

Outstanding
**POTATO
RECIPES**
from Eastern Washington
C H E F S



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Washington State Potato Commission

OUTSTANDING POTATO RECIPES FROM EASTERN WASHINGTON CHEFS

With the overwhelming success of our first Outstanding Potato Recipes collection featuring chefs from the Puget Sound area, the Washington State Potato Commission decided to follow up with a similar effort showcasing creations by chefs from the dry side of the state. After all, it is in the arid desert climes that most of our potatoes are grown.

It is those climatic and geological conditions that make Washington potato acres the most prolific on earth, averaging 60,000 lbs of potatoes per acre, and give Washington potatoes the quality respected by chefs in Washington and the world over. The Columbia Basin and Yakima Valley are home to the state's Russets—for both fresh and processed use—and also early reds, whites and yellows/golds. The Skagit Valley in the Northwest corner of the state is renowned for its reds, whites, yellows/golds, blues/purples and fingerlings.

We hope you enjoy the recipes from our newest crop of outstanding chefs and enjoy getting to know them. We did. We also hope you can personally visit and sample the cuisine from some of these delightful establishments in Eastern Washington, each one as breath-taking as its recipe. Maybe you can even get a chef autograph or two.

Karen Bonaudi
Assistant Executive Director
Washington State Potato Commission

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Fernando Divina

Executive Chef and Manager

Tendrils Restaurant, Cave B Inn
at SageCliffe and The Center for
American Food and Wine at SageCliffe,
Quincy, Washington



Executive Chef Fernando Divina is inspired by the ancient origins of food, but strives for a contemporary presentation, with local ingredients as inspiration. His cookbook, *Foods of the Americas: Native Recipes and Traditions*, written with his wife Marlene and in collaboration with the Smithsonian National Museum of the American Indian, was presented with the 2005 James Beard award for Best Book of Food of the Americas. Chef Divina's long-standing commitment to regional produce and purveyors dovetailed with the Slow Food Movement, and in 2000 he was nominated by international jurors for the prestigious Slow Food Award.



COLUMBIA RIVER POTATO AND ROOT VEGETABLE GRATIN

Makes 4 to 6 servings

Three varieties of potatoes bake in a rich custard flavored with root vegetables. Chef Divina grows his vegetables in his chef's garden on the Cave B property.

- 1/4 cup plus 2 tablespoons unsalted butter at room temperature
 - 1/2 teaspoon dry mustard seed powder
 - 4 ounces mustard root or horseradish root, peeled and finely grated (about 3-4 tablespoons grated)
 - 2 medium Washington Russet potatoes, peeled and thinly sliced
 - 1/2 pound Washington Provento or Yellow Finn potatoes with skin, washed and thinly sliced
 - 1/2 pound Washington Chieftain or Red LaSoda waxy potatoes, washed and thinly sliced
 - 1/2 pound celery root, peeled and thinly sliced*
 - 2 egg yolks
 - 2 whole eggs
 - 2 cups heavy cream
 - 1-1/2 teaspoons coarse salt
 - 1/4 teaspoon freshly ground pepper
- *Sunchokes and 2 tablespoons minced celery may be substituted.

Preheat the oven to 425°F.

Cream 1/4 cup butter with ground mustard seed and grated mustard root. Coat bottom and sides of a shallow 2-quart ceramic or glass casserole dish with the mustard flavored butter.

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Mix potatoes and celery root in a bowl and place mixture in baking dish. Level evenly over bottom and tamp down slightly.

Beat egg yolks and whole eggs with a fork to blend thoroughly. Add heavy cream, salt and pepper to eggs and mix well. Pour egg mixture over potato mixture. Dot top of the casserole with remaining 2 tablespoons of butter. Bake in the middle of a 425° F oven for approximately 30 minutes or until golden brown.

Turn oven down to 350° F, remove casserole and loosely cover with foil. Return casserole to oven and bake another 12 to 20 minutes or until vegetables are tender when pierced with the tip of a knife and knife comes away clean, indicating custard is set. Allow finished casserole to stand for 10 to 15 minutes before serving for flavors to ripen and gratin to firm, making serving easier.

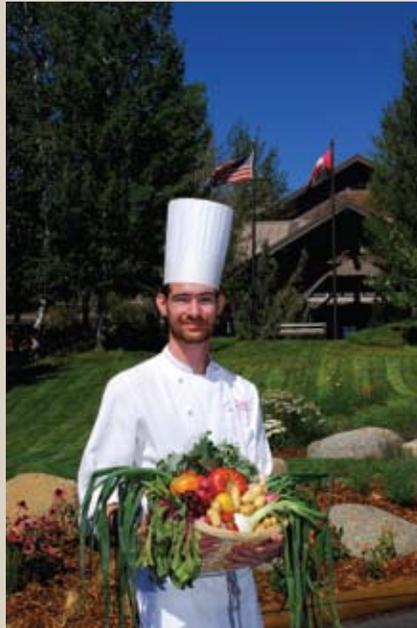
Nutritional Analysis Per Serving
768 calories, 12 g protein, 54 g fat (63% calories from fat), 64 g carbohydrates, 338 mg cholesterol, 6 g fiber, 946 mg sodium.

Patrick Miller

Executive Chef

Sun Mountain Lodge

Winthrop, Washington



Chef Miller is a culinary prodigy, graduating from Seattle Central Community College at age 18 with a degree in Culinary Arts, while simultaneously attending high school and working in a restaurant. One of his first stops was the Four Seasons Olympic Hotel in Seattle. His success there led to a year as First Cook at the Four Seasons Los Angeles. Now at the renowned resort destination Sun Mountain Lodge, Chef Miller enjoys getting to know the local growers who provide fresh foods. Patrick believes, “To become friends with great people who are so committed to what they grow is one of the best things about being at Sun Mountain.”



