



### Crash Hot Potatoes

- boil some baby potatoes (I used red) until fork tender.
- Preheat oven to 450 degrees.
- Drizzle olive oil on a baking sheet, set potatoes on sheet and using a potato masher, gently smash each potato down, rotating masher both ways (so it looks like a thick cookie).
- Drizzle with olive oil, season with salt/pepper and sprinkle cut fresh herbs and garlic over each. THEN top with some grated Parmesan cheese.
- Bake for 20 minutes. OMGoodness .. crispy on the outside, soft in the middle, salty, garlicky, herby and cheesy goodness.

### Easy Roasted Potatoes with Garlic

8 med red potatoes

1/3 c olive oil

2-3 Garlic Cloves (chopped)

Sea Salt to taste

1 dash cayenne pepper

- Preheat oven to 400°F
- Mix olive oil and garlic in a bowl, add cubed potatoes, and stir til well coated. Add Salt and Cayenne Pepper.
- Spread Potatoes out on parchment lined baking sheet.
- Roast for 25-30 min or until fork tender,
- Finish under the broiler for crispiness, about 4 minutes.

### Cheese and Bacon Potato Rounds

4 baking potatoes  
1/4 c melted butter  
1/2 c chopped green onions  
8 slices bacon cooked and crumbled  
8 ounces shredded Cheddar

- Preheat oven to 400\* F
- Brush both sides of potato slices with butter and place on ungreased cookie sheet.
- Bake in preheated oven for 30– 40 min, until lightly browned, turning once.
- When potatoes are tender, top with bacon, cheese, and green onion.
- Continue cooking until the cheese has melted.

### Peanut Butter Potato Candy

1/4 c Mashed potatoes  
2 Tbsp. Milk  
1 tsp. vanilla extract  
1/3 c Peanut butter– or as needed  
1 pinch salt  
16 oz. Icing sugar  
1 T icing sugar for dusting

- Combine mashed potatoes, milk vanilla and salt in a bowl.
- Stir in icing sugar, and refrigerate dough until chilled (about 1 hour)
- Sprinkle icing sugar on cutting board or waxed paper, and roll into large rectangle
- Spread Peanut Butter over top– use enough to cover dough.
- Roll dough into jelly roll shape, refrigerate 1 hour. Slice into pinwheels, and serve.

**We'd love to hear from you!! Please tell us if you enjoyed these recipes, or if you have a favorite potato recipe you think we should try!!**

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