

# Potato Inspirations

Recipe Book





MICHIGAN  
**POTATOES**  
HOMEGROWN GOODNESS UNEARTHED

# Get Inspired!

Beloved by consumers, Michigan potatoes are one of the most popular, affordable, and versatile ingredients to include in your daily menu. Roasted, grilled, or even in your favorite dessert, Michigan potatoes can be enjoyed countless ways you've never imagined. We hope you enjoy our Potato Inspirations recipe book and are motivated to prepare Michigan potatoes in new and exciting ways!

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*Prep Time*  
15 min.



*Cook Time*  
60 min.



*Serves*  
4



# Crispy Ranch Smashed Potatoes

Smashed potatoes are always a hit, and adding a little ranch flavoring to them really kicks them up a notch!



## Ingredients

- 1 lb. red potatoes
- 1 tablespoon olive oil
- 1 tablespoon dried parsley
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1/2 teaspoon dried dill
- 1/2 teaspoon kosher salt
- 1/2 teaspoon ground black pepper
- 2 tablespoons fresh scallions, chopped



## Preparation

1. Fill a large pot with water over medium-high heat.
2. Once boiling, add potatoes and boil for 30 minutes, until soft. Test them with a fork.
3. Drain water from the pot and drizzle a sheet pan with olive oil.
4. Pre-heat oven to 450°F.
5. Transfer potatoes to a sheet pan and use the bottom of a heavy drinking glass to smash your potatoes until the skin breaks.
6. Drizzle potatoes with olive oil and a sprinkle of salt, black pepper, parsley, dill, garlic and onion powder.
7. Bake at 450°F for 30 minutes, until crispy.
8. Sprinkle with chopped scallions!



*Prep Time*  
20 min.



*Cook Time*  
40 min.



*Serves*  
4



## Michigan Potato Kabobs

Michigan Potatoes are the perfect canvas for your new favorite cookout meal!



### Ingredients

- 1/4 cup extra virgin olive oil
- 3 cloves garlic, minced
- 2 tablespoons chopped fresh herbs (such as basil, rosemary, marjoram, and sage)
- 1/2 teaspoon sea salt or to taste
- Juice of 1 fresh lemon
- Freshly ground pepper to taste
- 1 lb. Michigan red potatoes
- 1 (12 oz.) package precooked chicken sausage, sliced 1/4 inch thick on the diagonal
- 1 bell pepper (any color), cubed
- 1 red onion
- 1 pint grape tomatoes



### Preparation

1. Heat olive oil in a small saucepan until very hot; remove from heat and stir in garlic.
2. Let cool, then stir in herbs, salt, lemon juice and pepper; set aside.
3. Place potatoes in a medium-size microwave-safe bowl and cover with a lid or plastic wrap. Note: If using plastic wrap, make sure plastic wrap is not touching any ingredients and poke one small hole in cover to vent.
4. Microwave on high for 5 to 10 minutes or until potatoes are mostly tender (cooking time may vary depending on microwave).
5. When cool enough to handle, cut into large chunks. Thread potatoes, sausage and vegetables onto skewers.
6. Grill over medium-high heat for about 10 minutes, turning frequently and brushing with a little of the herb mixture during the last few minutes of cooking.
7. Remove from grill and place on a platter; drizzle with remaining herb mixture.



*Prep Time*  
20 min.



*Cook Time*  
75 min.



*Serves*  
4



## Smoky Potato Burnt Ends

Tender and creamy fingerling potatoes tossed in a sweet and slightly spicy BBQ dry rub containing smoked paprika, cumin, garlic, and brown sugar. Roasted in the oven and drizzled with barbecue sauce, the perfect side dish to an outdoor get together or a wonderful vegetarian entrée.



