# 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 |
| | | **100%** | **460** |

| | |
|---|---|
| 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 peaces 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**

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