



# Potato Gnocchi

*Yield: 4 servings    Time: 30 minutes*

## INGREDIENTS

- 1 lb. yukon gold potatoes (2 medium size potatoes, unpeeled)
- 1 large egg, well beaten
- 1 Tablespoon butter, melted
- 1 teaspoon coarse kosher salt
- 1/2 cup all purpose flour

### Simple Sauce:

- 1 (28 oz.) can Italian branded tomatoes (yellow and red label)
- 1 teaspoon coarse salt
- 1/2 teaspoon fresh ground black pepper
- 1 teaspoon dried oregano
- 2 1/2 Tablespoon olive oil
- fresh Parmesan cheese, grated for garnish

## DIRECTIONS

1. Scrub the potatoes. Place in a medium saucepan and cover with water.\* Boil until soft and tender. Drain and cool to lukewarm.
  2. While the potatoes are boiling, start the sauce.
  3. Drain 3/4 of the juice from the tomatoes in a medium size saucepan. Add salt, pepper and oregano. Stir occasionally and simmer uncovered for 20 minutes.
  4. Stir in the olive oil. Cover and set sauce aside.
  5. Peel the warm potatoes and then mash them with a potato ricer, potato masher or electric mixer.
  6. Stir the egg, butter and salt into the mashed potatoes. Add the flour a little at a time and work into a smooth dough. The mixture should hold its shape and not be sticky.
  7. Dust work surface with flour. Divide the dough into thirds and roll into approximately 1-in ropes. Use additional flour as needed.
  8. Using a dough scraper or knife cut into 1-inch pieces.
  9. Use a fork to run over the top of each gnocchi.
  10. Boil 3 quarts water and add 1 Tablespoon coarse salt.
  11. Poach the gnocchi in the boiling water for 2-3 minutes.
  12. Remove from water and drain in a colander.
  13. Serve gnocchi warm with Simple Sauce and fresh parmesan.
- \*Optional: Cook whole potatoes in Instant Pot for 12 minutes with 1 cup of water.

## Wasatch County Cooking Class, January 2022

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# Potato Rolls

*Yield: 4 dozen Time: 2 1/2 hours*

## INGREDIENTS

- 1 cup mashed potatoes
- 2 cups warm water
- 1 Tablespoon yeast
- 2/3 cup sugar
- 2/3 cup shortening
- 2 eggs
- 1 1/2 teaspoon salt
- 7 cups all-purpose or bread flour
- 1 square salted butter, melted

## DIRECTIONS

1. In a small bowl place yeast and warm water until foamy.
2. Combine sugar, shortening, salt and eggs in stand mixer or large bowl by hand.
3. Add yeast water and mix.
4. Then, add potatoes and combine well.
5. Now add about 5 cups of the flour to the mixture and mix until smooth.
6. Gradually add the rest of the flour 1/2 cup at a time.
7. Knead for 5 minutes.
8. Let rise until double in bulk - about an hour.
9. Divide into 3 sections and form into a ball. Roll each ball out into a circle (12-14") and top with melted butter.
10. Divide into 16 triangular sections and roll crescent roll style and place on buttered sheet pan. (2 pans - 24 per pan)
11. Let rise until double in bulk - about 30-45 minutes.
12. Bake at 400 degrees for 12-14 minutes.
13. Remove from oven and brush with melted butter.

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# Roasted Parmesan Potatoes

Yield: 12 Time: 1 hour

## INGREDIENTS

- 6 small potatoes
- 1/4 cup salted butter
- grated parmesan cheese
- garlic powder
- other seasonings, as desired

## DIRECTIONS

1. Preheat oven to 400 degrees.
2. Scrub potatoes and cut in half.
3. Place butter in a 9 x 13 baking dish and melt in preheated oven.
4. Remove baking dish from oven and make sure butter is distributed evenly.
5. Sprinkle parmesan cheese and garlic powder over melted butter.
6. Now, place the potato halves cut side down into butter/parmesan mixture.
7. Return baking dish to oven and bake for approximately 40-45 minutes or until done and crispy.
8. Let sit for 5 minutes and then remove from pan and serve.
9. Serve with sour cream, ranch dressing or fry sauce, as desired

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# Roasted Stacked Sweet Potatoes

*Yield: 12 stacks Time: 1 hour*

## INGREDIENTS

- 3 medium sweet potatoes
- 1/4 cup butter, melted
- 1 Tablespoon olive oil
- 1 teaspoon dried rosemary
- 1 teaspoon thyme
- 1 teaspoon garlic powder
- 2 Tablespoons grated parmesan cheese

## DIRECTIONS

1. Preheat oven to 375 degrees
2. Thinly slice sweet potatoes using a mandolin, food processor or knife.
3. Place sweet potatoes in a bowl and toss with remaining ingredients.
4. Spray 12 tray muffin tin with vegetable spray.
5. Stack the sweet potato slices in muffin tin.
6. Bake at 375 degrees for 40-45 minutes (until fork tender and crispy).

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