

Barbecue, Bacon, and Blue Cheese Potato Salad



Yield: Serves 4 to 6

Prep Time: 20 minutes

Cook Time: 40 minutes

Ingredients:

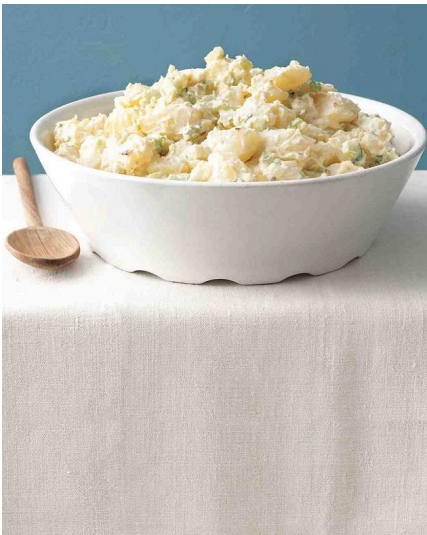
7 large red potatoes, washed
5 slices cooked bacon, diced
1 cup mayonnaise
2 tablespoons barbecue sauce
2 tablespoons yellow mustard
2 celery ribs, diced
1/2 cup red onion, diced
1/4 cup parsley, chopped
1 tablespoon tarragon, chopped
1/4 cup blue cheese crumbles, garnish
salt and pepper to taste

Directions:

Fill a large stock with water. Add the red potatoes and bring to a boil. Boil the potatoes for about 35 minutes or until fork tender. Drain the potatoes and set them aside in a bowl to slightly cool before slicing into quarters.

Meanwhile, in a large bowl, combine mayonnaise, barbecue sauce, yellow mustard, salt and pepper. Add the sliced, cooled potato quarters, celery, red onion, parsley, tarragon, and bacon. Gently fold combine everything. Sprinkle blue cheese on top and serve immediately.

Anchovy Potato Salad



INGREDIENTS

2 pounds russet potatoes, peeled and cut into 1-inch pieces

Coarse salt

1 large celery stalk, diced small

2 scallions, chopped

2 large hard-cooked eggs, chopped

1 cup Spicy Anchovy Mayonnaise (below)

DIRECTIONS

In a medium pot, bring potatoes to a boil in salted water over high. Reduce to a rapid simmer and cook until potatoes are tender when pierced with a knife, about 10 minutes. Drain, transfer to a large bowl, and let cool, about 30 minutes. Stir in celery, scallions, eggs, and mayonnaise and season with salt.

COOK'S NOTE

Spicy Anchovy Mayonnaise

Combine 2 cups mayonnaise, 4 teaspoons Dijon mustard, 2 teaspoons red-pepper flakes, and 14 to 16 anchovy fillets, finely chopped.

Tasty Tip

The 14 to 16 fillets in this dish seem like a lot but yield just 3 tablespoons – enough to add rich, subtle flavor.

baked potato with Bacon jam



(Makes 6)

For the potatoes you'll need:

6 large potatoes; scrubbed clean

Salt and white pepper; to taste

Knob of butter

Bake the potatoes for 45 min. at 180 °C or until tender to the touch. Cut a cross with a sharp-pointed knife into the top of each potato and gently remove the flesh with a spoon. Mash the potatoes, add a knob of butter and season with salt and pepper. Scoop the mashed potato back into the potato skins. Cover loosely with foil and bake for a further 10 min. Top with a large scoop of the bacon jam to serve.

For the bacon jam you'll need:

375 g bacon (1½ packet)

2 large onions

1 tbsp. vegetable oil

3 cloves garlic; thinly sliced

¼ tsp. (for mild) or ½ tsp. (for hot) chilli flakes

¼ tsp. ginger powder

1 cup strong coffee

½ cup balsamic vinegar

Pinch of sugar

¼ cup golden syrup

¼ cup brown sugar

Cut the bacon into ½ cm pieces. Fry ⅔ of the bacon, remove

with a slotted spoon and set aside. Add the oil to the bacon fat in the pan and caramelize the onions. Add the garlic, chilli flakes and ginger, and stir until flavours develop. Add the rest of the ingredients, including the cooked bacon. Simmer to a syrupy and jam-like consistency, about 10 min. In a separate pan, fry the remaining $\frac{1}{3}$ of the bacon until crispy. Season the jam with pepper and top with the bacon bits.

Loaded Mashed Potato Cakes



Great way to use up leftover mashed potatoes.