### Ingredients

- 2 lbs. fingerling potatoes, cut in half vertically
- 3 garlic cloves
- 1 tablespoon kosher salt
- 1/2 lemon
- 1 sprig fresh thyme
- 1 tablespoon liquid smoke
- 3/4 cup BBQ dry rub (recipe below)
- 3 tablespoon vegetable oil
- 1 cup BBQ sauce
- 1/4 cup green onions, sliced



### BBQ Dry Rub

- |                        |                      |                           |                                 |
|------------------------|----------------------|---------------------------|---------------------------------|
| 4 cups brown sugar     | 2/3 cup chili powder | 1/4 cup cumin             | 1-1/2 tablespoon cayenne pepper |
| 1 cup granulated sugar | 1 cup smoked paprika | 1/4 cup granulated garlic |                                 |
| 1/2 cup kosher salt    | 1/2 cup black pepper | 1/4 cup onion powder      |                                 |



### Preparation

1. In a large pot add the potatoes and cover with cold water. Add the garlic, salt, thyme, and liquid smoke.
2. Bring the water to a boil and reduce to a simmer, cook the potatoes until they are just fork tender (about 30 minutes).
3. Remove from the heat, drain, and discard the lemons, garlic, and thyme. Allow the potatoes to cool slightly while the dry rub is prepared. *\*you will not need the whole batch of dry rub.*
4. Toss the potatoes with the vegetable oil gently so they do not break up. Sprinkle the dry rub on the potatoes liberally.
5. Arrange the seasoned potatoes on a baking sheet lined with parchment paper or aluminum foil. Place the potatoes in a 375 degree oven for 45 minutes or until they are nicely caramelized and golden. Remove the potatoes from the oven and allow to cool for 3-5 minutes before serving.
6. Place the potatoes on a serving dish and drizzle them with your favorite BBQ sauce. Garnish with chopped green onions and enjoy.



*Prep Time*  
25 min.



*Cook Time*  
15 min.



*Serves*  
3-4



## Baked Potato Pizza

Combining two of our favorite things, potatoes and pizza, this creative potato pizza is perfect for parties and gatherings!



### Ingredients

- 1 cup sour cream
- 3 Michigan russet potatoes - fully baked
- 8 oz. thick cut bacon, cooked
- 1-1/2 cups mozzarella cheese
- 1-1/2 cups cheddar cheese
- 1/4 cup green onions, sliced
- Ready-made pizza dough
- All purpose flour for dusting
- 1/4 tablespoon Italian seasoning
- 1/4 tablespoon garlic powder



### Preparation

1. Flour work surface liberally, work defrosted pizza dough into an approximately 12" circle adding flour if necessary.
2. Combine sour cream, garlic powder, Italian seasoning in a small bowl. Whisk and set aside.
3. Spread sour cream mixture evenly over dough, save approximately 1/4 of the mixture for drizzle. Add sliced baked potatoes, cover with cheese and bacon.
4. Bake in a preheated 425°F oven for 15-20 minutes or until cheese is lightly browned.
5. Top cooked pizza with sliced green onions and drizzle remaining sour cream mixture over top.



*Prep Time*  
30 min.



*Cook Time*  
40 min.



*Serves*  
12 muffins



## Chocolate Potato Cake

The surprise ingredient in this chocolate cake—mashed potatoes—keeps it exceptionally moist.



### Ingredients

- 1 cup sugar
- 1/2 cup canola oil
- 2 large eggs
- 1/2 cup cold, plain, mashed potatoes
- 1 cup all-purpose flour
- 1/3 cup unsweetened cocoa powder
- 1/2 teaspoon baking powder
- 1/2 teaspoon cinnamon
- 1/2 teaspoon baking soda
- Pinch nutmeg
- Pinch salt
- 1/2 cup buttermilk
- Confectioner's sugar for dusting cake



### Preparation

1. Preheat oven to 350°F. Lightly oil a 9-inch round cake pan and line the base with wax or parchment paper.
2. Whisk together sugar, oil and eggs in a large mixing bowl. Whisk in potatoes. In a separate bowl stir together flour, cocoa, baking powder, cinnamon, baking soda, nutmeg and salt in another bowl. Alternately add the dry ingredients and the buttermilk to the egg mixture, beginning and ending with the dry ingredients and stirring with a spoon or rubber spatula.
3. Spoon the batter into the prepared pan. Bake until the top springs back when touched lightly, 30 to 35 minutes. Let cool on a rack for 10 minutes. Invert the cake onto a rack and let cool thoroughly. Transfer to a plate and sift confectioners' sugar over top.





*Prep Time*  
5 min.



*Cook Time*  
25 min.



