

# WASHINGTON'S BEST CULINARY STUDENT WINNERS





## WINNING WAYS WITH WASHINGTON POTATOES

The Washington State Potato Commission challenged students at Washington's culinary education programs to come up with innovative and versatile recipes featuring Washington potatoes and potato products.

The students, all from American Culinary Federation accredited colleges in Washington, met and exceeded the challenge.

Chef and food expert judges tasted six of the dozen recipes in this book and agreed that two superb recipes were tied for first place: Paolo Campbell's Asian Brandade Cod Cakes and Jihoon Sun's Potato Croquettes

with Spicy Thai Curry. Each future chef took home \$750 in cash. Both student-chefs displayed their talent at fusing Asian ingredients with Washington potatoes. Campbell's recipe used both Washington Russets and potato flour, an important product of the Washington potato industry. Sun used Russets to create his croquettes.

The four runners-up demonstrated other traditional, ethnic and American preparations starring potatoes.

Nick Thompson of Bellingham, WA's Technical College culinary program presented a White Truffle and Leek Pavé using Russet potatoes in a traditional French preparation.

Sergio Santillanes, a third year student in culinary management at the Art Institute of Seattle, created pillowy Gnocchi with Arugula Pesto from Washington Russets, showing his preference for classic Italian cuisine.

Jaquelyn Fletcher, of the Inland Northwest Culinary Academy in Spokane, took two local ingredients, Washington fresh or frozen hash brown potatoes and Washington lentils, and created a homey and hearty Crispy Potato Cake, topped with Mushroom Béchamel Sauce.

Shelby Minnick, also of the Art Institute of Seattle, translated a traditional favorite of her grandmother's into an elegant ravioli stuffed with mashed Russet potatoes and celeriac and a whole egg yolk.

At the annual Washington/Oregon Potato Conference, potato farmers sampled several of the top recipes and cast their vote for Farmer's Favorite for Melinda Wolden's Buffalo Twice Baked Potatoes, the classic stuffed potatoes spiced up with Buffalo sauce.

You'll find these and six other semi-finalist recipes in the following pages.



## WASHINGTON POTATOES & WASHINGTON CULINARY EDUCATORS

Each autumn, for the past several years, the Washington Potato Commission has worked with chef-educators at Washington's American Culinary Federation accredited culinary programs creating harvest tours to take students into potato fields and packing and processing sheds to learn about potatoes from the field to kitchen. The Commission has also created a complete booklet of

### POTATOES AND WASHINGTON

Washington grows more than 20 percent of all the potatoes in the US, leads the nation in French fry production and has the highest yield per acre in the world. Approximately 87 percent of Washington potatoes are processed into frozen and dehydrated potato products and potato chips. The remaining 13 percent of the crop is enjoyed as fresh Russet, white, red, yellow/gold, purple/blue or fingerling potatoes.

potato information, "The Spud Syllabus" for classroom use. "The Spud Syllabus" is available at [www.potatoes.com](http://www.potatoes.com).

These efforts have forged a positive relationship between field and classroom and chef-educators continue to bring new classes to fields in Eastern Washington and the Skagit Valley.

Washington State potato growers take pride in the high standards they have set for growing the perfect potato. They know they are the stewards of precious resources – the rich soils and abundant water of the Pacific Northwest. These growers are among the nation's leaders in adopting sustainable crop management practice and new production techniques.

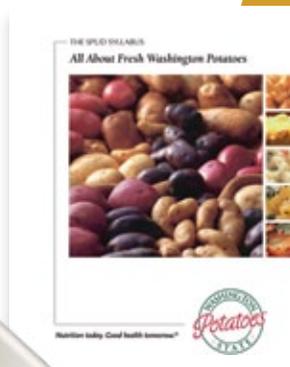


## SPUD SELECTION

- ✓ Seek out fresh potatoes that are even in color, with no bruising or broken skins. Avoid any that are tinged with green, sprouting or bruised.
- ✓ Pick Russets for baking, mashing and French frying.
- ✓ Red potatoes are best for boiling, for salads, stews & slices.
- ✓ White, yellow and purple potatoes are multi-purpose.

## SPUD STORAGE

- ✓ **DO NOT** refrigerate potatoes, or tuck them under the kitchen sink.
- ✓ Store in a cool, dark well-ventilated spot at about 45°F. They will keep their quality and last longer.
- ✓ Handle potatoes carefully. They can bruise if dropped.
- ✓ **DO NOT** wash potatoes until ready to peel or prepare.





# ASIAN BRANDADE COD CAKES

6 SERVINGS

You can start this savory dish a day ahead or early in the day, to let the cod take on Asian flavors from the marinade. Serve the Cakes as an appetizer, a small plate or an entrée. Campbell complements the rich cod cakes with Spicy Sesame Mayo and a simple slaw of red cabbage and a lemon vinaigrette dressing.