Ingredients

- Instant mashed potatoes (made from 1 full packet – follow directions on the box) (You can obviously use homemade mashed potatoes too. That will probably taste even better. I don't usually have any though, because I always just eat every last scrap of potatoes I make. But, FYI, 1 packet of instant flakes makes about 3-4 cups mashed potatoes, so if you're using homemade stuff, adjust your other ingredient measurements accordingly.)
- $\frac{2}{3}$ cup Colby Jack cheese, grated
- 1-1/2 cups Panko breadcrumbs
- 1 large egg
- 2 tbsp chives, chopped

Directions

1. In a large bowl, mix all ingredients until everything is uniformly incorporated.
 2. Using your hands, scoop out generous portions of the potato mixture, and shape it into patties. (These can be as big as you want. My patties were about 1 inch thick and 2 inches across.)
 3. Spray a large pan/skillet with Pam and set it on the stove over medium/high heat.
 4. Cook mashed potato patties 3-4 at a time, about 1-2 minutes on each side. (If you're using a pan/skillet with a cover, put the lid on when you're cooking each side. This will trap the heat and cook the patties all the way around, even on the edges.)
 5. Serve warm, with sour cream and bacon bits
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Quiche with a Hash Brown Crust



Ingredients

4 tablespoons butter, melted, divided in half

1 package (400g) frozen shredded hash brown potatoes,

thawed/or make your own

8 large eggs

1 cup whole milk

1 cup shredded cheddar cheese

1/2 cup diced red onion

120g diced Pancetta

1 clove garlic, minced

1 TBLS minced, fresh oregano

1 tsp red pepper flakes

1 tsp Salt

1/2 tsp coarse ground Pepper

Instructions

Preheat oven to 400F/200C degrees. Brush a 22cm springform pan with 2 TBLS melted butter. Line the sides of the pan with strips of waxed paper, brush paper with butter too. Be generous on the bottom of the pan so the potatoes don't stick. If you don't have a springform pan, don't worry, it works just as well in a 22cm pie pan and then you don't need the wax paper.

Squeeze as much excess moisture from hash browns as you can. The hash browns should be as dry as possible so the crust will get crispy. In a large bowl, mix thawed, drained hash browns with remaining butter, 1 egg, salt and pepper. Press hash brown mixture onto bottom and up the sides of your prepared pan. Press firmly to mold the potatoes against the edges. Place on a rimmed baking sheet; bake until set and the edges of the hash browns are lightly browned, about 20 to 25 minutes.

While the crust is baking, in a small skillet, sauté the

pancetta until it's crispy. Remove from skillet and drain on paper towels. Do not discard the bacon fat! Put red onions and garlic in the same skillet and sauté in the bacon fat until the onion is soft and the garlic is fragrant, about 3 minutes. In a large bowl, whisk the remaining eggs and milk, then add the rest of the ingredients. Pour into prepared crust. Bake until set, 45 to 50 minutes. When it's done, let it sit for 5 minutes, unmould Quiché, and peel off waxed paper before serving

Ultimate roast potatoes



Cooking time

Prep: 15 mins – 20 mins **Cook:** 50 mins

Skill level

Easy

Servings

Serves 4

This foolproof recipe will ensure even first timers get crispy skins and fluffy insides. Make sure your potatoes are perfect for Sunday lunch or even Christmas dinner

Ingredients

- 1kg Maris Piper potato
- 100g duck or goose fat (for a luxurious taste), or 100ml/3½fl oz olive oil
- 2 tsp flour
- Maldon salt, to serve

• Tip

Crispy spuds

To get really crispy roast potatoes, make sure the fat or oil is really hot before you add the potatoes.

Method

1. Put a roasting tin in the oven (one big enough to take the potatoes in a single layer) and heat oven to 200C/fan 180C/gas 6. Peel the potatoes and cut each into 4 even-sized pieces if they are medium size, 2-3 if smaller (5cm pieces). Drop the potatoes into a large pan and pour in enough water to barely cover them. Add salt, then wait for the water to boil. As soon as the water

reaches a full rolling boil, lower the heat, put your timer on and simmer the potatoes uncovered, reasonably vigorously, for 2 mins. Meanwhile, put your choice of fat into the hot roasting tin and heat it in the oven for a few mins, so it's really hot.