TWICE-BAKED RUSSIAN BANANA FINGERLING POTATOES WITH SMOKED SALMON AND IKURA

Makes 12 appetizer servings

Miniature twice-baked potato appetizers taste as good as they look.

- 6 medium Washington Russian Banana fingerling potatoes
- Olive oil
- Sea salt
- 3 tablespoons Mascarpone cheese
- 3 tablespoons diced cold-smoked salmon
- 2 tablespoons chopped chives
- Ground white pepper
- 1 ounce Ikura (preserved salmon roe)
- Chive tips

Preheat oven to 375°F.

Toss the potatoes with olive oil and sea salt to taste. Bake until tender, about 20 minutes.

Split potatoes in half lengthwise. Scoop out the centers of each half, being careful not to damage the skin. With a fork, combine and mash the potato centers with Mascarpone cheese, salmon and chives. Season to taste with sea salt and pepper.

Fill the potato halves with filling and bake until light golden brown, about 12 to 15 minutes. Garnish each potato with 1/2 teaspoon Ikura and chive tips.

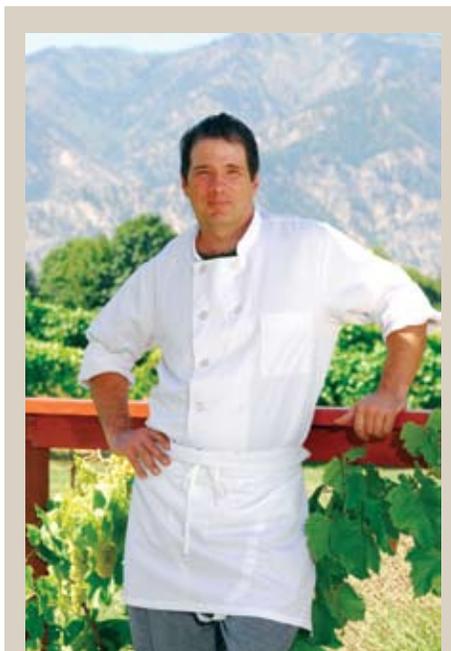
Serve immediately.

Nutritional Analysis Per Serving:
137 calories, 4 g protein, 3 g fat (20% calories from fat), 25 g carbohydrate, 900 mg cholesterol, 2 g fiber, 62 mg sodium.

Sean Akin

Chef

*The Winemaker's Grill
at Wapato Point Cellars
Manson, Washington*



With a philosophy of using the highest quality and freshest products available and a dedication to making each plate look like a work of art, it's no wonder that Chef Akin crafts his menu to pair with another artistic creation – Wapato Point Cellars wines. His 20 years of experience began at the South Seattle Community College Culinary Arts & Restaurant Management program, and led to catering the 1998 PGA Championships and the 2001 NEC World Championships, as well as cooking for Pearl Jam, the Experience Music Project, Alanis Morissette, No Doubt, the Wallflowers and professional athletes.

SWEET ONION, HAM AND CHEDDAR SCALLOPED POTATOES

Makes 6 to 8 servings

A traditional favorite dresses up and finishes its preparation in the oven.

- 2 tablespoons clarified butter
- 1 medium sweet onion, cut in julienne strips
- 2 teaspoons salt, divided + 1 teaspoon salt
- 1 teaspoon pepper, divided + 1/2 teaspoon ground white pepper
- 1 pound lean ham, cut in julienne strips
- 3-1/2 cups heavy cream, divided (or enough to cover potatoes)
- 3 pounds Washington Russet potatoes, peeled and sliced 1/8-inch thick
- 9 slices Cheddar cheese (about 6 ounces total)

Preheat oven to 350°F.

In a large heavy skillet over medium-high heat, melt butter. Add onions and cook, stirring, until onions are translucent. Add 1 teaspoon of the salt and 1/2 teaspoon of the pepper. Do not brown.

Add the ham, 2-1/2 cups of the heavy cream and potato slices, stirring occasionally to avoid browning and let potatoes cook evenly.

Add enough of the remaining heavy cream to cover the potatoes. Continue cooking, stirring occasionally, until potatoes are al dente or cooked halfway through, about 10 to 15 minutes.

Season with remaining salt and white pepper to taste.

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Transfer mixture to large casserole or baking dish, filling no more than 2 inches deep. Cover with sliced cheese and bake until cheese is lightly browned and potatoes are fork-tender, about 20 minutes.

Remove from oven and let stand for 5 to 8 minutes before serving.

Nutritional Analysis Per Serving:

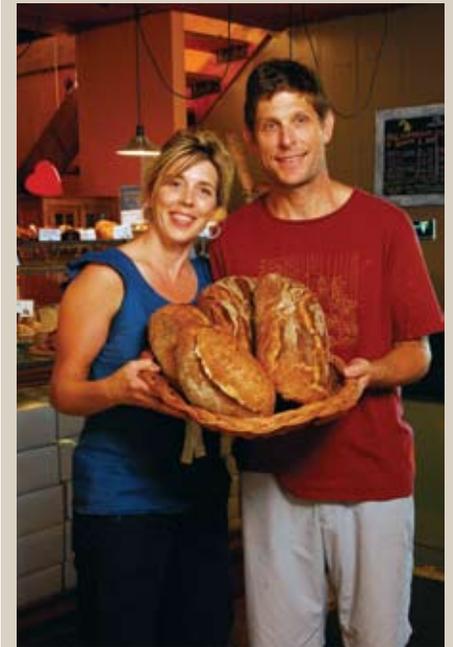
825 calories., 29 g protein., 59 g fat (65% calories from fat), 47 g carbohydrates., 233 mg cholesterol, 3 g fiber, 1754 mg sodium.