### COD

- 10 ounces fresh cod
- 1 1/2 tablespoons Kosher salt
- 1 tablespoon grated fresh ginger
- 1 1/2 teaspoons curry powder
- 3 to 4 cloves garlic, peeled
- 1/2 bay leaf
- 1 1/2 teaspoons whole black peppercorns
- 1 1/2 teaspoons whole coriander
- Milk

### BRANDADE

- 1 pound Washington Russet potatoes
- 1 1/2 cups potato flour, divided
- 3 eggs, divided
- 1/2 bunch scallions, trimmed and finely sliced
- Garlic from cod marinade
- 1 1/2 cups Panko (Japanese bread crumbs)
- Salt and pepper
- Olive oil, for frying

### SPICY SESAME MAYO

- 1/2 cup mayonnaise
- 1/2 to 2 tablespoons Sriracha
- 1 1/2 teaspoons sesame oil
- 3/4 teaspoon grated lime zest
- Salt and Pepper

### COD

In large bowl or 8-inch or 9-inch pan, place cod, salt, ginger, curry powder, garlic and bay leaf. Crush peppercorns and coriander in mortar and pestle or with side of knife. Add to cod. Pour over enough milk to completely cover cod. Cover bowl or pan and refrigerate for at least one hour, or overnight.

### BRANDADE

Scrub potatoes with vegetable brush under cold running water. Peel potatoes and cut into 3-inch chunks. Place potatoes in large saucepan and add cold water to cover completely. Heat to boiling, and then reduce heat to simmer. Cover and cook until very tender, about 15 minutes.

While potatoes are cooking, lift cod from marinade and set aside. Pour marinade into medium saucepan and heat just to simmer – do not boil. Add cod and poach until tender, about 6 to 8 minutes. Carefully lift cod and garlic cloves out of marinade. Flake cod with fingers or fork. Mash garlic.

Drain potatoes well, then turn into large bowl and mash. Blend in cod flakes, garlic, scallions, 1 of the eggs and 2 tablespoons of the potato flour. Season to taste with salt and pepper.

Portion patties, about 1/2 cup each, and flatten to about 1 inch thick.

Beat the remaining eggs. Bread patties by dipping first into potato flour, then egg, then Panko.

### TO COOK

In large skillet over medium-high heat, heat 1/2 inch of olive oil. Cook patties in small batches until golden brown, about 3 to 5 minutes, turn and brown on second side. Serve.

### SPICY SESAME MAYO

Combine all ingredients.



**PAOLO CAMPBELL**, from the Seattle Culinary Academy at Seattle Central Community College, tied for first place with his crisp outside, creamy inside variation on the traditional Brandade – a mixture of salt cod and olive oil eaten with potatoes. He adds a perfect blend of Asian seasonings to a mashed potato/cod blend. Potato flour provides both thickening and coating for the cakes, demonstrating the wise usage of an important Washington potato processed product.



*Serve this unique version of baked and stuffed potatoes with steak, grilled chicken, pork or fish. It will become a menu favorite. Chef Wolden often brings out the stuffed potatoes for football and other game parties.*

## BUFFALO TWICE BAKED POTATOES

6 SERVINGS

### POTATOES

*3 large Washington Russet potatoes*

*2 teaspoons olive oil*

*1 tablespoon butter*

*1 tablespoon milk*

*2 to 3 teaspoons Buffalo sauce*

*4 slices bacon, cooked and crumbled, divided*

*2 green onions, thin-sliced, divided*

*3/4 cup shredded Cheddar cheese*

### GORGONZOLA DRESSING

*1/3 cup Gorgonzola cheese, crumbled*

*1/3 cup mayonnaise*

*2 tablespoons sour cream*

*2 teaspoons lemon juice*

*2 teaspoons chopped parsley*

*1/2 teaspoon dried onion flakes*

*1 clove garlic, pressed or minced*

*Pinch white pepper*

### PREPARATION

Preheat oven to 400°.

Scrub potatoes with vegetable brush under cold running water. Rub skins generously with olive oil. Pierce each potato several times with a fork. Arrange on foil-lined baking sheet. Bake until tender when squeezed, about 50 minutes. Let stand until cool enough to handle. Slice each potato in half lengthwise. Scoop out flesh, leaving about 1/4 inch of peel for a shell. Place shells on foil-lined baking sheet and set aside.

