



FOR IMMEDIATE RELEASE

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Photos and additional recipes available upon request

Wisconsin Potatoes: the Grilled Sensation of the Summer

Antigo, WI—Summer's officially here and grills are firing up across the nation for scrumptious summertime eating. Make this summer's grilling something truly memorable by making room for delicious, nutritious Wisconsin potatoes.

Wisconsin potatoes fit the eating styles that today's consumers (and chefs) favor: They're healthful, versatile, delicious on their own and carry today's taste trends beautifully. And no taste-trend is hotter for summer than grilling!

Grilling adds minimal fat and a whole lot of flavor to the healthful potato. It works with just about any variety, shape or size of Wisconsin potato, in any number of mouthwatering ways. And grilling takes potato preparation out of the kitchen completely, making it both convenient and cool for the summertime cook.

So don't put Wisconsin potatoes aside for the summer, or reserve them just for the salad bowl. Get 'em ready for the grill with oils, marinades, herbs and seasonings, even a sprinkling of cheese; grill 'em up solo or pair them with other great summertime vegetables; put 'em in packets, directly on the grill rack, or skewer them—the ideas here should help get your creative juices flowing:

- Slice Wisconsin Russets, brush with olive oil or melted butter, sprinkle with herbs or seasoning blends, and grill until tender. See **Grilled Wisconsin Potato "Steaks,"** complete with flavor variations, attached.

- Turn **Grilled Wisconsin Potato “Steaks”** into open-faced sandwiches by topping with seasoned grilled summer vegetables See **Grilled Wisconsin Potato Steak & Vegetable Sandwiches**, attached.
- Update the decades-old favorite, Hobo Potatoes, by grilling Wisconsin baby red potatoes and garden vegetables in foil packets—add sliced poultry or lean meat for a full meal-in-a-pouch, or simply top with shredded cheese before serving. See **Wisconsin Potatoes & Garden Vegetable Packets**, attached.
- Make a healthy, delicious meal-on-a-skewer of turkey tenderloin pieces and Wisconsin baby potatoes, marinated in your favorite vinaigrette—see **Marinated Turkey & Wisconsin Potato Skewers**, attached.

No matter which way you choose, Wisconsin potatoes will liven up your summer grilling with fresh flavors and irresistible goodness!

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The Wisconsin Potato & Vegetable Growers Association (WPVGA) was established in 1948, and is headquartered in Antigo, WI where it provides grower education, government support and consumer education for the 150-grower organization. For more information about WPVGA, contact Angela C. Hemauer, Director of Promotions & Consumer Education at (715) 623-7683 or ahemauer@wisconsinpotatoes.com. Or visit www.wisconsinpotatoes.com.

Grilled Wisconsin Potato “Steaks”

Look for the Wisconsin Russet Goldrush variety, and try one of the Variations to make this an all-summer-long favorite!

Yield: 4 side dish servings

Ingredients

4 medium **Wisconsin Russet potatoes**, washed
To taste Salt, pepper (see Variations, below)
As needed Olive oil (see Variations)
To taste Assorted fresh herbs, chopped OR dried herbs (see Variations)

Preparation:

- 1) Preheat grill.
- 2) Slice **Wisconsin potatoes** lengthwise into ¾-inch-thick “steaks”
- 3) Place **Wisconsin potato “steaks”** in medium bowl; drizzle with olive oil.
- 4) Sprinkle with salt, pepper and desired herbs. Mix lightly to spread seasonings throughout.
- 5) Place **Wisconsin potato “steaks”** on hot grill, and cook for 2-1/2 minutes per side.
- 6) Brush with the oil and seasonings remaining in bowl, if desired, to keep “steaks” from sticking.
- 7) Remove from grill; serve with other grilled vegetables, chicken, turkey tenderloins or burgers.

Variations:

- *For the olive oil*, try herb-infused olive oils or a combination of melted butter and olive oil
- *For salt and pepper*, try Kosher or sea salt; garlic, onion or seasoned salt; or cracked black, pink or red peppercorns
- *For fresh herbs*, try chopped fresh Italian flat parsley, Greek oregano or sweet basil; whole marjoram leaves, thyme or rosemary sprigs, or any combination.
- *For dried herbs*, use the same varieties as for fresh herbs; crush them first to release the oils, and use 1/3 as much as you would fresh herbs

Grilled Wisconsin Potato Steak & Vegetable Sandwiches

*Use the longest **Grilled Wisconsin Potato Steaks** as the “bread” for these sandwiches of bistro-style grilled vegetables, and finish them off with a sprinkling of full-flavored cheese.*

Yield: 4 open-faced sandwiches or 8 side dish servings

Ingredients

4 medium	Japanese eggplants (or small regular eggplants), sliced lengthwise ½-inch thick
1 medium	Zucchini, sliced lengthwise ¼-inch thick
1 medium	Yellow summer squash, sliced lengthwise ¼-inch thick
1 medium	Sweet red or orange pepper, seeded and quartered
1/3 cup	Olive oil
1 small	Onion, sliced ½-inch thick
To taste	Salt, black pepper
¼ to 1/3 cup	Bottled vinaigrette salad dressing
1 recipe	Grilled Wisconsin Potato Steaks (recipe above), prepared through Step 4
4 Tbsp.	Grated Gruyere, Aged Gouda, Homestead-style cheese or shredded Fontina, optional

