

# Sierra Gold® Gourmet Potato Recipes



## Roasted Potato Crostini with Pesto Cheese

8 appetizer servings  
Preparation Time: **10 minutes**  
Cooking Time: **25 minutes**

Non-stick cooking spray  
1-1/3 pounds (6-7 small) Sierra Gold® potatoes,  
cut into 1/2 inch thick slices  
1/2 teaspoon garlic salt  
3/4 cup (6 ounces) soft cream cheese  
1/4 cup prepared pesto  
1/4 to 1/2 teaspoon red pepper sauce (optional)  
1/4 cup finely chopped prepared roasted red peppers.  
Snipped fresh chives or minced green onion (optional)

Heat oven to 400°F. Spray baking sheet with cooking spray. On baking sheet, arrange raw potatoes in single layer; spray lightly with additional cooking spray. Sprinkle evenly with 1/4 teaspoon of the garlic salt. Roast 20 to 25 minutes or until potatoes are tender and browned, turning potatoes over halfway and sprinkling with remaining 1/4 teaspoon garlic salt. Meanwhile, in small bowl, mix together cream cheese, pesto and red pepper sauce, if desired. Pipe or spoon about 2 teaspoons pesto mixture onto each potato; top with red pepper. Sprinkle with chives, if desired.



## French Potato Salad

4 servings  
Preparation Time: **20 minutes**  
Cooking Time: **15 minutes**

**Dijon-Tarragon Dressing:**  
1/3 cup olive oil  
3 tablespoons Dijon-style mustard  
3 tablespoons white wine vinegar  
1 clove garlic, finely chopped  
1/2 teaspoon dried tarragon leaves

**Salad:**  
1-1/3 pounds (about 3 large) Sierra Gold® potatoes,  
cut into 1-inch cubes  
1 cup sliced celery  
2 hard-boiled eggs, coarsely chopped  
2 tablespoons drained capers  
3/4 teaspoon salt  
Pepper  
Lettuce leaves (optional)

In large bowl, whisk together dressing ingredients until blended; set aside. In medium saucepan, cook potatoes, covered, in 2 inches boiling water, about 10 minutes or until just tender; drain thoroughly, then shake potatoes over low heat 1 to 2 minutes to dry thoroughly. Add potatoes, while still warm, to dressing; toss to coat. Add celery, eggs, capers, and salt; toss gently to combine. Season with pepper, as desired. Serve on lettuce-lined salad plate, if desired.



## Garlic Roasted Potatoes

6 servings  
Preparation Time: **15 minutes**  
Cooking Time: **45-55 minutes**

2-1/3 pounds (4-5 medium) Sierra Gold® potatoes,  
cut into wedges  
3 tablespoons olive oil  
1 teaspoon salt  
1/2 teaspoon pepper  
2 tablespoons finely chopped garlic  
Fresh chopped herbs, such as parsley, rosemary,  
chives or basil

Preheat oven to 400°F. In large bowl, toss raw potatoes with oil, salt, and pepper. Spread potatoes in one layer on a large baking sheet and bake 30 minutes. Remove from oven, stir garlic into potatoes; bake 15 to 25 minutes or until potatoes are golden. Toss with herbs.



## Mayan Potato Salad

8 servings  
Preparation Time: **10 minutes**  
Cooking Time: **15 minutes**

2-1/3 pounds (4-5 medium) Sierra Gold®  
potatoes, cut into 3/4-inch cubes  
4 tablespoons olive oil  
1/2 cup lime juice  
3 tablespoons bottled mild jalapeño sauce

2 teaspoons chili powder  
1 teaspoon salt (optional)  
1 can (15 ounces) black beans, rinsed and drained  
1-1/2 cups diced tomatoes  
3/4 cup sliced green onions

In large saucepan, cook potatoes, covered, in 2 inches salted boiling water, about 10 minutes or until just tender; drain thoroughly, then shake potatoes over low heat 1 to 2 minutes to dry thoroughly. Cool. Meanwhile, in large bowl, whisk together oil, lime juice, jalapeño sauce, chili powder, and salt, if desired. Add potatoes and remaining ingredients. Toss gently to mix thoroughly.



## Garlic Mashed Potatoes

6 servings  
Preparation Time: **10 minutes**  
Cooking Time: **20 minutes**

2 pounds (4 large) Sierra Gold® potatoes,  
cut into 1-inch chunks  
1 cup low fat milk  
3 tablespoons butter or margarine  
4 cloves garlic, minced  
Salt and pepper, to taste

In large saucepan, cook potatoes, covered, in 2 inches boiling water, about 10 minutes or until tender; drain thoroughly, then shake potatoes over low heat 1 to 2 minutes to dry thoroughly. Mash potatoes with potato masher or beat with electric mixer; reserve. Place milk, butter, and garlic in small saucepan; set over medium-low heat and simmer until heated through; beat into potatoes until thoroughly mixed and fluffy. Mix in additional milk, if necessary, to reach desired consistency. Season with salt and pepper.