In microwave heat milk and butter until butter melts, about 20 seconds. In large mixing bowl, mash potatoes with milk and butter. Stir in Buffalo sauce, 1/2 of the bacon and 1/2 of

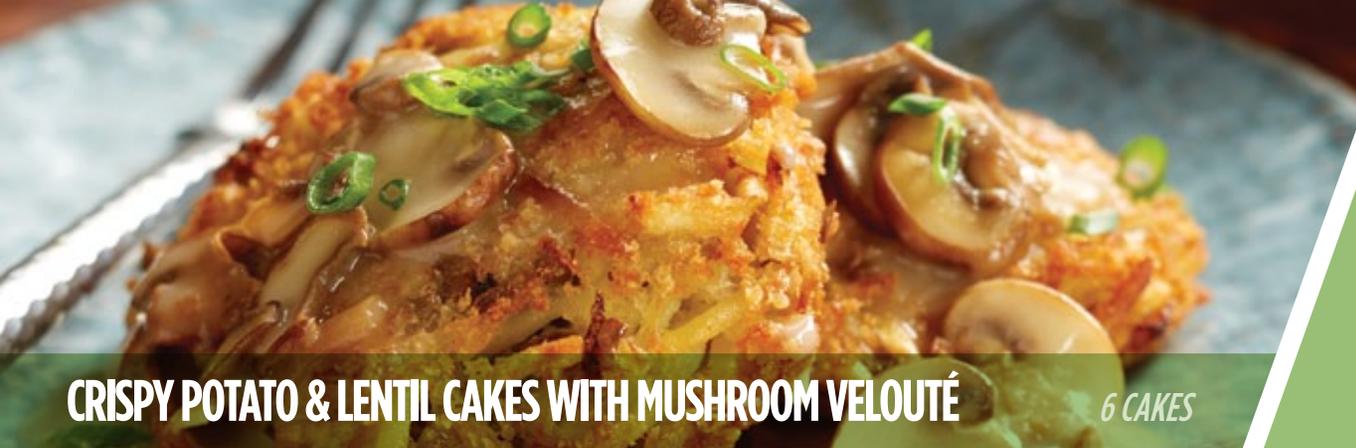
the green onions. Divide mashed potato mixture among potato shells. Sprinkle tops with the shredded cheese. Bake until cheese is melted and potato mixture is hot through, about 5 minutes. Sprinkle tops with remaining cheese and green onions. Serve with Gorgonzola Dressing.

### GORGONZOLA DRESSING

Combine all ingredients and mix well. Refrigerate until needed.



**MELINDA WOLDEN**, a student at the South Puget Sound Community College culinary program, took the favorite Buffalo seasonings and toppings to a whole new level with her recipe for Buffalo Twice Baked Potatoes. She tops the spicy potatoes with a savory Gorgonzola sauce. Washington's potato growers, at their annual conference, picked this recipe as the Farmer's Favorite.



## CRISPY POTATO & LENTIL CAKES WITH MUSHROOM VELOUTÉ 6 CAKES

*Using fresh or frozen shredded hash brown potatoes saves prep time for these flavorful cakes. If you wish, use whole Washington Russet potatoes, wash, peel and shred them. Vegetarians at your table? Just skip the bacon and use vegetable stock in the Velouté.*

### INGREDIENTS

*1 1/2 pounds fresh or frozen shredded hash brown Washington potatoes*

*1/4 cup Washington lentils*

*2 slices bacon, diced*

*1/2 cup chopped yellow onion*

*2 green onions, sliced thin*

*1/2 cup Panko (Japanese bread crumbs)*

*1 egg*

*1 1/2 teaspoons Dijon mustard*

*Salt and pepper to taste*

*Oil for frying*

### VELOUTÉ SAUCE

*1 tablespoon butter*

*4 ounces sliced mushrooms*

*1 tablespoon flour*

*1 cup chicken or vegetable stock*

### PREPARATION

In small saucepan over medium high heat, simmer lentils in 1 1/2 cups water until tender, about 20 minutes. Drain and set aside.

In large skillet over medium-high heat, cook bacon pieces until crisp. Lift bacon out and set aside. Add chopped onions and cook until just beginning to brown. Lift out and set aside with cooked bacon.

In large bowl, mix shredded potatoes, lentils, bacon/onion mixture, green onion and Panko. Beat egg and stir in along with mustard, salt and pepper. Portion about 1/2 cup mixture for each cake. Pat to form cakes.

In same skillet over medium-high heat, heat about 1/2 inch oil. Cook patties, a few at a time, until well browned, for about 3 to 5 minutes. Turn and brown on other side.

Serve cakes topped with Mushroom Velouté Sauce

### VELOUTÉ SAUCE

In large skillet over medium-high heat, melt butter. Add mushrooms and sauté until tender and beginning to brown, about 4 minutes. Stir in flour until blended. Stir in stock and cook and stir until mixture comes to a boil and is smooth and thickened. Keep warm.