2. Drain the potatoes in a colander. Now it's time to rough them up a bit – shake the colander back and forth a few times to fluff up the outsides. Sprinkle with the flour, and give another shake or two so they are evenly and thinly coated. Carefully put the potatoes into the hot fat – they will sizzle as they go in – then turn and roll them around so they are coated all over. Spread them in a single layer making sure they have plenty of room.
3. Roast the potatoes for 15 mins, then take them out of the oven and turn them over. Roast for another 15 mins and turn them over again. Put them back in the oven for another 10-20 mins, or however long it takes to get them really golden and crisp. The colouring will be uneven, which is what you want. Scatter with salt and serve straight away.

Bacon and Cheddar Mashed Potatoes



Description

This can be your signature dish you bring to parties

Ingredients [Related Tips](#)

5 pound russet potatoes
10 slice bacon
8 ounce cream cheese, room temperature
1/2 cup unsalted butter, melted
1 cup sour cream
1/4 cup chives, minced
2 1/2 cup cheddar cheese, grated
2 teaspoon kosher salt
1/2 teaspoon pepper

Directions

1. Preheat oven to 350 degrees. Peel potatoes, and cut into 1-inch chunks. Place in a large saucepan, and add enough cold water to cover by about 2 inches. Bring to a boil over medium-high heat, and reduce to a simmer. Cook until tender and easily pierced with a paring knife, about 20 minutes. Transfer to a colander to drain; return to pan, cover, and set aside.
2. Meanwhile, heat a large skillet over medium heat. Add bacon, and cook until crisp and browned, turning once.

Transfer to paper towels to drain; let cool, and crumble into pieces.

3. Using a fork, mash the potatoes in pan until light and fluffy. Add the cream cheese, butter, and sour cream, and stir until combined and smooth. Add the chives, 2 cups cheddar cheese, half the bacon, salt, and pepper. Stir until well combined.

4. Transfer to a buttered 3-quart baking dish. Top with remaining $\frac{1}{2}$ cup cheddar cheese. Bake until top is slightly golden and potatoes are heated through, about 30 minutes. Remove from oven; garnish with remaining bacon. Serve immediately.

POTATO CROQUETTE



Here they are the golden little dumplings, delicious!

500g boiled, potatoes put through a potato ricer, put in a large stainless steel bowl then add, 2 small handful of dried breadcrumbs, one large handful of grated Parmesan cheese, 2 eggs, salt and pepper, one tablespoonful of chopped parsley. Mix all ingredients well until you have a smooth paste; wet your hands in some cold water, take one tablespoon of mixture and shape into an oval shape, make sure the surface of the

croquette is smooth, wet your hands in a little cold water if required.

Cook croquette in hot oil, I used Rice Bran oil, because it has a high smoking point and does not burn too quickly, cook until golden.

INGELEGDE AARTAPPELSLAAI



4 kg Aartappels

2x (750gr) Mayonaise

1 Blik Kondensmelk

3 Groot uie gekap

FLIPPEN LEKKA Spice

Skil en sny aartappels in blokkies, kook in water met sout in. Belangrik-moenie aartappels te sag kook nie, maar NET gaar. Staan maar die rukkie en toets jou aartappelblokkies. Gooi water af.

Gooi mayonaise, kondensmelk en uie in ander kastrol en verhit – moenie kook nie. Gooi aartappels by die warm Mayo mengsel, geur met FLIPPEN LEKKA Spice, en roer deur.

Bottel warm.

Die bottels kan tot 2 maande op 'n koel plek gehou word.

Egg-Stuffed Baked Potatoes



Bacon, Egg and potato in one? Who would not fall in love with this wonderful recipe! A unique adaptation to the classic stuffed baked potato makes for an easy and delicious meal. Make it for breakfast, lunch or dinner.

Ingredients:

- baked potatoes, slightly cooled
- melted butter
- kosher salt and black pepper
- shredded cheese (cheddar, gruyere, fontina, pepperjack, or other of your choice)
- eggs
- additional fillings of your choice: sauteed vegetables, bacon or ham, etc.

Instructions:

1. Preheat oven to 350 degrees.
2. Slice a thin layer off the top of each potato you have

prepared. Use a spoon or teaspoon to gently scoop out insides and leave a thin layer of potato against the skin. Reserve scooped potato for another use.

3. Brush inside of each potato with melted butter and sprinkle with a little salt and pepper.
4. Sprinkle a layer of shredded cheese into each potato and add bacon bits or any additional fillings desired.
5. Fill each potato about 3/4 full then crack one egg into each potato.
6. Sprinkle with a little more salt and pepper.
7. Bake potatoes for about 20 minutes. the egg whites should be set and yolks soft.

Serve immediately and Enjoy!