*Serves*  
4



## Air Fryer Garlic Parmesan Potatoes

Tender and creamy red potatoes cooked in the air fryer until crispy then tossed lightly in a garlic and parmesan butter.



### Ingredients

- 8 (3 oz.) red potatoes, washed and dried
- 1 tablespoon extra virgin olive oil
- 2 teaspoons kosher salt
- 3/4 teaspoon freshly ground black pepper
- 3 tablespoons butter
- 1 tablespoon chopped garlic
- 1/2 tablespoon fresh parsley
- 2 tablespoons shredded Parmesan cheese



### Preparation

1. Preheat the air fryer to 400°F.
2. Slice the potatoes lengthwise into 1/2 inch half-moon slices.
3. Lightly spray the air fryer basket with the cooking oil spray.
4. Place the potatoes in a bowl and drizzle with olive oil. Toss to combine and season with the salt and pepper.
5. Place the potatoes in the basket of the air fryer.
6. Cook the potatoes for 25 minutes or until they are golden brown and crispy.
7. While the potatoes are cooking combine the butter and garlic in a microwave-safe bowl. Microwave for 45 second to a minute. Remove from the microwave and stir in the parsley.
8. Remove the potatoes from the air fryer and place into a serving dish, while the potatoes are still hot, drizzle them with the garlic butter and sprinkle with the parmesan cheese.



*Prep Time*  
15 min.



*Cook Time*  
20 min.



*Serves*  
4-6



## BBQ Chip Potato Pancakes

So simple and delicious - Michigan made BBQ potato chips help add the extra crunch that make our BBQ Chip Potato Pancakes the crunchiest yet soft on the inside treat your entire family will love!



### Ingredients

- 1 lb. frozen hash brown potatoes
- 1/3 cup all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1/2 teaspoon ground white pepper
- 2 tablespoons green onion, chopped
- 1 egg
- 2 tablespoons fresh parsley, finely chopped
- 2 oz. crushed BBQ flavored potato chips
- 2 tablespoons vegetable oil
- 1-1/2 tablespoons butter, melted



### Preparation

1. Defrost frozen hash brown potatoes under refrigeration 12 hours, or overnight.
2. Combine flour, melted margarine, salt, pepper and baking powder in a small bowl.
3. In a large bowl, gently combine potatoes, flour mixture, green onions, egg, parsley, and BBQ potato chips.
4. Heat oil in a skillet or griddle over medium heat. Use approximately 1/4 cup for potato mixture per pancake. Cook until golden brown and drain on paper towels before serving.



*Prep Time*  
5 min.



*Cook Time*  
18 min.



*Serves*  
4



# Grilled Michigan Yellow Potato Planks

Easy, tasty, and perfect for summer, our Grilled Michigan Yellow Potato Planks will be loved by the whole family.



## Ingredients

3 tablespoons olive oil

1 clove garlic, minced

2 teaspoons finely chopped fresh rosemary leaves

1/2 teaspoon salt

1-1/2 lbs. (about 4) unpeeled Michigan yellow potatoes, cut into 1/2 inch-thick slices



## Preparation

1. Preheat grill over medium-high heat.
2. Combine oil, garlic, rosemary and salt in dish.
3. Add yellow potato slices and turn until well coated.
4. Grill potatoes for approximately 8 minutes or until tender.
5. Turn and continue grilling 10 minutes longer or until cooked through.
6. Remove from grill and serve.



*Prep Time*  
15 min.



*Cook Time*  
30 min.



*Serves*  
10



## Spring Onion and Potato Soup

Diced yellow potatoes and spring onions, slow simmered in a creamy vegetable broth with sour cream and cheddar cheese.