**CHEF JAQULYN FLETCHER**, of the Inland Culinary Academy at Spokane Community College, combined two Washington products: potatoes and lentils, to create these flavorful cakes. Serve the cakes as a breakfast, lunch or supper entrée or a satisfying side dish.



## CHICKEN & POTATOES ULDERICO

6 SERVINGS

### INGREDIENTS

3 pounds Washington Yukon Gold or other yellow or gold potatoes

6 chicken breast halves, skin on or 6 leg/thigh pieces

1/4 cup oil

3 shallots, finely diced

5 cloves garlic, peeled and chopped

1 (15 oz.) can tomato sauce

1 cup banana catsup or sauce

3 cups chicken stock

1 1/2 teaspoons Kosher salt

1 1/2 teaspoons ground black pepper

1 red bell pepper, seeded and cut into chunks

1 (8 1/2 oz.) can pineapple chunks, drained, reserving liquid

1/3 cup bias-cut baby sweet pickles or gherkins

Oil for frying

1 1/2 teaspoons fish sauce (optional)

3 cups cooked white Jasmine rice

Fresh basil or tarragon for garnish

### PREPARATION

Preheat oven to 350° F.

Scrub potatoes with vegetable brush under cold running water. Peel. Cut potatoes into *tournes* (to match photo) or into eighths lengthwise. Place cut potatoes and trimmings in dish and cover with cold water. Set aside.

In large skillet or sauté pan over medium-high heat, heat oil. Add chicken, skin side down, and brown. Remove chicken to baking pan and place in oven while preparing sauce.

Add shallots to skillet and sauté until translucent. Add garlic and sauté until caramelized. Stir in tomato sauce and banana catsup and simmer until slightly reduced, about 10 minutes. Add half the potatoes (or the trimmings

if potatoes were cut *tourne*), and salt and pepper to taste. Add chicken, cover and simmer 30 minutes.

Add chicken stock. Adjust taste using fish sauce or salt. Stir to mash potato pieces to thicken sauce. Stir in pepper pieces, pineapple and pickles. Stir in reserved liquid from pineapple, if needed, to thin the sauce.

While chicken is cooking, fry potatoes in 350° deep oil until golden brown, about 5 minutes.

Divide rice among serving plates. Serve one chicken breast or leg/thigh on rice on each plate and spoon sauce over. Top each serving with fried potatoes. Garnish with basil or tarragon leaves.



**ARLENE ONG**, a student at Renton Technical College Culinary Arts Program, hopes to own her own American-Asian restaurant one day. She plans to donate part of her restaurant's profits to charity and to Culinary Arts programs, so that others who share her passion for cooking can advance their skills.



## GNOCCHI CON PESTO DI RUCOLA

6 SERVINGS

### GNOCCHI

2 1/2 pounds Washington  
Russet potatoes  
4 egg yolks  
1 1/2 cups all-purpose flour  
Salt and pepper to taste

### PESTO

3 cups packed baby arugula leaves	1 1/2 tablespoons grated lemon zest
2/3 cup olive oil	3 cloves garlic, peeled
6 ounces (1 1/2 cups) grated Pecorino cheese	Salt and pepper, to taste
2 ounces (1/3 cup) pine nuts, toasted	Additional Pecorino cheese for garnish

### GNOCCHI

Scrub potatoes with vegetable brush under cold running water. Peel potatoes and cut into 3-inch chunks. Place potatoes in large saucepan or pot and add cold water to cover completely. Heat to boiling, then reduce heat to simmer. Cover and cook until tender, about 10 to 15 minutes.

Drain potatoes well and turn into large bowl. Beat egg yolks and gradually stir into potatoes until blended. Stir in flour. Season with salt and pepper. Do not overmix. Divide dough into three portions.

On lightly floured work surface, using the palms of your hands, roll each portion of dough to a rope about 1/2 inch in diameter. Cut 1-inch pieces. Place gnocchi on lightly floured baking sheet. Repeat with remaining dough. Place gnocchi in freezer until hard.

*Gnocchi – the traditional Italian potato dumpling – is a perfect side dish, appetizer or entrée – and is surprisingly easy to make. Another time, top Gnocchi with marinara sauce, or browned butter with sage.*

### PESTO

Meanwhile prepare Pesto by combining all Pesto ingredients in food processor fitted with metal blade. Blend until pureed. Set aside.

### PREPARATION

Fill large saucepan or pot 2/3 full of water. Bring to boiling. Add enough gnocchi to fill but not overcrowd. Simmer until gnocchi floats, about 5 to 7 minutes. Repeat with remaining gnocchi, if needed. Drain well and turn into large bowl.

While Gnocchi are cooking, heat pesto in saucepan or skillet. Pour over gnocchi in bowl and gently toss until all gnocchi are coated with pesto.

Grate a small amount of Pecorino cheese over each serving.



