



turns out IDAHO® can be topped! POTATOES topped!

We like to think that Idaho® potatoes can't be topped, but the truth is that there are lots of delicious ways to top them. Using potatoes as a foundation for a poutine or topped dish is an inexpensive way to cover the plate, and starting with Idaho® potatoes sets the stage for a premium masterpiece.

Feeling Saucy

Poutine is crowned with a ladle of gravy, but there's more than one way to top off your creation. Depending on what you used in the previous layer, you'll be looking for either moisture or just a finishing touch.

TOP IT OFF

- Brown gravy
- Red wine sauce
- Béarnaise
- Curry sauce
- Fried egg
- Kimchi
- Fresh herbs
- Fried shallots
- Guacamole
- Pork gravy
- Hollandaise
- Chicken gravy
- Bacon bits
- Salsa
- Fried sage leaves
- Olives
- Diced tomatoes
- Green onions

Getting Cheesy

We're all for the cheese curds that are found on traditional poutine. Their gooey goodness is hard to beat, but there's a world of other dairy options out there to explore. Below are just a few suggestions to get you started.

CHEESY INSPIRATIONS

- Cheese curds
- Parmesan curls
- Cubed cheddar
- Sour cream
- Nacho cheese sauce
- Shredded mozzarella
- Blue cheese crumbles
- Ranch dressing
- Smoked gouda
- Pepper Jack
- Cheese fondue
- Tzatziki

The Meal Maker

Turn potatoes into a meal with this layer. Use something that you already have prepped for another dish or turn those scraps into magic. Proteins are a natural go-to for this layer, but this is also a great opportunity to get creative with vegetarian dishes as well.

GIVE IT A TRY

- Short ribs
- Taco meat
- Pulled pork
- Chili
- Strip steak
- Crabmeat
- Tofu or tempeh
- Sautéed mushrooms
- BBQ'd chicken
- Onions & peppers
- Pork belly
- Chorizo
- Shredded duck
- Smoked turkey
- Cubed ham

The Base

This is where it all starts—the foundation for the masterpiece. Keep in mind the weight of the toppings when choosing the base potatoes.

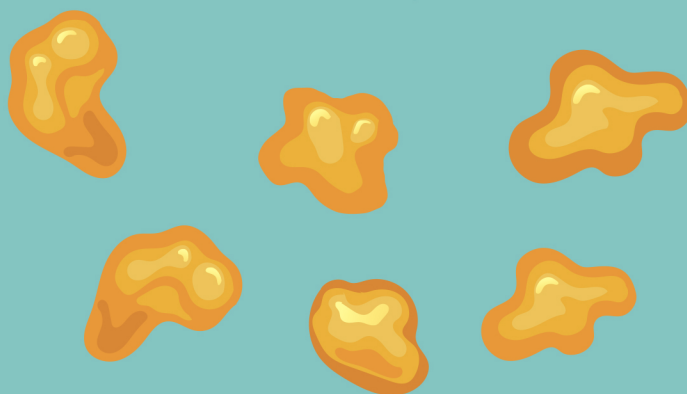
GET STARTED

- French fries
- Waffle fries
- Tots
- Potato skins
- Hash browns
- Chips
- Fried potato peels
- Curly fries

Find more ideas at www.IdahoPotato.com



Go ahead & hit the sauce
cheese curds
squeak, squeak



top it,
top it real Good



Choose a base and let's get this party started!





There's no limit to the options when it comes to topping Idaho® potatoes. Whether it's bold ethnic flavors or a combination of your favorite comfort foods, now is the time to go big! Here are a few of our ideas to get the creative juices flowing. More ideas can be found at www.IdahoPotato.com.

The Traditional



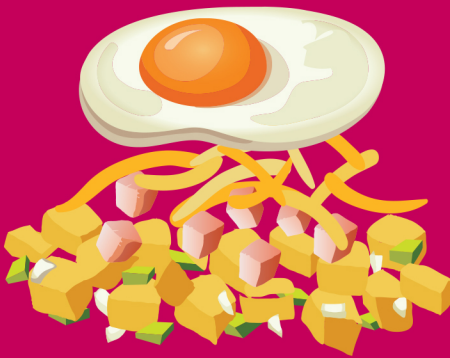
Straight Cut French Fries, Braised Short Ribs, Cheese Curds, Brown Gravy

Buffalo Chicken



Waffle Fries, Sliced Chicken Tossed with Buffalo Sauce, Blue Cheese Sauce, Diced Celery

Breakfast



Southern Style Hash Browns, Diced Ham or Bacon, Shredded Cheddar, Fried Egg

Totchos



Tots, Taco Meat, Shredded Pepper Jack, Salsa Verde

Greek



Potato Skins, Chopped Gyro Meat, Tzatziki, Diced Red Onion

The Fancy



Crinkle Cut French Fries, Shredded Duck Meat, Smoked Gouda, Fried Sage Leaves

Reuben



Curly Fries, Shredded Corn Beef or Pastrami, Swiss Cheese, Sauerkraut

Vegetarian Benedict



Shredded Hash Browns, Asparagus, Poached Egg, Hollandaise