### Ingredients

2 tablespoons unsalted butter  
1/2 cup yellow onions, 1/4 inch diced  
1/4 cup celery, 1/4 inch diced  
3 garlic cloves, thinly sliced  
1/4 cup all purpose flour  
2 quarts vegetable stock  
1 lb. Michigan yellow potatoes, 1 inch diced  
1 tablespoon kosher salt  
1 bay leaf  
1 thyme sprig  
1/2 cup heavy cream  
1/2 cup sour cream  
2 cups shredded cheddar cheese  
1 cup green onions (sliced)



### Preparation

1. To prepare the soup, in a large heavy-bottomed pot, melt the butter over medium-high heat, and begin to sauté the onions. While stirring often, cook the onions for 2-3 minutes until they are translucent but not quite browned.
2. Add the celery, and garlic, continue to cook the vegetables for an additional 2-3 minutes all while trying to avoid any color.
3. Add the flour and stir while cooking for about 1-2 minutes to cook out the raw flour taste.
4. While stirring gradually pour in the vegetable stock, the flour should be incorporated into the stock and will begin to thicken slightly.
5. Add the potatoes, salt, bay leaf, thyme, and heavy cream. Cook the soup, stirring occasionally at a simmer until the potatoes are tender (approximately 15-20 minutes).
6. Remove from the heat and stir in the sour cream, cheddar cheese, and green onions.
7. Allow to cool just slightly before serving.



*Prep Time*  
25 min.



*Cook Time*  
25 min.



*Serves*  
9



## Potato Kugel

Thinly grated russet potatoes and shaved onions are seasoned with salt and pepper before being baked in savory chicken fat until golden brown. This festive dish is often served during Jewish holidays but is great any time of the year.



### Ingredients

1/3 cup chicken fat (schmaltz) or duck fat, melted

2-1/4 lbs. russet potatoes peeled and cut in half lengthwise

1 cup yellow onions, thinly sliced or grated

1/4 cup potato starch (corn starch can be substituted)

2 teaspoons sea salt

2 teaspoons freshly ground black pepper

3 large eggs, beaten

9 oz. Crème Fraiche or sour cream

Freshly chopped parsley as needed



### Preparation

1. Preheat the oven to 400°F (205°C).
2. Pour the chicken or duck fat into a 9 by 9 inch glass baking dish. Place the baking dish in the oven and allow for the fat and pan to get hot while the ingredients for the kugel are being prepped.
3. In a food processor fitted with a grating attachment or with a box grater, grate the potatoes and onions. Alternately until they are all used. Place the grated potatoes and onions in a large bowl.
4. Mix in the potato starch, salt, pepper, and beaten eggs into the potatoes and onions.
5. Remove the preheated dish from the oven and place the potato mixture into the hot fat, pressing the potatoes down into an even layer. Discard any remaining liquid in the bowl and place the dish in the oven.
6. Cook the kugel for 45 minutes or until it is golden and crispy all around. Remove from the oven and allow the kugel to cool for about 10 minutes before slicing into 9 even portions with a sharp knife. The kugel can be served with a variety of ingredients, the most common is sour cream or crème fraiche.



*Prep Time*  
10 min.



*Cook Time*  
30 min.



*Serves*  
4



## Hungarian Campfire Potatoes

Roasted, diced, yellow potatoes with roasted peppers, smoked sausage, and paprika make for a unique and delicious way to enjoy your Michigan potatoes!



### Ingredients

2 lbs. yellow potatoes, washed and cut into 1/2 inch diced

1 cup sliced bell peppers (red, yellow, and orange) cut into 1/4 inch strips

1-1/2 tablespoons vegetable oil

1-1/2 teaspoons kosher salt

1 teaspoon freshly ground black pepper

1 tablespoon smoked paprika

8 oz. smoked sausage cut into 1/2 inch rounds

2 tablespoons parsley, chopped (optional)



### Preparation

1. Preheat the oven to 400°F, this can also be done on the grill, simply preheat to 400°F. If cooking outdoors without a thermometer and over an open flame your cook time may vary slightly.
2. Place the potatoes and peppers onto a large square of aluminum foil.
3. Drizzle the potatoes with the vegetable oil and season with the salt, pepper, and smoked paprika.
4. Arrange the sausage on top of the potatoes and wrap the foil around the food by creating an envelope style fold over the top and rolling the edges up, this will make it easier to check the contents of the package as well as for easy serving.
5. Place the foil pouch into the oven or over the campfire on a grate. Allow the packages to cook for about 30 minutes or until the potatoes are tender. It's important to rotate the foil package around the heat from time to time to prevent scorching.
6. To finish the dish, sprinkle the roasted potatoes, sausage, and peppers with chopped parsley. Enjoy!



*Prep Time*  
35 min.