**SERGIO SANTILLANES**, a third year student at the Art Institute of Seattle in Culinary Management, created this traditional Italian recipe which placed in the top six. Judges praised his use of arugula for the Pesto. Sergio hopes to open his own Italian Food Truck



You can make these potato pancakes burger-size, cool and then split each cake in half and use in place of a bun. See below for the variety of toppings and go-withs for the crispy potato cakes.

# THE VERSATILE POTATO PANCAKE

6 SERVINGS

### INGREDIENTS

- 6 large Washington Russet potatoes
- 2 medium Walla Walla onions
- 1/2 lemon
- 4 eggs
- 1/2 cup gluten-free all-purpose flour
- 1/2 to 1 cup sunflower or safflower oil

### PREPARATION

Scrub potatoes with vegetable brush under cold running water. With food processor shredder attachment or box shredder, shred potatoes and onions. In colander, rinse potato/onion mixture well with cold water. Drain well, then squeeze out water with hands and then with paper towels.

Turn potato/onion mixture into large bowl. Squeeze lemon juice over and toss to mix. In medium bowl, beat eggs until blended. Stir into potato/onion mixture. Sprinkle flour over mixture and mix in. Season to taste. Form mixture into 6 patties.

In large skillet over medium high heat, heat a few tablespoons of the oil. Add patties but do not crowd. Cook until well browned on one side, about 4 to 5 minutes, then turn and cook second side. Remove from pan and keep warm on paper towel covered baking sheet in low oven. Add additional oil to skillet and repeat until all pancakes are cooked.

### TOP WITH ANY OF THE FOLLOWING:

- Sour cream and sliced scallions
- Maple syrup and crushed pecans
- Over-easy egg and sliced scallions
- Fruit preserves and whipped cream

### POTATO PANCAKE SANDWICHES

Cool pancakes, then carefully slice in half horizontally to create buns.



**BREAKFAST SANDWICH:** fill with scrambled eggs, cooked sausage, or bacon, and sliced cheese. Broil to heat and melt cheese.

**LOX AND CREAM CHEESE SANDWICH:** put 1 tablespoon cream cheese on bottom half, top with slice of lox and slice of thin-sliced red onion.

**DELI SANDWICH:** fill with sliced deli beef, Swiss cheese and jalapeno pepper. Broil to melt cheese.

### VEGGIE POTATO PANCAKE SANDWICH

To basic potato pancake recipe add

- 1/2 cup finely chopped almonds
- 1/4 cup white miso paste
- 1 tablespoon minced or grated fresh ginger
- 1 tablespoon gluten-free soy sauce
- 1 tablespoon honey

Fry as for regular pancakes. To make sandwich, fry wonton wrappers until puffed. Top with diced tomatoes, few leaves of arugula, the potato pancake, sour cream and finely sliced scallions. You could also add an over-easy fried egg.

**CINDI JORDON**, a student at the Seattle Culinary Academy at Seattle Central Community College, starts with a basic potato pancake, gives it a variety of toppings and even an Asian version. She suggests a potato pancake bar for a buffet or happy hour, or serving the pancakes for breakfast or a football feast.



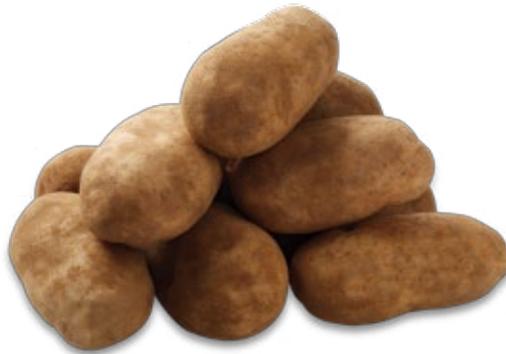
## HANNUKAH LATKAS

6 CAKES

*Enjoy these latkas (or latkes) with apple sauce and sour cream, or, for more crunch, diced apples.*

### INGREDIENTS

- 2 large Washington Russet potatoes*
- 1 small onion*
- 1 medium carrot, peeled and finely chopped*
- 1 egg, beaten*
- 1/2 teaspoon salt*
- Pinch teaspoon pepper*
- 2 to 4 tablespoons all purpose flour*
- Oil for frying*



### PREPARATION

Scrub potatoes with vegetable brush under cold running water. Peel. Cut into eighths. Cut onions into chunks. Place in food processor container fitted with metal blade. Process until no large pieces remain. Turn into strainer and drain very well.

Pour potato/onion mixture into large bowl. Add carrot, egg, salt and pepper. Stir in just enough flour to make mixture hold together.

In large skillet over medium-high heat, heat 1 inch of oil. Carefully drop about 1/4 cup potato mixture into hot oil, flattening slightly. Fry until golden brown, about 3 to 5 minutes on each side. Repeat.