Preparation:

- 1) Brush eggplant, zucchini, squash and sweet peppers with some of the olive oil.
- 2) Skewer onion slices through the sides onto a long metal skewer; brush with some olive oil. Season vegetables with salt and pepper.
- 3) On uncovered grill, grill vegetables over medium coals for 6 to 7 minutes. Turn; cook another 4 to 5 minutes. [If some of vegetables cook faster than others, move to a cooler corner of the grill while completing the recipe.]
- 4) Place prepared **Grilled Wisconsin Potato Steaks** on grill; cook “steaks” and vegetables for 2 to 2-1/2 minutes or until all are tender.
- 5) Drizzle the eight largest **Grilled Wisconsin Potato Steaks** with vinaigrette; top with the grilled vegetables.
- 6) If desired, top each with ½ Tbsp. of the grated cheese.
- 7) Serve two open-faced sandwiches per person, using smaller “steaks” on the side. Or, serve one open-faced sandwich as a side to grilled meat or poultry.

Wisconsin Potatoes & Garden Vegetable Packets

Add a bit of minced garlic for a more robust flavor. Or make smaller, individual packets and tuck in 3 ounces of sliced chicken breast to cook with the veggies—when the chicken registers 140°F on a cooking thermometer, dinner's done!

Yield: 4 to 6 side dish servings

Ingredients

¼ cup	Butter or margarine, melted
2 tsp.	Snipped fresh basil, thyme, or rosemary OR ½ tsp. dried herbs, crushed
4 cups	Wisconsin baby red potato halves , such as <i>Red Norland</i> or <i>Baby Yukon Gold</i>
1 medium	Sweet red pepper, cut into ½-inch strips
1 medium	Zucchini, cut into ½-inch slices
1 medium	Yellow summer squash, bias-sliced cut into ½-inch slices
½ cup	Chopped sweet red onion
To taste	Salt, black pepper
Optional	Prepared shredded cheese blends

Preparation:

- 1) In small bowl, combine melted butter and herbs; set aside
- 2) In large bowl, toss together all the vegetables.
- 3) Fold a 36x18-inch piece of heavy-duty foil in half to make an 18-inch square.
- 4) Place vegetables in center of foil. Drizzle with melted butter-herb mixture. Season with salt and pepper.
- 5) Bring up opposite edges of foil; seal with a double fold.
- 6) Fold remaining edges together to completely enclose the vegetables, leaving some room for the steam to build.
- 7) On uncovered grill over medium coals, grill packet for 15 to 20 minutes or until potatoes are tender. (To test for doneness, open one corner very carefully and poke a **Wisconsin potato piece** with a fork. Re-seal if more cooking time is needed.)
- 8) Serve immediately, topped with a light sprinkling of shredded cheese, if you desire.

Marinated Turkey & Wisconsin Potato Skewers

Wisconsin potato growers like to dig the first of the new red potato crop for their Fourth of July celebrations—the sweet, fresh taste and vibrant red color convey the spirit of the holiday. Chances are, you won't be digging your own, but you can enjoy the season's new potatoes in this lively dish, on firecracker-esque skewers!

Yield: 4 main dish servings

Ingredients

12 to 16	Wisconsin new potatoes such as <i>German Butterball, Sierra Gold or Molli</i> cut into halves or 1-inch pieces
1, 10-oz.	Turkey tenderloin, cut into 1-inch pieces
½ cup	Prepared herbed vinaigrette or oil-and-vinegar-based salad dressing
1 medium	Sweet green pepper, cut into 1-inch pieces
1 large	Sweet yellow pepper, cut into 1-inch pieces

Preparation:

- 1) In covered medium-large saucepan, cook **Wisconsin potatoes** in small amount of boiling water for 12 to 14 minutes or until nearly tender. Drain and cool.
- 2) Place turkey and cooled **Wisconsin potato pieces** in large resealable plastic bag set inside a bowl. Pour vinaigrette over pieces in plastic bag; seal bag. Turn to coat turkey and Wisconsin potato pieces.
- 3) Marinate in refrigerator for 2 hours, turning bag occasionally. During the last 30 minutes of marinating, soak wooden skewers in water.
- 4) Drain turkey and **Wisconsin potato pieces**, reserving the marinade.
- 5) Using the soaked skewers, thread alternating pieces of turkey, **Wisconsin potato pieces**, sweet green and yellow pepper pieces, leaving about ¼ inch between each piece.
- 6) On uncovered grill, grill skewers over medium-hot coals for 5 minutes, brushing often with reserved marinade. Turn, grill 5 to 7 minutes more or until turkey pieces are tender and no longer pink inside. Discard any unused marinade at the end of grilling.