Heather and Kevin Knight

Chefs and Owners

Anjou Bakery

Cashmere, Washington



Anjou Bakery, located in a converted fruit packing shed surrounded by a namesake Anjou pear orchard, was founded by Kevin and Heather Knight with a desire to dedicate themselves to their passions: family, friends and good food. With their motto of “Eat Well,” the Knight’s focus is on artisanal bakery products made by hand from scratch, using natural and wholesome ingredients. Anjou’s bread is so exceptional that the head bread baker was a finalist in the Bread Bakers Guild of America Team USA 2002 World Cup of Bread team.

ANJOU BAKERY POTATO BREAD

Makes 1 large loaf

No need to work this dough-- ingredients need only be thoroughly mixed. Because of the long fermentation time, no kneading is required. Don't skimp on flour and cornmeal or bran on the towels, advise the chefs. It is not a happy time if the dough is stuck to the towel when it comes time to invert it into the pot.

- 1 cup Washington Yukon Gold potatoes, 1-inch dice
- 3 cups unbleached bread flour
- 1/4 teaspoon instant yeast
- 1-1/2 teaspoons salt
- 1/8 teaspoon fennel seeds
- 3/4 cup unfiltered apple cider at room temperature
- 3/4 cup water at room temperature
- Additional flour and cornmeal or wheat bran as needed

Preheat oven to 350°F.

Scrub potatoes under cold running water. Bake potatoes until tender, but still slightly firm, about 1 hour. Cool completely. Cut into 1-inch cubes and set aside.

Combine diced potatoes, water and cider in the bowl of a planetary mixer. Stir in the combined flour, yeast, salt and fennel seeds and mix on low speed. You may prefer to mix this dough by hand. It will be wet and sticky.

Cover the bowl with plastic wrap and let rest in a warm place (about 70°F) for about 18 hours.

Scrape the dough onto a lightly floured surface, sprinkle with a little more flour and fold the dough over on itself twice as if folding a towel. Cover dough loosely with plastic wrap and let rest for 15 minutes.

Generously coat a plain linen or cotton (no nap) towel with flour and sprinkle with cornmeal or wheat bran. Using just enough flour to keep dough from sticking, quickly and gently form it into a ball and place it seam side down on the towel. Dust with more flour and cornmeal or bran and cover with another towel. Allow dough to rise for about 2 hours, until double in size.

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At least one-half hour before dough is ready, put a 6 – 8 quart covered Dutch oven or other heavy covered pot (ceramic, enamel) into the oven and preheat oven to 500°F.

When dough is ready, carefully remove heated pot from oven. Remove top towel, turn dough into the pot and remove bottom towel. The seam side should become the top when the dough is flipped into the pot. As the bread bakes, the seam may open into an attractive texture. Shake lightly to distribute dough if necessary. It will take an even shape as it bakes.

Cover and bake for 30 minutes, then remove lid and bake for additional 15-20 minutes to brown the crust. The crust will be quite dark because of the apple cider in the recipe.

Cool on a wire rack.

Nutritional Analysis Per Serving:

188 calories, 6 g protein, 1 g fat (4% calories from fat), 39 g carbohydrates, 0 mg cholesterol, 2 g fiber, 362 mg sodium.

Tiffany Cain and Mae Schrey

Chefs and Owners

Weinhard Café

Dayton, Washington



The Weinhard Café has been featured in Northwest Palate, The Oregonian, Sunset and AAA Journey magazine. Dedicated to offering American fare with world-wide influences, Owner-Chefs Tiffany Cain and Mae Schrey pride themselves on supporting the local economy by featuring in-season, local produce and ingredients. Chef Cain started her culinary career in Seattle as a professional baker at Spent Grain Bakery, Cyclops, The Urban Bakery and Boulevard Espresso. Chef Schrey discovered her culinary talents later, after a career in a plant nursery. She's made up for it since, with her innovated, fresh dishes that pair well with local wines.



POTATO ROSEMARY BREAD

Makes 2 loaves

The fine flavor of this hearty bread's almost-invisible rosemary lingers on the tongue.

Potato Mixture

3/4 cup freshly cooked mashed Washington Russet potatoes
4 ounces unsalted butter, softened

Dough Mixture

6-1/2 cups bread flour
3 to 4 tablespoons fresh rosemary, crumbled
2 tablespoons sugar
4 teaspoons dry instant yeast
2-1/2 teaspoons salt
2 cups buttermilk, room temperature
2 eggs
Vegetable oil for coating bowl

Combine potato mixture and set aside.

Mix dough ingredients in heavy duty mixer or large bowl.

Mix the potato mixture into the dough mixture. When dough starts to come together, remove from bowl and knead on lightly floured board for about 12 minutes.

Lightly coat a large bowl with vegetable oil and place dough inside. Cover with plastic wrap and let rise about 1-1/2 hours or until doubled in size.

Grease two 8-cup loaf pans. Punch dough down and divide between the two pans. Cover with plastic wrap and let rise for 1-1/2 hours or until doubled in size.

Bake at 375°F until golden brown, about 45 minutes. Cool completely before slicing.

Nutritional Analysis Per Serving:

145 calories, 4 g protein, 4 g fat (23% calories from fat), 23 g carbohydrates, 22 mg cholesterol, 1 g fiber, 229 mg sodium.

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WARM FINGERLING SALAD WITH ARUGULA

Makes 4 to 6 servings

A surprising potato salad: novel potatoes plus a changed-up pesto.