*Cook Time*  
45 min.



*Serves*  
7



## Craveable and Crunchy Roasted Potatoes

These roasted potatoes are crispy on the outside, bursting with flavor on the inside and they provide that wonderful contrast between crunchy and creamy.



### Ingredients

1/2 teaspoon baking soda

4 lbs. yellow potatoes, peeled and cut into 2-3-inch diced

5 tablespoons extra virgin olive oil

1 tablespoon fresh rosemary, chopped

3 garlic cloves, minced

Freshly ground black pepper as needed

Kosher salt as needed

2 teaspoons lemon zest

1/4 cup fresh parsley, chopped



### Preparation

1. Adjust oven rack to center position and preheat oven to 450°F.
2. Peel & chop the potatoes - approximately 3/4" cubes.
3. Soak potatoes in water, then drain and rinse the potatoes.
4. Heat 2 quarts water in a large pot over high heat until the water begins to boil. Add 2 tablespoons of kosher salt, baking soda, and potatoes, then stir.
5. Return to a boil, reduce to a simmer, and cook until a knife meets little resistance when inserted into a potato chunk, about 10 minutes after returning to a boil. Meanwhile, combine olive oil with rosemary, garlic, and a few grinds of black pepper in a small saucepan and heat over medium heat.
6. Cook, stirring and shaking pan constantly until garlic just begins to turn golden about 3 minutes. Immediately strain oil through a fine-mesh strainer set in a large bowl. Set garlic/rosemary mixture aside and reserve separately.
7. When potatoes are cooked, drain carefully and let them rest in the pot for about 30 seconds to allow excess moisture to evaporate. Transfer to bowl with infused oil, season to taste with a little more salt and pepper, and toss to coat, shaking bowl roughly, until a thick layer of mashed potato-like paste has built upon the potato chunks.
8. Transfer potatoes to a large rimmed baking sheet and separate them, spreading them out evenly. Transfer to oven and roast, without moving, for 20 minutes. Using a thin, flexible spatula to release any stuck potatoes, shake the pan and turn potatoes. Continue roasting until potatoes are deep brown and crisp all over, turning and shaking them a few times during cooking, 30 to 40 minutes longer.
9. Transfer potatoes to a large bowl and add garlic/rosemary mixture, lemon zest, and minced parsley. Toss to coat and season with more salt and pepper to taste. Serve immediately.



*Prep Time*  
20 min.



*Cook Time*  
20 min.



*Serves*  
10



## Michigan Spring Potato Salad

Michigan red potatoes, baby peas, and fresh arugula make for a delicious and healthy salad for any time!



### Ingredients

- 2 lbs. small red potatoes
- 3 tablespoons extra virgin olive oil, divided
- 1/4 cup lemon juice
- 1/4 cup mint, finely chopped
- 2 tablespoons minced shallots
- 2 teaspoons Dijon mustard
- Salt and pepper to taste
- 6 cups baby arugula
- 1 cup frozen and thawed or cooked fresh baby peas



### Preparation

1. Cook potatoes in large pot of boiling salted water for 10 to 15 minutes or until tender. Drain and let cool.
2. Cut potatoes in half and transfer to a large bowl. Add 2 tablespoons of oil and toss to coat.
3. Grill or sear potatoes for 3 to 5 minutes or until lightly browned.
4. Toss potatoes, arugula, peas and dressing together. Makes 10 servings.





*Prep Time*  
30 min.



*Cook Time*  
15 min.



*Serves*  
12



## Red Potato and Cucumber Bites

Lighten up your holiday table with little red and green potato appetizers which start with a base of colorful fresh vegetables: red potatoes and crisp cucumbers.



### Ingredients

2/3 lb. (about 12) small red potatoes, uniform in size

1/2 teaspoon salt

6 oz. reduced-fat cream cheese, at room temperature

3 oz. sliced smoked salmon, finely chopped

2 teaspoons fresh lemon juice

1/4 teaspoon coarsely ground black pepper

12 slices (1/2 inch thick) English cucumber

Snipped chives, dried dill weed and/or drained capers, for garnish




### Preparation

1. Halve potatoes; cut and discard a very thin slice from skin side of each half.
2. In 2-quart saucepan, cover potatoes with water; add salt.
3. Bring to a boil over high heat, reduce heat, cover and cook until tender, 10 to 15 minutes, depending on the size of the potatoes.
4. Drain and cool potatoes to room temperature.
5. Meanwhile, in small bowl, mix cream cheese, salmon, lemon juice and pepper then blend thoroughly.
6. With a small spoon, mound salmon mixture onto potato halves and cucumber slices, dividing equally (1 to 1-1/2 teaspoons each).
7. Arrange on a serving plate and add your choice of garnishes.