Drain on paper towels before serving.



**CIERRA GREEN**, a student in the culinary program at South Puget Sound Community College in Olympia, WA, created traditional potato pancakes with the added color and crunch of carrots. Cierra mixes her pancake batter in the food processor, rather than shredding the potatoes. The result is a cakier cake, perfect for the traditional holiday, or for a special brunch, breakfast or side dish.



# WHITE TRUFFLE AND LEEK POTATO PAVÉ

6 SERVINGS

*This traditional French dish, always a rectangle, gets its name from the word for stone, such as a paving stone. Truffle oil adds a subtle richness, but if you can't find any in your market just leave it out. Serve Pavé slices as a side with duck, meat or fish or as a breakfast special with eggs.*

## INGREDIENTS

- 1 cup cream
- 1 tablespoon white truffle oil
- 1 small shallot, chopped
- 1 tablespoon plus 1 teaspoon salt
- 1 teaspoon white pepper

- 2 pounds Washington Russet potatoes
- 1 leek, washed, trimmed and thin-sliced or julienned
- 2 tablespoons clarified butter

## PREPARATION

Preheat oven to 375°. Generously oil a 9×5×3-inch loaf pan. Line pan with parchment paper, leaving enough to fold over top of potatoes in pan. In saucepan over medium-high heat, bring cream, truffle oil, shallot, salt and pepper to boiling. Remove from heat and set aside.

Scrub potatoes with vegetable brush under cold running water. Peel and slice very thin, using a mandoline, into a large bowl. Strain hot cream mixture onto potatoes. Layer potatoes in cream and leeks evenly in the prepared pan. Pour in any cream left in bowl. Press potato layers down firmly into pan. Fold parchment paper over top. Weight potatoes down into pan by topping with additional loaf pan filled with water or with a foil-wrapped brick. Bake until potatoes are tender when tested with a sharp knife, about 45 minutes to 1 hour. Remove weight. Let cool for 5 to 10 minutes, then turn out onto cutting board. Peel off parchment paper. Cut into 1-inch slices and then cut slices into 1-inch wide sticks.

In large skillet over medium-high heat, heat clarified butter. Brown slices of pavé on both sides.



**NICK THOMPSON**, student at Bellingham, WA, technical college's culinary program, has perfected this recipe because he's prepared it for several student competitions. Nick's tricks include slicing the potatoes as thin as possible, putting a weight on top of the potato mixture as it bakes to press the layers firmly together, and slicing servings with a very thin knife. He also suggests using clarified butter for a beautiful golden crust.



## POTATO CROQUETTES WITH THAI SPICY CURRY

6 SERVINGS

*A blend of traditional French (croquettes) and Thai (curry paste) cuisine, these seafood-filled croquettes are an appetizer to impress. You may have to special order quail eggs but they are worth the effort to finish off the croquettes. Chef Sun suggests serving the Croquettes with beer to complement their rich and spicy flavor.*

### CROQUETTES

1 3/4 pounds Washington Russet potatoes  
1 tablespoon butter, softened  
3 egg yolks  
1 1/2 teaspoons each salt and white pepper  
Pinch nutmeg

### THAI CURRY PASTE

1 to 2 stalks lemon grass, trimmed to the bottom white part and cut in 1-inch lengths  
1 cup hazelnuts or macadamia nuts, roasted  
1 1/2-inch piece fresh ginger or galangal, peeled and grated  
3 (2-inch) pieces fresh turmeric root, peeled and grated  
2 fresh Thai chilis (for very spicy curry use 1/4 cup)

### BREADING

3 eggs  
1 1/2 to 2 cups all-purpose flour  
1 (8-ounce) box Panko (Japanese bread crumbs)

### FILLING

1 tablespoon oil  
1 pound peeled and deveined shrimp, chopped  
1 pound scallops, chopped

1 1/2 shallots, peeled and coarsely chopped  
2 to 3 cloves garlic  
3 tablespoons oil (rice bran oil preferred. Do not use olive oil)  
1 cup heavy cream or coconut milk  
1 tablespoon palm or granulated sugar

### GARNISH

1 bunch lemon thyme, or 1/2 bunch chives or scallions, sliced thin on the bias  
2 limes, cut into wedges  
6 quail eggs  
Oil for frying

### PREPARATION

**POTATOES:** Scrub potatoes with vegetable brush under cold running water. Peel potatoes and cut into 3-inch chunks. Place potatoes in large saucepan or pot and add cold water to cover completely. Heat to boiling, then reduce heat to simmer. Cover and cook until tender, about 10 to 15 minutes. While potatoes are cooking, prepare Thai Curry Paste and Filling.