- 2 cups fresh arugula leaves
- 1/3 cup walnuts, toasted
- 2 medium garlic cloves, peeled and chopped
- 2 tablespoons fresh lemon juice
- Salt and pepper to taste
- 1/2 cup extra virgin olive oil
- 2 pounds Washington Russian Banana or Ruby Crescent fingerling potatoes

Rinse and pat dry arugula. In food processor, process arugula, walnuts, garlic, lemon juice, salt and pepper to taste. With the motor running, slowly drizzle in the olive oil. Taste and adjust seasoning if necessary. Set aside.

Scrub potatoes under cold running water. Cut in half lengthwise. Place in a stockpot with 1 teaspoon salt and enough cold water to cover. Bring to a boil, reduce heat and simmer until the potatoes are tender, about 12 minutes. Drain and set aside.

Add more olive oil to the arugula mixture if it is too thick. While potatoes are still warm, toss with the arugula mixture.

Serve immediately.

Nutritional Analysis Per Serving: 402 calories, 6 g protein, 26 g fat (59 calories from fat), 38 g carbohydrates, 0 mg cholesterol, 4 g fiber, 12 mg sodium.

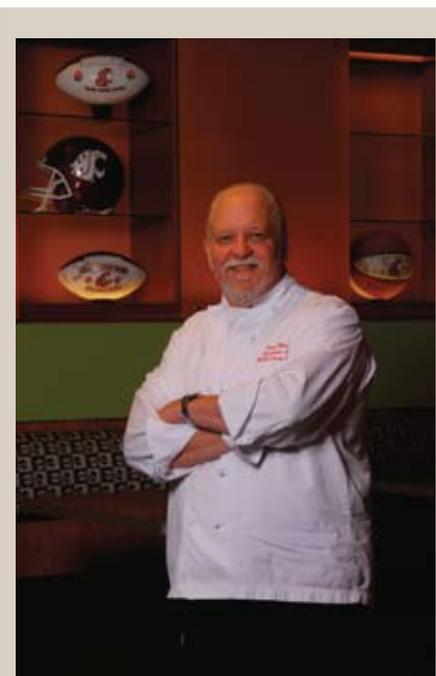
Doug Murray

Former Associate Director and Executive Chef

Washington State University,

Dining Services

Pullman, Washington



Filling donuts in a friend's bakery was Chef Murray's first exposure to the kitchen. It was love at first bite. He graduated from the Culinary Institute of America in Hyde Park, NY in 1975 and has enjoyed success in a variety of venues, from a classical French prep cook in the Sky Club in Manhattan, to Executive Chef at the Experience Music Project in Seattle. He also spearheaded sixteen restaurant openings in between. Chef Murray was excited to lead the culinary changes at WSU Dining Services by implementing the dining philosophy of fresh foods, cooked to order, and incorporating locally grown sustainable products into the recipes. Chef Murray has recently relocated to Florida to expand his culinary expertise, but once a Cougar, always a Cougar.

Washington State Potato Commission

SMOKED SALMON LATKES

Makes 4 to 6 servings (about 3 latkes each)

Chef's Serving suggestion: Place micro greens in the center of a plate and fan 3 latkes around the greens in an overlapping semi-circle. Using squeeze bottle, squirt the sour cream mixture over the latkes being careful not to over-sauce and hide food. Garnish plate with a smoked salmon rosette slightly off-center.

Sauce

- 1 pint sour cream
- 1 tablespoon Old Bay Seasoning (or any other good crab boil seasoning)

In small bowl, combine sour cream and seasoning. Set aside.

Latkes

- 1-1/2 pounds Washington Russet potatoes
- 5 ounces smoked salmon, finely chopped
- 1 small white onion, peeled and grated
- 1/2 cup flour
- 1 egg yolk
- 2 teaspoons kosher salt
- 1 teaspoon ground black pepper
- Vegetable oil

Scrub potatoes under cold running water. Shred with large holes of box grater or food processor. Turn the shreds into a strainer set over a bowl. Press potatoes firmly. Reserve liquid in bowl. Let liquid stand several minutes. Pour off top clean layer and reserve cloudy starch remaining.

Rinse squeezed potatoes with cold water. Drain in a colander.



In large bowl, combine all latke ingredients, including the reserved starch, and mix well. Form into silver dollar-sized cakes, squeezing to form the cakes. Arrange cakes on a paper towel covered cookie sheet. Pat dry with paper towels.

In large skillet over high heat, heat enough oil to cover 1/4 inch over bottom of pan until very hot. Add cakes and cook until well browned. Turn and cook second side. Serve 3 cakes per portion. Spoon sour cream over.

Nutritional Analysis Per Serving: 414 calories, 12 g protein, 26 g fat (57% calories from fat), 33 g carbohydrate, 90 mg cholesterol, 3 g fiber, 1579 mg sodium.

Hendrika Isensee

Chef and Owner

Capers Fine Dining

Chelan, Washington



Chef Isensee was raised in Holland and spent 30 years in the catering business in British Columbia, before buying a ranch in central Washington. It is there that she saw the need for fine dining in Chelan, and opened Capers, where creating a first class dining experience is her primary goal. Locals and visitors alike flock to Capers, and to Chef Isensee, who will go out of her way to prepare patrons' private catches of grouse, steelhead and truffles. She even hosts Winemaker's Dinners, featuring local and Northwest wines.



RICED POTATOES WITH ROASTED CORN LOBSTER

Makes 4 servings

Riced potatoes are back and giving this dish a light texture to support the rich lobster.

- 2 large Washington Russet potatoes, about 1 ½ pounds
- 1 cup fresh or thawed frozen corn kernels
- 1/2 cup heavy cream
- 2 tablespoons butter
- 1/2 cup diced cooked lobster
- Salt and pepper to taste

Scrub potatoes under cold running water. Peel and cut into quarters. In medium saucepan over medium high heat, cook potatoes in water to cover until tender, about 15 to 20 minutes. Drain.