*\*Note - (If not served immediately, these can be prepared several hours in advance; cover and refrigerate. For best flavor, return to room temperature just before serving.)*



 **Prep Time**  
10 min.

 **Cook Time**  
20 min.

 **Serves**  
4

## Quick Chile Lime Potato Tacos

This recipe is great for people who crave Mexican food but strive to consume fewer calories. The chili and lime flavors make this recipe so tasty and with all variations under 250 calories and 7 grams of fat per serving, this is a perfect recipe to include in a low-calorie diet. Adding potatoes to your taco increases the potassium and vitamin c, without adding fat or cholesterol.

### Ingredients

1/2 lb. yellow or red potatoes, cut into bite-size cubes

1/2 cup chopped onion

1/2 lb. diced boneless, skinless chicken breasts

1/2 cup red chili enchilada sauce

1/4 cup finely chopped poblano, anaheim, or bell pepper

1 teaspoon Mexican seasoning blend

1/2 cup shredded reduced-fat Monterey Jack cheese

8 small corn tortillas, warmed or crunchy taco shells

8 lime wedges

### Preparation

1. Place potatoes in a microwave-safe bowl and cover with plastic wrap. Microwave on HIGH for 5 to 7 minutes.
2. Spray a large skillet liberally with cooking spray. Add potatoes and onion; cook over medium-high heat for 5 minutes, stirring and coating with cooking spray occasionally. Stir in chicken, pepper and seasoning and cook for 5 minutes more until the chicken is cooked through. Add red chili enchilada sauce and simmer for 5 minutes.
3. Place equal amounts of cheese on each tortilla and heat in a skillet until cheese is melted. Add potato mixture and any other desired toppings. Serve with lime wedge.

### Optional Toppings

Shredded cabbage or romaine lettuce


Diced tomato


Diced avocado

Thinly sliced radishes

Fresh cilantro leaves

Salsa

 **Prep Time**  
20 min.

 **Cook Time**  
40 min.

 **Serves**  
16 squares



## Gluten-Free Michigan Potato Brownies

Michigan potatoes and cornstarch stand in for flour in these moist, dense brownies, making them a gluten-free option that's every bit as delicious!

### Ingredients

6 tablespoons melted butter  
8 oz. melted chocolate  
2 eggs  
3 tablespoons sugar  
1/4 cup almonds, roasted, salted  
1/4 cup pecans  
1/2 cup potatoes, steamed and mashed  
2 tablespoons cornstarch  
1/2 cup cocoa powder  
2 teaspoons salt

### Preparation

1. Preheat the oven to 300°F.
2. Butter a 9-inch square baking pan.
3. Cut a sheet of parchment paper into a 9 by 12 inch rectangle. Place the parchment paper into the buttered pan, centered, pressing the paper onto the bottom of the pan. Let the excess paper either end come up the sides of the pan.
4. In a large bowl mix together the melted butter, melted chocolate and sugar. Whisk in the eggs until well combined.
5. Roughly chop the almonds and pecans.
6. Add the nuts, mashed potato, cornstarch, cocoa powder, and salt. Stir until well combined.
7. Pour the brownie batter into the prepared baking pan.
8. Bake in the preheated 300°F oven for 39-42 minutes. Test with a wooden skewer. The brownies must be soft and still just a bit liquid.
9. Place brownie pan on a wire rack to cool completely, ideally overnight.
10. Use a knife to loosen the edges of the brownies and lift the brownies out of the pan with the excess parchment paper on either end. Cut the brownies 4 by 4 into 16 squares.



*Prep Time*  
20 min.



*Cook Time*  
20 min.



