

## Crispy Yukon Potato Cake

Yield: 8 oz  
# of servings: 2  
Serving size: 4 oz

### Ingredients:

1	Large Yukon Potato
2 qt	Sour Cream
2 c	White Cheddar
2 c	Bacon (minced)
1 c	Chives
To Taste	Salt and Pepper
2 T	Olive Oil

### Method:

1. Smear potatoes with oil and season with salt and pepper (no foil). Bake at 375 degrees until tender through the center.
2. Remove from the oven once cooked and let them cool.
3. Using your hands break open and get as much flesh as you can from the center in a large mixing bowl. Try to avoid getting too much skin in the mix.
4. Add the bacon, cheese, chives and sour cream to the mixing bowl. Season with salt and pepper and taste. Adjust seasoning and ingredients as needed until desired flavor profile is reached.
5. Cook a small cake to make sure flavor and texture are acceptable and evenly mixed.
6. Using a portion scooper or ring molds, mold the cakes into proper shape. Refrigerate until needed.
7. Heat a flat top at 350 degrees or until very hot. Add the oil and sear the cakes until golden brown on both sides. Place in the warmer, covered with foil loosely.