



Potato Pancakes with Maple Glazed Apples

Featuring RoastWorks Flame-Roasted Fuji Apples

Yield: 12 Servings

Suggested Menu Price: \$2.49

Item	Brand	Description	Measure	Item	Brand	Description	Measure
Step #1 - Potato Pancakes				112510		Salt	½ oz
393581	Simplot	Simplot IQF Shreds, thawed	3 lbs	1131649	Gold Medal	Black Pepper	½ tsp
205000	Egg's America	Eggs, Large	4 ea	Step #2 - Maple Glazed Apples			
200616	Superior	Half & Half	4 fl oz	200015	Upstate Farms	Butter	4 oz
1131579	Gold Medal	Parsley, dried	1 tsp	302354	Roast Works	Flame-Roasted Fuji Apples	40 oz
790175	Produce	Onion, fresh, diced small	6 oz	113805	PPI	Maple Syrup	6 oz
1131379	Gold Medal	Onion Powder	½ tsp				
1130979	Gold Medal	Garlic Powder	½ tsp				
110567	Ashland Milling	Regular All Purpose Flour	2 oz				

Preparation:

Step #1

1. Place thawed Hash Brown Shreds into mixing bowl with paddle.
2. Add all ingredients to hash browns and mix for 45 seconds on low speed, do not break shred by over mixing, cover, and reserve for grilling.
3. Set grill temperature to 375°F.
4. Place 4 fl oz of vegetable oil on grill and spread thin.
5. With a #16 scoop, fill to top with potato pancake mixture and place on grill.
6. Flatten mixture to about ½ inch thickness.
7. Remove from grill and reserve for service.

Step #2

1. Melt butter in large skillet. Add apples and cook on high heat stirring occasionally until the apples are heated through and begin to caramelize.
2. Add the maple syrup to the apples and continue to cook on high, stirring the apples to coat until the syrup has reduced by one-quarter and clings to the apples.
3. Serve on top of the pancakes or as a side dish.