

BASIC AMERICAN FOODS™

MORE TOTS Please!



Add Some **FUN** and Build Your **BEST MENU**

EASY and **DELICIOUS**

TOT MIX-INS

Your customers load up on house-made comfort food and you load up on profits.

LOADED TOTS

199%

4-Year Menu Growth

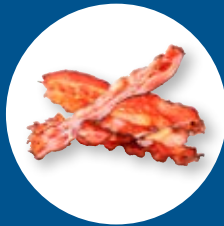
— Datassential MenuTrends 2021



MIX & MATCH



GREEN ONION



BACON



CHEESE



JALAPEÑO



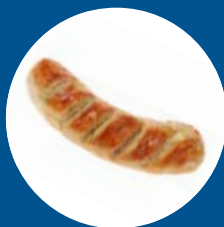
PULLED PORK



RANCH SEASONING



GREEN CHILI



SAUSAGE



BBQ SAUCE



GARLIC



PEPPERONI



HOT SAUCE

For Endless Customization

RECIPE INSPIRATION

POTATO TOT MIX

SKU 11067 | Pack Size 8/15.5 oz



Old Bay TOTS

YIELD: 75 Tots (#60 scoop)

INGREDIENTS

- 1 pouch BAF Potato Tot Mix
- 1 qt Water, hot (min 180°F)
- 2 Tbsp Old Bay seasoning
- 1 cup Lump crab meat (optional)

INSTRUCTIONS

1. In a mixing bowl, combine Tot Mix and Old Bay seasoning.
2. Pour in hot liquid and stir.
3. Let sit for 20 minutes.
4. Gently fold in crab meat (optional).
5. Form tots with a #60 scoop.
6. Fry at 350°F for 1½–2 min.





Loaded Pulled Pork TOTS

YIELD: 78 Tots (#60 scoop)

INGREDIENTS

- 1 pouch BAF Potato Tot Mix
- 1 qt Water, hot (min 180°F)
- 1 Tbsp Ranch seasoning mix, dry
- 0.25 cup Jalapeño, minced
- 1 cup Pulled pork, seasoned, not sauced, chopped
- 1 cup Cheddar cheese, shredded

INSTRUCTIONS

1. In a mixing bowl, combine Tot Mix, ranch seasoning and jalapeños.
2. Pour in hot liquid and stir.
3. Let sit for 20 minutes.
4. Gently fold in pork and cheese.
5. Form tots with a #60 scoop.
6. Fry at 350°F for 1½–2 min.



Dill Pickle TOTS

YIELD: 60 Tots (#60 scoop)

INGREDIENTS

- 1 pouch BAF Potato Tot Mix
- 2 cup Water
- 2 cup Dill pickle juice
- 2 tsp Dill, fresh or dried
- 2 tsp Crushed red pepper

INSTRUCTIONS

1. In a pan, combine water and pickle juice and bring to a boil.
2. In a mixing bowl, combine Tot Mix, dill and crushed red pepper.
3. Pour in hot liquid and stir.
4. Let sit for 20 minutes.
5. Form tots with a #60 scoop.
6. Fry at 350°F for 1½–2 min.

TIP:

Pre-scoop Tot Mix on a sheet pan and hold in refrigerator until ready to fry



BEYOND TOT MENU VERSATILITY

Tot-Stada

YIELD:
51 Tot-Stadas (#40 scoop)

INGREDIENTS

- 1 pouch BAF Potato Tot Mix
- 1 qt Water, hot (min 180°F)
- 1 tsp Cumin
- 0.5 tsp Chili powder
- 1 tsp Tajin

INSTRUCTIONS

1. In a mixing bowl, combine Tot Mix and spices.
2. Pour in hot liquid and stir.
3. Let sit for 20 minutes.
4. Portion cakes with a #40 scoop.
5. Press potato cakes with spatula to a thickness of a ½ inch or less.
6. Cover and freeze for 6-8 hours, until frozen.
7. Fry at 350°F for 1-1½ min., until golden brown. Or grill on 350°F flat top for 3 min., flip and grill additional 2 min., until golden brown.





Potato Cake Benedict

YIELD:

31 Potato Cakes (#24 scoop)

INGREDIENTS

1 pouch BAF Potato Tot Mix
1 qt Water, hot (min 180°F)

INSTRUCTIONS

1. In a mixing bowl, combine Tot Mix and hot liquid.
2. Let sit for 20 minutes.
3. Portion cakes with a #24 scoop.
4. Press potato cakes with spatula to desired thickness.
5. Cover and freeze for 6-8 hours, until frozen.
6. Fry at 350°F for 2-3 min., until golden brown.
Or grill on 350°F flat top for 3 min., flip and grill additional 3 min., until golden brown.

Tots are Trending
on Breakfast Menus with

92%

4-Year Menu
Penetration Growth

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POTATO TOT MIX

SKU 11067 | Pack Size 8/15.5 oz

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