

Blue “Buffalo” Loaded Tater Skins

Ground buffalo travels in style in these crispy potato skins.

Caramelized onions, green chiles, and **Kaukauna® Blue Cheese** make for a delicious side and rave reviews.

INGREDIENTS:

- 3 C Kaukauna® Blue
- 6# buffalo, ground
- 1 ½ C onions, yellow, minced
- 1 ½ C milk, whole
- 6 Tbsp green chiles, mild, diced, canned
- 5 C tomatoes, red, 5x6, small dice
- 5 tsp paprika, Spanish, smoked
- 1 tsp sea salt
- 288 each potato skin wedges, fried

METHOD:

1. Place ground buffalo and onions in a large sauce pot and sauté over medium-high heat for approximately 5 minutes; stirring frequently. When the buffalo is fully cooked and browned, lower the heat—add the Kaukauna® Blue Cheese, milk and green chiles and stir to combine evenly. Gently heat an additional 2-3 minutes to fully melt the cheese, making a buffalo blue cheeseburger sauce. Reserve warm.
 - a. Refrigerate and reserve cold (CCP 35-38°F) any buffalo blue cheeseburger sauce, not being used for service.
2. Place the tomatoes, paprika and sea salt in a mixing bowl and stir to combine evenly. Reserve cold.
3. **For 1 order:** fry 6 potato skin wedges until crispy & fully cooked. Drain & remove from fryer and place in a serving basket. Spoon 4 oz. of the reserved buffalo blue cheeseburger sauce over the potato skins, then spoon 1 full Tbsp smoked tomatoes over the sauce.
4. Repeat for remaining orders as needed.

PORTIONS: 48 **SERVING SIZE:** 6 loaded potato skins

