

Cheddar Bacon Tots



Menu Description:

House-made, crispy tots made with shredded potatoes, cheese and bacon. Served with ranch dipping sauce.

Suggested Menu Price: \$6.99 Yield: 80 servings, 6 tots each
Approx. Cost: \$0.40
PROFIT: \$6.59

Ingredients:

- 1 carton Golden Grill® Russet Hashbrowns, refreshed
- 12 each Eggs, large, whisked
- 3 cups All purpose flour, sifted
- 1.5 qt Bacon, ¼” diced, cooked, cooled
- 2.75 qt Cheddar cheese, shredded
- Chipotle ranch dressing, for dipping

Instructions:

1. Refresh potatoes with hot water according to directions and allow to cool completely.
2. Add eggs and flour to potatoes, stir to combine.
3. Add bacon and cheddar cheese and toss until well combined.
4. Portion tots, using a 1 oz. scoop (#30 disher) packed tightly into a 325°F deep fryer and cook 1 min, 45 sec, until golden brown. Serve.