*Serves*  
4-6



## Grilled Pesto Potato Salad

Grilled potatoes and fresh pesto are the perfect combination for this fresh take on potato salad.



### Ingredients

- 3 lbs. medium-size red potatoes
- 1/3 cup white or golden balsamic vinegar
- 1/4 cup extra virgin olive oil
- 1/2 teaspoon sea salt
- 3 cloves garlic, minced
- Freshly ground pepper to taste
- 1/3 cup shredded Parmesan cheese
- 1/4 cup finely minced fresh basil
- 1/4 cup toasted pine nuts (optional)



### Preparation

1. Place potatoes in a large microwave-safe bowl; cover with lid or plastic wrap.
2. Microwave on high for 10 to 12 minutes or until potatoes are tender (cooking time may vary depending on microwave).
3. When cool enough to handle, cut potatoes in half or quarters and spray liberally with olive oil spray.
4. Grill over high heat for 5 to 7 minutes, turning occasionally until grill lines are apparent. Remove from grill and let cool.
5. Cut into bite-size pieces and place in a large bowl.
6. Whisk together vinegar, oil, salt, and garlic; pour over potatoes and toss lightly to coat.
7. Season with pepper, then cover and refrigerate at least 2 hours.



*Prep Time*  
20 min.



*Cook Time*  
40 min.



*Serves*  
6-8



## Gluten-Free Michigan Potato Lasagna

This gluten-free lasagna recipe offers a great alternative to pasta...Michigan potatoes!



### Ingredients

- 2 links Italian turkey sausage
- 1-1/2 cups chopped onion
- 1 cup fat-free ricotta cheese
- 1 teaspoon dried basil or Italian seasoning
- 1/2 teaspoon garlic powder
- 1 egg white
- 2 cups gluten-free marinara sauce, divided
- 1-1/4 pounds thinly sliced Michigan Yukon Gold potatoes divided
- 1 cup shredded part-skim mozzarella cheese, divided



### Preparation

1. Remove the sausage from the casings and crumble into a medium skillet with onion.
2. Cook for 10 minutes or until browned, breaking up sausage with the back of a spoon.
3. Stir together ricotta, basil, garlic powder and egg white in a small bowl. Spread 1/2 cup marinara sauce in the bottom of a 9-inch square baking dish.
4. Place 1/3 of the potatoes in the bottom of the dish, forming a solid layer with no gaps.
5. Drop 1/2 the ricotta mixture in spoonfuls over the top and spread out just a little.
6. Sprinkle with 1/3 of the mozzarella and 1/2 the sausage mixture.
7. Add 1/2 cup more sauce then repeat potato, cheese, and meat layers.
8. Top with the last layer of potatoes, remaining sauce, and mozzarella.
9. Bake in the oven at 375 degrees until potatoes are tender and cheese is golden brown, roughly 40 minutes.



*Prep Time*  
8 min.



*Cook Time*  
25 min.



*Serves*  
4



## Air Fryer Bang Bang Chili Potatoes

Crispy air fryer potato wedges drizzled with spicy-sweet chili mayo.



### Ingredients

8 (3 oz.) red potatoes, washed and dried

1/2 tablespoon olive oil

1/2 teaspoon fine sea salt

1/4 teaspoon freshly ground black pepper

### Sauce

1/2 cup mayonnaise

1/4 cup Sriracha (Thai chili sauce)

1/4 cup sweet chili sauce

### Toppings


1/4 cup green onion, chopped

1/2 tablespoon sesame seeds



### Preparation

1. Preheat the air fryer to 400°F.
2. Slice the potatoes into wedges lengthwise, you should get 8 wedges per potato. To do this start by cutting the potato in half lengthwise, then cut each half in half, lengthwise, and lastly each quarter in half lengthwise. Place the potato wedges in a bowl and toss them with the olive oil.
3. Lightly spray the air fryer basket with the cooking oil spray.
4. Place the potato wedges in the basket of the air fryer and cook the potatoes for 22-25 minutes or until they are golden brown and crispy on the outside but light and fluffy on the inside.
5. While the potatoes are cooking, make the bang bang sauce. Combine the mayonnaise, sriracha, and sweet chili sauce in a bowl and stir until well combined.
6. Gently remove the wedges from the air fryer. Place onto a plate and drizzle with the bang bang sauce. Top the potatoes with the green onions and sesame seeds.