Meanwhile, in a skillet over medium heat cook corn until it begins to brown. Do not overcook. Set aside.

In small saucepan over medium heat, heat cream and butter until butter melts. Do not boil. Add the corn and lobster and keep warm.

Into large bowl, rice the potatoes with a potato ricer, using the large hole screen. Gently stir in the lobster mixture just until combined. Do not mash. Season to taste with salt and pepper.

Serve immediately.

Nutritional Analysis Per Serving: 361 calories, 10 g protein, 18 g fat (44% calories from fat), 43 g carbohydrates, 77 mg cholesterol, 3 g fiber, 391 mg sodium.

DUCHESS POTATOES

Makes 4 servings

A light and flavorful addition to a dinner or buffet.

- 3 large Washington White Rose or Cascade white potatoes (about 2 pounds)
- Salt and pepper to taste
- Pinch ground nutmeg
- 1/2 cup butter
- 1 cup flour + extra for coating potato balls
- 3 eggs
- 1/2 to 1 cup milk
- Canola oil or butter for pan frying

Scrub potatoes under cold running water. Peel, cut into 2-inch chunks and cook in boiling salted water until

tender. Drain. Rice the potatoes with salt, pepper and nutmeg into a large bowl.

In medium saucepan over medium high heat, melt butter. Stir in the 1 cup flour and cook and stir until mixture forms a ball that no longer sticks to sides of pan. Take pan off heat. Add eggs one at a time, beating well after each addition.

Gently mix the flour mixture and 1/2 cup milk into riced potatoes. The mixture must be firm enough to mound. Add more milk, a tablespoon at a time, if necessary. Using two teaspoons (as you would for cookies) form into rounded mounds about 2 x 1-1/2 inches and drop onto baking sheet lightly coated with flour. Roll the balls lightly in flour to prevent sticking.

In large skillet over medium high heat, heat oil or butter. Add potato balls a few at a time and cook, turning once, until nicely browned, about 2 to 3 minutes. Serve 3 to 5 pieces per serving, depending on the size of the pieces.

Nutritional Analysis Per Serving: 606 calories, 14 g protein, 29 g fat (44% calories from fat), 73 g carbohydrates, 230 mg cholesterol, 4 g dietary fiber, 395 mg sodium.



Mike Davis

Chef and Owner

26 Brix

Walla Walla, Washington



Chef Mike Davis discovered his passion for food at nine years old, when he wrote a letter to Julia Child saying, “I want to be a cook.” He pursued his dream, studying in culinary arts programs at Seattle Central Community College and the Colorado Institute of Art. He has been an award-winning Chef at Ponti Seafood Grill, The Village at Breckenridge, the Salish Lodge and Spa, and other notable restaurants. Now at the famed 26 Brix, Chef Davis pulls his training in Northwest cuisine and classical European techniques together into a synergistic style he calls “neoclassical.”



POTATO, ONION AND ASPARAGUS FRITTATA

Makes 4 to 6 servings

An excellent centerpiece for a Sunday brunch.

- 1 medium yellow onion, peeled and thinly sliced
- 1/2 cup olive oil, divided
- 2 medium Washington Yukon Gold potatoes, thinly sliced
Salt and ground black pepper to taste
- 1 pound asparagus, woody stems removed, peeled and cut into 1-inch pieces
- 1 tablespoon unsalted butter
- 6 large eggs
- 1/2 cup lowfat milk
- 1/4 cup freshly grated Parmesan cheese
Salt and pepper to taste

Preheat oven to 350°F.

In large skillet over medium high heat, cook sliced onions in 2 tablespoons of the olive oil, stirring occasionally, until onions are golden brown and caramelized. Set aside.

In a large mixing bowl, toss sliced potatoes with 1/4 cup of olive oil. Season with salt and pepper. Arrange potatoes in a single layer on a cookie sheet and bake until browned and crusty, about 30 to 35 minutes, turning potatoes after

15 minutes to ensure even browning. Remove from oven.

In large oven-proof skillet over medium-high heat, heat 2 tablespoons of the olive oil. Add the peeled asparagus and cook stirring until asparagus just begins to brown, about 2 to 3 minutes. Add butter and continue to cook until asparagus is just tender. Season with salt and pepper. Add roasted potatoes and onions to skillet and cook until all ingredients are hot, adding another tablespoon or two of olive oil if necessary.

In a small mixing bowl, beat the eggs, milk and cheese together.

Pour egg mixture into the skillet. As the eggs begin to set, use a rubber heat-proof spatula to lift the outside edges so uncooked egg can get to bottom of pan. When mixture begins to set at edges, place pan in upper third of oven and bake until frittata is puffed and golden brown, about for 20 minutes or until frittata becomes very puffed and golden brown. Cut into wedges to serve.

Nutritional Analysis Per Serving:
472 calories, 16 g protein, 33 g fat (62% calories from fat), 30 g carbohydrates, 268 mg cholesterol, 4 g fiber, 281 mg sodium.

ROASTED RUSSIAN BANANA POTATOES AND VEGETABLES

Makes 6 servings

Blended herbs flavor this mélange of some of Washington's favorite vegetables

- 2 tablespoons chopped fresh parsley
- 2 tablespoons chopped fresh thyme
- 2 tablespoons chopped fresh basil
- 1 small clove garlic, minced
- 12 asparagus spears, woody stems removed and trimmed

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- 8 Washington Russian Banana or Ruby Crescent fingerling potatoes
- 3 medium shallots, peeled and quartered
- 1 medium Walla Walla sweet onion, peeled and cut into 1/2-inch squares
- 2 tablespoons olive oil
- Kosher salt and ground black pepper to taste

Preheat oven to 425°F.

Scrub potatoes under cold running water. In a small bowl, combine the parsley, thyme, basil and garlic. Set aside.

