

Tater Tots

Basic Tater Tot recipe inspired by Top Chefs.

Ingredients for Tater Tots:

2 ten ounce Idaho Russet Potatoes
2 tbsp chopped green onion
salt & pepper to taste
panko bread crumbs / mashed potato flakes
oil for frying



Notes: Each 10 ounce potato makes 15-20 Tater Tots. This is a very basic recipe. Try other seasonings to suit your taste.

Directions:

1. Peel, chop and boil Idaho Russets about half way through. You don't want to cook the potatoes all the way through because they'll finish cooking during the deep fry.
2. Begin mashing the potatoes and add chopped green onion, pepper and salt. It's a little more difficult to mash these potatoes because they aren't cooked all the way through. Continue mashing until potatoes resemble course crumbs.
3. Form the tots, pressing and shaping them just hard enough so they stay together. The more gently you form the tots, the lighter and airier your tots will be.
4. Decide upon the coating. Panko, equal parts Panko and Mashed Potato Flakes or, leave your tots naked! Simply roll tots in the selected coating. The warmth of the partially cooked potatoes helps the coating to stick.
5. Preheat several inches of oil to 350(F) for deep frying. Fry the tots in small batches until they are golden brown and crispy.
6. Remove tots from the oil and put them on paper towels to help absorb any excess oil. Sprinkle with a little sea salt.
7. Share and enjoy.