Chipotle & Honey Potatoes

Method

	Ingredients	%	Example Batch (g)
1	GF CHIPOTLE & HONEY GLAZE 2.5 KG PAIL, SJ# SE73312	11.0%	51
2	BOILED	54.0%	248
3	SMOKED BACON	11.0%	51
4	VEGETABLE OIL	7.0%	32
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
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