In a large bowl, toss potatoes and vegetables with olive oil to coat completely. Arrange vegetables in a single layer on baking sheet.

Roast for 15 minutes. Turn vegetables. Return to oven and roast until tender and golden, about 5 minutes longer.

Transfer vegetables to a heated serving platter. Sprinkle with herb mixture then season to taste with kosher salt and ground black pepper.

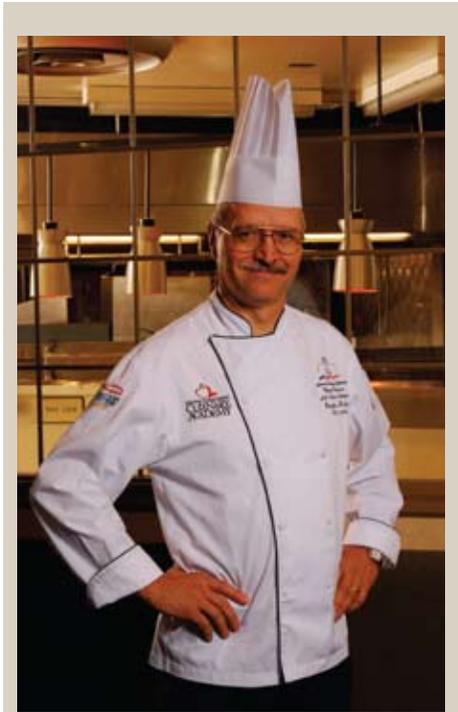
Serve immediately.

Nutritional Analysis Per Serving: 347 calories, 7 g protein, 5 g fat (13% calories from fat), 71 g carbohydrate, 0 mg cholesterol, 6 g fiber, 69 mg sodium.

Douglas A. Fisher

Chef Instructor and Program Coordinator

*Inland Northwest Culinary Academy at
Spokane Community College
Spokane, Washington*



Chef Fisher believes that a fine dining experience can also be a healthy dining experience, working with his students to develop heart-healthy recipes and cooking techniques. Certified by the American Culinary Federation as a Chef and culinary educator, he is the chef instructor for the advanced hot food area of the culinary program, teaching his students professional production skills by rotation through sautéing, roasting, grilling, braising and ‘heart healthy’ cuisine stations.



WARM WASHINGTON POTATO SALAD

Makes 4 to 6 servings

Chef's serving tip: Reheat the mixture at 350°F about 20 minutes prior to serving. Mound on a plate or use a ring mold.

- 1 1/2 pounds Washington Red or Yukon Gold new potatoes
- 1/2 cup julienne strips Walla Walla Sweet onion
- 2 medium Portobello mushrooms, stems removed
- 1 tablespoon olive oil

Mushroom Marinade

- 1/4 cup olive oil
- 2 teaspoons balsamic vinegar
- 1 teaspoon red wine vinegar
- 1/4 teaspoon chopped fresh thyme
- 1/4 teaspoon chopped fresh rosemary

Salad Dressing

- 1/3 cup olive oil, more as needed
- 1/4 cup stone ground or whole grain Dijon mustard
- Sea salt and fresh ground black pepper to taste

FRENCH ROAST WASHINGTON POTATOES

Makes 12 servings

Chef Fisher created this recipe in the style of many traditional French recipes, with great flavor but without any saturated fat. Chef Fisher sometimes uses small red or Yukon gold potatoes, quartered, instead of the larger Russets.

- 6 large Washington Russet potatoes
- 1 large onion, peeled and chopped
- 1 pint chicken stock
- 1 teaspoon minced fresh thyme
- Salt and pepper to taste.
- 2 tablespoons grated Parmesan cheese

Scrub potatoes under cold running water. Steam potatoes until tender. Cool and slice.

In a large non-reactive bowl, combine and whisk the marinade ingredients. Add the mushrooms and marinate 30 minutes.

Remove the mushrooms from the marinade and grill or bake until cooked through. The mushrooms should be dark in color and have a deep rich flavor. Slice mushrooms.

In skillet over medium heat, heat the 1 tablespoon olive oil. Add sweet onion strips and cook and stir until deep golden in color.

In small bowl, whisk salad dressing ingredients together.

In a large non-reactive bowl, combine the potatoes, mushrooms and onions. Cover with the dressing. Adjust seasoning with salt and pepper. The mixture should be well covered with the dressing, but should not appear oily.

Nutritional Analysis Per Serving: 398 calories, 5 g protein, 29 g fat (65% calories

Scrub potatoes under cold running water. Peel.

Cut each potato in half lengthwise and place on cutting board, cut side down. Cut 1/8-inch thick slices in each potato half, cutting to within 1/4 to 1/2 inch of bottom, but not completely through.

Arrange potato halves, cut side up, in a buttered 9x13-inch or 10x12-inch baking pan and set aside.

In small skillet over medium heat, heat olive oil and add onion. Cook, stirring occasionally, until onion is caramelized, about 10 minutes. Spoon onions over potatoes in pan.

Pour in chicken stock and add thyme, salt and pepper. Cover with waxed paper and then with foil.

Bake in preheated 350°F oven until tender but not mushy, about 20 to 30 minutes. Remove foil and waxed paper and sprinkle tops of potatoes with Parmesan. Return to oven just until cheese begins to brown, about 5 minutes.

Nutritional analysis per serving: 96 calories; 3 g protein, 0.8 g fat, 0.3 g saturated fat (8% of calories from fat), 19.44 g carbohydrates; 2 mg cholesterol; 171 mg sodium.



