

## **CHEESY POTATO GEM BITES**

2 cups water  
1 cup Augason Farms Potato Gems  
Complete Mashed Potatoes  
1 cup cubed cheese, approximately  
6-ounces  
2 cups crushed potato chips

Preheat oven to 350°F. Bring water to a boil. Quickly whisk in Potato Gems, stirring well; remove from heat and set aside for 10 minutes. Shape Potato Gems around a 3/4-inch cube of cheese. Roll in crushed potato chips and bake for 10 to 15 minutes until lightly browned.

## **GOLD MINE POTATOES**

2 cups Augason Farms Chicken Flavor Bouillon, prepared  
1 teaspoon garlic salt  
1 cup Augason Farms Potato Gems Complete Mashed Potatoes  
1/2 cup prepared Augason Farms Morning Moo's® Low Fat Milk Alternative  
2 tablespoons buttermilk powder  
1/4 cup Augason Farms Dehydrated Chopped Onions, rehydrated  
1 teaspoon salt  
1/8 teaspoon pepper

In a large saucepan, combine broth and garlic salt, bring to a boil. Whisk in Potato Gems, set aside for 10 minutes. In a small saucepan, combine Morning Moo's Milk and buttermilk powder together. Heat until warm, then add to potato mixture and whip. Stir in onions, salt and pepper.

\*For "loaded" Gold Mine Potatoes, add Augason Farms Butter Powder, Augason Farms Cheese Powder, sour cream, green onions, bacon, and shredded cheese as desired.