 *Prep Time*  
20 min.

 *Cook Time*  
25 min.

 *Serves*  
8



## Green Goddess Potato Salad

Tender potatoes in an herb yogurt dressing with fennel, asparagus, and eggs.

### Ingredients

2 lbs. Michigan yellow potatoes, sliced

1-1/2 teaspoons kosher salt

1-1/2 cups fresh asparagus, cut into 1-inch pieces

6 large eggs

3/4 cup fennel, thinly sliced

1/4 cup chives, cut into 1/2 inch pieces

### Herb Yogurt Dressing

2/3 cup fresh basil, roughly chopped

1/2 cup fresh tarragon

1/3 cup fresh dill

2 garlic cloves

1 tablespoon capers

1/2 teaspoon kosher salt

3/4 cup plain Greek yogurt

### Preparation

1. To prepare the potato salad, place the potatoes in a large pot and cover them with cold water. Add the salt and place over high heat. Bring the potatoes to a boil then reduce the heat to a simmer. Cook the potatoes for roughly 15-20 minutes or until they are just fork-tender. Add the asparagus and cook for another 2-3 minutes. Drain the potatoes and asparagus and allow to cool completely. While you wait for the potatoes to cool cook the eggs.
2. To cook the eggs, bring a pot of water to a boil and gently add the eggs, set a timer for 11 minutes, when the timer goes off, remove the eggs from the water and immediately place them into a bowl of ice water. Peel the eggs and slice, set aside until ready to serve.
3. To make the dressing, in a blender combine the basil, tarragon, dill, garlic, capers, salt, yogurt, mayonnaise, buttermilk, lemon juice, and pepper. Blend on high until all ingredients are smooth. Keep the dressing chilled until ready to use. This dressing can be made up to 48 hours in advance.
4. To plate, toss the potatoes and asparagus in half of the dressing. Arrange the dressed vegetables on a serving plate and arrange some of the sliced fennel on top of the dressed veggies, lightly drizzle some of the remaining dressing on top, and garnish with the egg slices and fresh chives.

1/4 cup mayonnaise

2 tablespoons cultured buttermilk

2 tablespoons lemon juice

1-1/2 teaspoons freshly ground black pepper



*Prep Time*  
15 min.



*Cook Time*  
15 min.



*Serves*  
8



## Irish Boxty

Tender potato pancakes griddled in Irish butter.



### Ingredients

- 2 lbs. yellow potatoes, peeled
- 3/4 cup cultured buttermilk
- 1 large egg
- 1/3 cup all purpose flour
- 1/2 tablespoon baking soda
- 2 teaspoons kosher salt
- 1/2 teaspoon freshly ground black pepper
- 4 oz. unsalted butter
- 1 cup sour cream (optional)



### Preparation

1. To prepare the boxty, begin by preheating a warming oven to 200 °F.
2. Take half of the peeled potatoes and place them in a pot filled with cold water. Bring the pot to a boil and reduce the heat to a simmer. Cook the potatoes for 20-25 minutes or until the potatoes are fork-tender. Drain the potatoes and mash them. This can be done in a ricer, food mill, or use a potato masher. Allow the potatoes to cool slightly.
3. With the remaining raw potatoes, grate them on the fine grating side of a box grater. Place the grated potatoes in a clean dish towel and squeeze out as much moisture from the potatoes as possible. Make sure to complete the grating step as quickly as possible so the potatoes do not change color.
4. In a large bowl, combine the mashed potatoes, grated potatoes, buttermilk, egg, flour, baking soda, salt and pepper until a thick pancake batter consistency is achieved.
5. In a large nonstick skillet or griddle, melt a little butter and place scoops of the batter for you desired size boxty. Cook the boxty for about 3-4 minutes over medium heat or until they are golden. Carefully flip them over and cook for an additional 3-4 minutes. Repeat this until all the boxty are cooked, keeping the finished boxty in the warming oven while you prepare the rest.
6. To serve the boxty place them on a plate and enjoy with sour cream, smoked salmon, eggs, broiled tomatoes, salted cod, whatever you would like!





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**POTATOES**

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