Verlene Elm

Head Chef

Café Mélange

Yakima, Washington



Head Chef Verlene Elm started her career at Café Mélange 15 years ago as a pasta maker, working her way to head chef for this Yakima institution, where several of her culinary creations are permanent features on the menu. Chef Elm's dedication to supporting local farmers by using Yakima Valley-grown ingredients teamed with Pacific Northwest regional specialties has gained Café Mélange a loyal customer following.



INDIVIDUAL RED POTATO AND ONION TARTS TATIN

Makes 6 individual tarts

Sweet with Walla Walla and tangy with gorgonzola, these potato tarts are baked like upside-down desserts.

- Unsalted butter for tart pans
- 3 sheets (9x9-inch squares) frozen puff pastry, thawed
- 2 tablespoons olive oil
- 3 medium Walla Walla sweet onions, cut into thin slices and separated
- 3/4 cup crumbled gorgonzola cheese
- 12 small thin-sliced unpeeled Washington red potatoes
- Salt and pepper to taste

Butter 6 individual metal tart pans with removable bottoms. Set aside.

Using a rolling pin, roll out puff pastry to 1/8-inch thickness. Using wide part of a tart pan as a guide, cut out six pastry circles. Prick each circle several times with a fork. Lay on parchment paper-lined pans or cookie sheets. Refrigerate for 30 minutes.

Preheat oven to 400°F.

In a sauté pan over medium heat, heat the olive oil. Add onion slices and cook, stirring occasionally, until golden and caramelized. Be careful not to burn.

Frank Chullino

Chef

*Taverna Tagaris
Tagaris Winery
Richland, Washington*



Having honed his skills in international kitchens in Bellevue, Savannah, Austin and the U.S. Virgin Islands, Chef Chullino is known for creating unique Mediterranean-inspired dishes using fresh, locally-sourced ingredients. The menu at Taverna Tagaris combines local northwest ingredients paired with the luscious Columbia Valley wines produced by the Tagaris Winery adjacent to the Taverna.

Arrange two or three caramelized onion slices on bottom of each tart pan, Sprinkle generously with crumbled gorgonzola cheese. Layer potato slices over cheese. Sprinkle with salt and pepper. Repeat, adding another layer of onion, gorgonzola, potato slices and sprinkle with salt and pepper. Place one circle of chilled puff pastry on top of each tart.

Bake at 400°F until tart tops are puffed and golden, about 20 minutes. Remove from oven, invert tarts onto a plate and serve.

Nutritional Analysis Per Serving:
299 calories, 10 g protein, 15 g fat (46% calories from fat), 31 g carbohydrates, 21 mg cholesterol, 4 g fiber, 501 mg. sodium.

PURPLE POTATO GNOCCHI

Makes 3 servings
(about 50 gnocchi)

Potatoes are baked the night before the gnocchi is made and sleep in their rock salt bed. This dish is as much fun to make and view as it is to eat.

Gnocchi

- 1-1/2 pounds Washington purple potatoes
- 1 pound rock salt to cover potatoes as they bake
- 1 large egg
- 1/4 cup all purpose flour
- 1 teaspoon salt
- 1/4 cup canola blend oil (75% canola, 25% extra virgin olive oil)
- Extra flour for rolling gnocchi
- 2 tablespoons salt for boiling water to cook gnocchi
- 1/4 cup olive oil to coat

Preheat oven to 350°F.

Place scrubbed potatoes in an oven-safe pan and completely cover with rock salt. Bake for 1-1/2 to 2 hours, until the potatoes are soft all the way through. The size of the potatoes will determine the baking time. Allow the potatoes to sit overnight at room temperature, remaining covered by the salt.

Lift the potatoes from the rock salt, brushing away extra salt, and peel. Rice the potatoes into a mixing bowl and level surface. Use your fist to make a hole in the middle of the mixture. Break the egg into the hole. Sprinkle the flour and salt evenly around the bowl. Drizzle the oil around the sides of the bowl. Mix on low speed until all ingredients are blended. Do not over mix. Gnocchi should be light and airy.

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Vodka Tomato Sauce

- 1 quart basic red tomato sauce or bottled pasta sauce
- 2 to 3 tablespoons vodka
- 2 ounces fresh mozzarella cheese, sliced
- 3 leaves fresh basil, thinly sliced*

Heat tomato sauce in a saucepan. Add small amounts of vodka to taste. Add the gnocchi and heat thoroughly. Place sauce in a pasta bowl or dish and arrange about 15 gnocchi on the sauce with slices of fresh mozzarella and fresh basil.

Bring a large pot of water to boil. Add 2 tablespoons salt to the water to help keep the purple color of the gnocchi.

While the water is heating, take a handful of dough; sprinkle some flour all around the dough in your hand and on the table. Working the dough back and forth with both hands, roll the dough into a cylinder about the size of a large cigar and about two feet long. Cut the dough crosswise into 1- to 1-1/2 inch pieces. Set the gnocchi on a plate. Do not let them touch one another.

In a large bowl, make an ice bath (water and ice cubes) for the gnocchi. Set aside.

Place enough gnocchi in the boiling water to cover the surface of the bottom of the pot. When the gnocchi float to the top, lift out of the boiling water with a slotted spoon and put directly into the ice bath. Repeat with the remaining gnocchi until all are blanched. Once the gnocchi have cooled in the ice bath, lift them out to a cookie sheet and drizzle with olive oil. At this stage the gnocchi will keep covered in the refrigerator for at least 4 to 5 days.

The gnocchi may be served with a sauce of your choice. It is particularly good with a vodka tomato sauce with fresh mozzarella cheese and fresh basil.

* Stack and roll basil leaves tightly lengthwise. Thinly slice the rolled basil.

Nutritional Analysis Per Serving for Gnocchi: 577 calories, 7 g pro., 38 g fat (59% calories from fat), 54 g carbohydrate, 71 mg cholesterol, 3 g fiber., 892 mg sodium.