**THAI CURRY PASTE:** Pulse all ingredients except cream and sugar in food processor fitted with metal blade until smooth. In sauté pan, heat rice oil over medium-high heat. Add curry paste and heat until bubbly. Blend in cream and sugar. Reduce heat and simmer until thick, about 5 minutes. Strain into small bowl. Set aside.

**FILLING:** In sauté pan, over medium-high heat, heat oil. Add shrimp and scallops and cook just until translucent. Stir in 3/4 cup of the strained Thai Curry Paste. Reserve remaining Thai Curry Paste for plating.

**POTATOES:** Drain potatoes and turn into large bowl. Let cool briefly. Mix in butter, salt and pepper. Mash or mix until potato mixture is smooth, then mix in egg yolks.

*(CONTINUED ON NEXT PAGE)*



**JIHOON SUN.** Chefs who judged the contest praised the spice and texture combinations of Sun's crispy croquettes and selected his recipe as one of two for the top prize. He prepared his own curry paste for the filling. It is spicy, but well balanced by the potato mixture and the quail egg topper. Jihoon is from South Korea and studying at the Seattle Culinary Academy at Seattle Central Community College.

## POTATO CROQUETTES WITH THAI SPICY CURRY

**CROQUETTES:** Scoop about 1/2 cup potato mixture for each croquette. Press each into disk about 2 to 3 inches in diameter. Spoon about 1 tablespoon filling onto center of each disk. Carefully fold edges over and form balls or cones, being sure filling is sealed inside potato mixture.

**BREADING:** In large bowl, beat eggs until blended. Pour flour into small pan. Pour Panko into small pan. Bread croquettes by dipping each first in flour, then in beaten egg, then in Panko. Repeat for all croquettes.

**COOK & SERVE:** Heat oil in deep fryer or 1/2 inch of oil in large skillet to 350°F. Fry croquettes in small batches until golden brown, about 3 to 5 minutes. In small skillet, fry quail eggs sunny-side up.

For appetizer serving, spoon a tablespoon or two of remaining Thai Curry Paste into center of plate. Arrange croquette on plate and top with quail egg. Garnish with lime wedges and a few chives. For main dish servings, spoon Thai Curry Paste into center of plate and top with two or three croquettes. Top one croquette with quail egg.

*This recipe is perfect for a brunch – great flavors and easy to prepare and serve. Use time-saving and convenient frozen or refrigerated shredded hash browns or start with washed and peeled Russets to shred and add to the mixture. Chef Shindle used an extra-deep restaurant pan for the Bake as shown in the photo – home versions won't be quite so tall.*



## BREAKFAST LAYER BAKE

6 SERVINGS

### INGREDIENTS

1 pound bulk sausage

12 eggs

1/2 cup milk

1 1/2 pounds shredded hash brown Washington potatoes (frozen or fresh)

8 ounces Cheddar cheese, shredded

1 cup pancake or waffle mix

3/4 cup water

1 tablespoon oil

### PREPARATION

Oil a 9×13-inch pan, baking dish or foil pan.

Preheat oven to 375°. In large skillet over medium-high heat, cook sausage, stirring to break into small pieces. Drain off any excess fat. In large bowl, whisk together eggs and milk. Stir in sausage.

Pour in sausage/egg mixture into 9×13-inch pan.

In large bowl combine potatoes and cheese. Add salt and pepper to taste. Spread potato/cheese mixture over sausage/mixture.

In large bowl, mix pancake/waffle mix, water and oil. Pour over potato mixture.

### BAKE

Bake until top is nicely browned and knife inserted off center comes out clean, about 1 hour. Let stand about 5 minutes before cutting squares to serve.

**CHARITY SHINDLE**, a baking student at Lake Washington Technical College in Kirkland, WA, combined four breakfast favorites – sausage, hash browns, waffles and eggs – in this easy to make and easy to serve layered bake. Chef Shindle suggests topping squares of the Layer Bake with butter and syrup. Or you could try salsa or taco sauce.



## POTATO CELERIAC RAVIOLI

6 RAVIOLI

### RAVIOLI

3 cups all-purpose flour  
3 eggs, beaten  
1 tablespoon olive or vegetable oil  
6 egg yolks  
1 egg, beaten  
Salt to taste

### FILLING

3 large Washington  
Russet potatoes  
1 medium bulb celeriac  
Salt and pepper to taste

### RAVIOLI

Mound the flour on a clean cutting board or work surface. Using a fork, make a well in the center. Add eggs to the well. Using a fork and working from the outside of the mound in, gradually mix the flour into the egg mixture. Continue mixing in flour until dough forms. Work dough into a ball and then knead until dough is smooth and elastic, about 5 minutes. Wrap in plastic wrap and refrigerate while preparing Filling and Béchamel.

