



Crispy Korean-Spiced Potatoes

Yield: 10 appetizer servings

Ingredients:

Korean-Style Spice Blend

- ½ cup Kosher salt
- 2 Tbsp Gochugaru (Korean red chili powder)
- ¼ cup Brown sugar
- ½ cup toasted Sesame seeds
- ½ tsp powdered Ginger

Kimchi Dipping Sauce

- 1 cup Mayonnaise
- ¾ cup Kimchi, finely chopped
- 2 Tbsp Rice vinegar, unseasoned

Potatoes

- 10 lbs [Reser's® Sliced Potatoes](#) (71117.14425)

Garnish

- ¾ cup Green onions, sliced

Directions:

1. Preheat fryer to 350°F.
2. Per order, fry 1 lb of Reser's Sliced Potatoes for 2-3 minutes until golden brown throughout.
3. When crispy, drain excess oil and toss with 1 Tbsp Korean-Style Spice Blend.
4. Place onto a paper towel and set up the plate.
5. Fill a ramekin with ¼ cup Kimchi Dipping Sauce and place onto a plate.
6. Place crispy potatoes onto plate and top with 1 Tbsp sliced green onions and sprinkle with 1 Tbsp Korean-Style Spice Blend.