Nutritional Analysis Per Serving for Vodka Tomato Sauce: 133 calories, 6 g pro., 3 g fat (23% calories from fat), 18 g carbohydrate, 11 g cholesterol, 3 g fiber, 1535 mg sodium.

Michael Kline

Executive Chef

CreekTown Café

Walla Walla, Washington



Executive Chef Michael Kline has worked in some of the finest resorts and restaurants in the country, including TRU in Chicago, the Eiffel Tower Restaurant in Las Vegas and Terra in Napa Valley. Chef Kline and his family moved to Walla Walla to live and cook in wine country, working at 26 Brix and Basel Cellars. His goal at CreekTown Café is to expand the restaurant's reputation for simple, wholesome and delicious wine country cuisine.

WASHINGTON POTATO AND MOREL MUSHROOM MANICOTTI

Makes 4 servings (3 manicotti per serving)

Pasta, potatoes and cheeses blend wonderfully in this creamy side dish or vegetarian centerpiece.

Pasta Dough

- 3 cups all purpose flour + flour for rolling dough
- 8 egg yolks
- 1 whole egg
- 1 teaspoon salt
- 2 tablespoons extra virgin olive oil + olive oil to coat pasta
- 1 tablespoon milk

Into a large bowl, sift the 3 cups flour. Make a well in the middle of the flour and add the yolks, egg, salt, 2 tablespoons olive oil and milk. With your hands, begin mixing the eggs in the middle of the well, slowly incorporating the flour. Mix until all the flour is incorporated. The dough should be firm and dry. Add more flour if necessary till mixture forms a ball. Knead 5 minutes. Wrap dough in plastic wrap and refrigerate for about 30 minutes.

On lightly floured surface, roll out pasta to 1/8-inch thickness. Cut into 4-inch wide sheets. Bring large pot of salted water to boiling. Add pasta sheets and cook 2 to 3 minutes. Drain well. In large bowl of ice water, chill pasta. Drain and then toss with olive oil. Arrange sheets of pasta in single layer with waxed paper between layers. Wrap tightly with plastic wrap. The sheets can be stored for 2 to 3 days in the refrigerator.

Filling

- 4 large Washington Russet potatoes
- 1 to 1-1/2 pounds rock salt to bake potatoes
- 1 quart morel or other mushrooms
- 3 tablespoons butter
- 1 tablespoon chopped garlic
- 1 tablespoon chopped shallots
- Salt and pepper to taste
- 2 large eggs
- 8 ounces cream cheese, softened

Preheat oven to 400°F.

Scrub potatoes under cold running water. Pierce surfaces with a fork. Place potatoes in a baking pan and cover completely with rock salt. Bake until potatoes are tender, about 1 hour depending upon the size of the potatoes.

While the potatoes are baking, clean and finely dice the mushrooms.

In a large skillet over low heat, cook the butter, garlic and shallots until soft. Add the mushrooms. Continue to cook over low to medium heat, stirring occasionally until all the liquid has cooked away, about 40 minutes. Season with salt and pepper. Set aside.

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Remove the stored pasta sheets from the refrigerator. Cut the sheets into 3-inch squares. Pipe the potato mixture across the pasta leaving room to roll the square to enclose the filling in a tube. Make 12 manicotti, allowing 3 per serving.

Place the manicotti in a baking dish and top with cream and Parmesan cheese. Bake at 350°F about 15 minutes or until the sauce is hot and the edges of the pasta are browned.

In large skillet over medium high heat, melt the 1 tablespoon butter. Add mushrooms and garlic and cook until mushrooms are tender. Season to taste with salt and pepper. Spoon over manicotti to serve.

Other serving options:

If desired, manicotti may be topped with fresh herbs or sautéed greens such as arugula or spinach.

Nutritional Analysis Per Serving:

1337 calories, 37 g protein, 67 g fat (45% calories. from fat), 148 g carbohydrates, 732 mg cholesterol, 10 g fiber, 1201 mg sodium.

When the potatoes are done, brush off the salt, cut each in half and scoop out the insides into a stand mixer bowl. Add the mushroom mixture, eggs and cream cheese. Mix on low speed until mixture is combined. Remove, cool and place the mixture in a piping bag or Ziploc bag with one corner cut off.

The manicotti

- 1/2 to 1 cup heavy cream
- 1/4 to 1/2 cup shredded Parmesan cheese
- 1 cup chopped morel or other mushrooms
- 1/2 teaspoon chopped garlic
- 1 tablespoon butter
- Salt and pepper to taste

Preheat oven to 350°F.

Fernando Divina	1
Columbia River Potato and Root Vegetable Gratin.	1 - 2
Patrick Miller	2
Twice-Baked Russian Banana Fingerling Potatoes with Smoked Salmon and Ikura	3
Sean Akin.	3
Sweet Onion, Ham and Cheddar Scalloped Potatoes	3 - 4
Heather and Kevin Knight	4
Anjou Bakery Potato Bread	5 - 6
Tiffany Cain and Mae Schrey	6
Potato Rosemary Bread (Tiffany)	7
Warm Fingerling Salad with Arugula (Mae)	8
Doug Murray	8
Smoked Salmon Latkes	9
Hendrika Isensee	10
Riced Potatoes with Roasted Corn Lobster.	10 - 11
Duchess Potatoes	11
Mike Davis.	12
Potato, Onion & Asparagus Frittata	12 - 13
Roasted Vegetables	13
Douglas A. Fisher	14
Warm Washington Potato Salad	14 - 15
French Roast Potatoes	15
Verlene Elm	16
Individual Red Potato Tartes Tatin	16 - 17
Frank Chullino.	17
Blue Potato Gnocchi	17 - 18
Michael Kline.	19
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December 2007