used immediately.

SPUDNUTS

- Turn dough out onto a floured surface, divide into two equal portions and roll each out to 1/8" thickness, 12" x 15" rectangle that is divided into 3" x 3" squares.
- Trim the edges straight and rework the trim to roll out another 6" x 9" rectangle.
- Dock the dough liberally
- Cut the dough into 28 rectangles (3" x 2").
- Place a #60 scoop of the filling (just less than 1/2 ounce) in the center of each rectangle and fold the dough over to make a log. Apply water to the seam if the dough is dry. Pinch the ends to crimp.
- Transfer to a baking sheet.
- Repeat with the remaining dough and filling. Proof for 30 minutes.

CHILI AND CHEESE FILLING

- Sauté shallot in butter until soft and translucent. Mix together remaining ingredients.
- Cover, label and refrigerate for up to 5 days.
- Deep fry the spudnuts at 350°F for approximately 3 minutes.
- Toss with seasoning salt. Drain on paper towels. Keep warm.

MOCK HOLLANDAISE

- Mix all ingredients. Cover, label and refrigerate for up to 5 days.

NUTRITION TIP:

Incorporate additional nutrition and flavor into baked or mashed Russets by whipping in greens, chilies, olives or Greek yogurt.