

GRILLING

COOKING OVER A FLAME

A dry cooking method using direct heat on one side of the food.

Key Points

Insulated gloves can protect the hands while handling potatoes on the grill.

Benefits of cooking whole potatoes on the grill:

- Great method to batch and bulk cook potatoes.
- Can impart charred and smoky flavors into foods, as well as beautiful grill marks.
- Ability to cook other foods while cooking potatoes on a smoker or grill.

Grilling cooks food from only one side using direct heat.

- Par cook potatoes prior to grilling to expedite cooking time and ensure even doneness.
- Steam potatoes on the grill before giving them a grilled finish to save space and time.

Innovative Ideas



Whole Bakers

Put bakers in a covered full-size 4 inch deep hotel pan with 4 cups of water. Bring to a boil and steam for 25-30 minutes until fork tender. To finish, lightly coat in neutral oil with a high smoke point, and season. Place directly on grill and cook for 6-8 minutes to crisp exterior.



Breakfast Skillet

Use simply seasoned IQF potato slices to create a delicious skillet that can be topped with a variety of ingredients. Place skillets on the grill at 425°F and cook for 8-10 minutes.



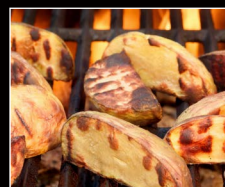
Smoked Mashed Potatoes

Place mashed potatoes (either made from fresh potatoes, ready to use frozen mashed potatoes, or mashed potatoes made from dehydrated potatoes) in a smoker. Smoke at 325°F until potatoes reach an internal temperature of 150°F. Finish with any desired toppings—favorites include bacon, cheddar cheese, or chives.



Burnt Ends

Using cooked roasted fingerling or baked potatoes, cut into a 1x1-inch dice, toss with BBQ spice mix, and smoke at 450°F. Add BBQ sauce.



Potato Wedges

Take frozen potato wedges directly from the freezer, and place on a lightly oiled grill over medium-high heat (600°F). Flip once potatoes begin to crisp and grill marks develop. Cook 3-5 minutes per side. Serve simply seasoned with salt and pepper, or top with various garnishes.