

## Chipotle & Honey Potatoes

### Method

#### Ingredients

		%	Example Batch (g)
1	BOILED	54.0%	248
2	SMOKED BACON	11.0%	51
3	VEGETABLE OIL	7.0%	32
4	CHIPOTLE & HONEY GLAZE 2.5KG PAIL, SJ# MM72029	11.0%	51
5	GHERKIN	4.0%	18
6	MISSISSIPPI BBQ SAUCE ORIGINAL 9 X 1.82KG, SJ# MBBQ0001CAT	6.0%	28
7	GRATED CHEESE	7.0%	32
		<b>100%</b>	<b>460</b>

- 1 Pre-cook the potatoes, refresh under cold water to cool and cut in half - set aside
- 2 Grate the cheese, chop the gherkins and bacon
- 3 Place the potatoes in a mixing bowl and drizzle with oil mixing together
- 4 Add the bacon and gherkin pieces mixing together
- 5 Add the Chipotle and Honey glaze gradually coating the potatoes well
- 6 Transfer to a tin foil tray
- 7 Garnish with grated cheese and dots of Mustard and BBQ sauce

#### Cooking Suggestion

Pre-heat oven to 180°C. Remove all packaging and place potatoes and butter onto a pre-heated baking tray and cook in the centre of the oven for 45 minutes. Turn several times during cooking. Cook to a golden yellow colour and do not overcook.

Remember you can buy all your Ingredients, Packaging, Sundries and Machinery at competitive prices at [www.scobiesdirect.com](http://www.scobiesdirect.com)

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