

Recipes Using Penzys Purple Potato of Love



Neighbors, Inc., South St. Paul, MN 55075

Penzys Spices, 674 Grand Ave., St. Paul, MN 55105

Penzys Potato of Love

- Penzys Potato of Love has a clean, sweet, and earthy flavor.
- For this one it's the eyes that must have it.
- Anytime life is too plain, add some Potato of Love.
- Go wild! Use it on ice cream, pasta, ranch dressing, tuna/chicken salad, tofu, rice dishes, cottage cheese, or cauliflower.

Potato of Love Black Bean Dip

You will need:

2 tbsp. Potato of Love, divided	1/3 cup corn or olive oil	juice from one lime
1/2 tsp. pepper	1/4 tsp. Cayenne pepper, optional	1 (15 oz.) can black beans
2 cups corn kernels, frozen and thawed or freshly cooked corn on the cob		1/2 cup feta cheese, crumbled
1 bunch green onions, ends removed and thinly sliced		1 large avocado, chopped

Instructions:

- In a large bowl, mix the oil, lime juice, pepper, cayenne (if using), and half of the Potato of Love.
- Rinse black beans well. Drain thoroughly. Add to the bowl along with the corn kernels, feta crumbles, and chopped green onions.
- Mix well, let stand at least a few minutes for best flavor.
- Just before serving, gently blend in the avocado chunks and top with remaining Potato of Love.
- Serve with tortilla chips, bell pepper, and carrot slices or serve as a lettuce salad.

Potato of Love Potato Salad

You will need:

1 - 2 tbsp. Potato of Love, divided	3 lbs. small red or golden potatoes	1/2 cup canola or olive oil
2 tbsp. Penzys Justice Seasoning or seasonings of choice		1/4 cup white vinegar
2 tbsp. sugar, optional	1/2 tsp. salt, optional	1/2 tsp. pepper
1/2 tsp. Cayenne Pepper		

Instructions:

- Bring a large pot of water to a boil. Scrub potatoes and slice into 1/4 inch or so rounds.
- Add potatoes to water and boil until barely tender. They will get softer in the dressing.
- In a large bowl, cover Justice Seasoning with 1 tb. water and let stand for a minute.
- Blend with oil and vinegar, plus sugar and salt (if using.) Add potatoes, toss very gently.
- Sprinkle with pepper, cayenne pepper, and half of the Potatoes of Love. Toss again.
- Let stand to absorb the dressing for about 15 minutes or so. Cover with plastic wrap.
- Serve or refrigerate until ready to serve.
- Just before serving, sprinkle with remaining Potatoes of Love. Toss gently and serve.

Scramble of Love

You will need:

$\frac{1}{2}$ tsp. Potato of Love	2 eggs	1 tbsp. milk or water
$\frac{1}{2}$ tsp. of Penzys Justice, Fox Point, Mural of Flavor, or Sunny Paris seasoning or use seasonings of choice		
$\frac{1}{2}$ tsp. butter or oil	toasted bread	fruit of choice

Instructions:

- Beat the eggs with the milk or water and seasonings of choice. Heat the butter over medium heat.
- When hot, pour the eggs into pan and cook, stirring constantly until fluffy and almost dry, 3 - 5 min.
- Remove from heat and stir in Potato of Love, saving some to sprinkle on top.
- Serve with toast and fruit.

Purple Potato Braised Red Cabbage

You will need:

1 - 2 tbsp. Potato of Love	1 cup white or red onion, sliced or chopped	2 tbsp. vegetable oil
6 - 8 cups red cabbage, shredded	1 $\frac{1}{2}$ cups Granny Smith apples (or apples of choice), thinly sliced	
$\frac{1}{4}$ cup apple cider vinegar	$\frac{1}{4}$ cup water or apple juice if needed at the end	salt and pepper to taste

Instructions:

- Saute onion in oil over medium heat until softened. Add remaining ingredients except the water.
- Cover and cook on medium to low heat, 20 - 30 minutes until tender, stirring occasionally.
- Add water or apple juice if bottom of pan dries up.
- Season as needed with salt and pepper. Garnish with Potato of Love.
- Cooked sausage may be added to make this a main course.

Purple Potato Deviled Eggs

You will need:

3 tbsp. Potato of Love	6 eggs	$\frac{1}{2}$ stalk celery, finely chopped
$\frac{1}{4}$ onion, finely chopped	$\frac{1}{4}$ cup mayonnaise	salt to taste
1 dash hot pepper sauce		

Instructions:

- Place eggs in a medium saucepan and cover with cold water.
- Bring water to a boil and immediately remove from heat.
- Cover and let eggs stand in hot water for 10 - 12 minutes.
- Remove from hot water, cool and peel.
- Cut eggs in half lengthwise. Remove egg yolks.
- Mix egg yolks with the celery, onion, mayonnaise, salt and hot pepper sauce.
- Stuff the egg white halves with the egg yolk mixture. Add other garnishes of choice.
- Sprinkle eggs with Potato of Love before serving.

Purple Potato Sugar Cookies

You will need:

$\frac{3}{4}$ cup Potato of Love	1 cup butter, softened	1 cup canola oil
1 cup sugar	1 cup confectioner's sugar	2 large eggs
1 tsp. vanilla extract	4 $\frac{1}{2}$ cups all-purpose flour	1 tsp. baking soda
1 tsp. cream of tartar		

Instructions:

- Preheat oven to 375 degrees F. In a large bowl, beat the butter, oil and sugars. Beat in eggs until well blended.
- Combine the flour, baking soda and cream of tartar. Gradually add to the creamed mixture.
- Drop by small teaspoonfuls onto ungreased baking sheets.
- Sprinkle tops of cookie dough with Potato of Love.
- Bake until lightly browned, 8 - 10 minutes. Remove to wire racks to cool.