### FILLING

Scrub potatoes and celeriac with vegetable brush under cold running water. Peel potatoes and cut into chunks. Place in large saucepan and add cold water to cover completely. Heat to boiling, then reduce heat to simmer. Cover and cook until tender, about 15 minutes. Drain well and turn into large bowl. Mash.

### BÉCHAMEL SAUCE

1/2 cup all-purpose flour  
4 tablespoons butter  
2 cups milk  
Pinch ground nutmeg  
Salt and pepper to taste

### BROWNE BUTTER

1/4 cup butter  
1 bunch fresh sage leaves

### MICROGREEN SALAD

1 tablespoon **each** apple cider, olive  
oil and honey  
6 cups microgreens or baby  
salad greens

*Celeriac, also known as celery root or knob celery, is really a root vegetable with a mild celery flavor—a perfect partner for potatoes. You'll find it in most produce sections. Because of its bumpy surface it does take a little effort to peel, but is well worth the effort.*

Peel celeriac and cut into chunks. Place in saucepan and add cold water to cover completely. Heat to boiling, then reduce heat to simmer. Cover and cook until very tender, about 15 minutes. Drain well. Puree in food processor. Add to mashed potatoes and mix well. Season to taste.

Divide ravioli dough into fourths. Roll each portion out on lightly floured surface until very thin, or put through pasta roller. Cut rolled out dough into 12 (3 to 3 1/2-inch) squares. Spoon about 1/4 cup potato/celeriac mixture into the center of 6 of the squares. With back of spoon, make an indentation in each potato mound. Carefully spoon one egg yolk into indentation of each ravioli. Brush edges of ravioli with the beaten egg. Top each ravioli with one of the remaining squares. Seal edges by pressing with fork or fingers.

### BÉCHAMEL

In large saucepan over medium-high heat, melt butter. Whisk in flour. Cook and stir 5 minutes. Stir in milk. Reduce heat and simmer about 10 minutes, stirring occasionally. Season with nutmeg, salt and white pepper to taste. Keep warm.

*(CONTINUED ON NEXT PAGE)*



**SHELBY MINNICK**, a student in the Culinary Arts Program at the Art Institute of Seattle, created this dish based on comfort food her grandmother used to make, but now elevated to an elegant ravioli appetizer. Minnick adds an egg yolk to each ravioli packet, creating a golden center to the potato-celeriac filling.

## POTATO CELERIAC RAVIOLI

### BROWN BUTTER

In medium skillet over medium-high heat, melt butter. Cook until butter just begins to brown. Stir in sage leaves and cook another 2 to 3 minutes. Set aside.

### MICROGREEN SALAD

Whisk vinegar, honey and oil until blended. Add microgreens and toss lightly.

### COOK AND SERVE

Bring large pot of salted water just to boiling. Gently lower ravioli into water. Cook just until pasta is al dente, about 5 minutes. Lift out with slotted spoon to drain.

Divide microgreen salad among 6 plates. Top salad on each plate with one ravioli. Spoon about 2 to 3 tablespoons Béchamel Sauce over each ravioli. Drizzle with browned butter and garnish with sage leaves.

*The citrus peel and white truffle oil elevate these creamy potatoes to new heights. Try them for a very special holiday feast, and feel free to double the recipe for a crowd. Chef Gradilla suggests serving her potatoes with grilled salmon, pork chops or steak.*



## EXQUISITE GOURMET MASHED POTATOES

6 SERVINGS

### INGREDIENTS

5 large Washington Russet potatoes

1/2 cup half and half

1/2 cup 2% milk

3 ounces cream cheese

1/4 cup butter

1/2 tablespoon salt

1 teaspoon garlic salt

1/2 teaspoon celery salt

1/2 teaspoon dried dill weed

1/4 teaspoon nutmeg

1/8 teaspoon curry powder

1/8 teaspoon ground cumin

Pinch each: grated orange and lemon zest

Salt and pepper taste

1/8 teaspoon white truffle oil (optional)

### PREPARATION

Scrub potatoes with vegetable brush under cold running water. Peel and cut into 2-inch chunks. Place potatoes in large saucepan or pot. Add cold water to cover completely. Heat to boiling, then reduce heat to simmer. Cover and cook until tender, about 15 minutes. Drain well.

In large mixing bowl, rice, mash or mix potatoes with all remaining ingredients except citrus zest and truffle oil. Mash or beat until smooth. Mound in warmed serving bowl. Sprinkle with citrus zest and drizzle with white truffle oil, if used.

**ANGELICA GRADILLA'S** recipe (secret until now) proves just how wonderful mashed potatoes are to carry a variety of savory flavors. Angelica, a student at Lake Washington Technical College, in Kirkland, WA, prefers to put cooked Russet potatoes through a food mill or ricer for the creamiest texture. An old-fashioned masher or paddle attachment to an electric mixer are also possibilities.





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