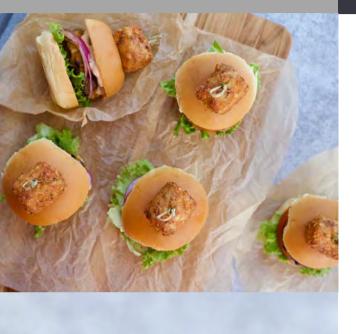
CHEESEBURGER SLIDERS WITH BACON CHEDDAR CHIVE TATER KEGS



INGREDIENTS:

6 Bacon Cheddar Chive Tater Kegs

SUGGESTED SLIDER INGREDIENTS:

- 6 Slider Buns
- · 1 lb. Ground Beef
- Seasonings of choice for meat
- Cheddar
- Lettuce
- Tomato
- · Red Onion
- Pickles
- 1000 Island or Mayonnaise

- 1. Heat oil to 350F.
- 2. Fry Tater Kegs for 6 7 minutes, until golden and internal temperature has reached 160F.
- 3. Cook and assemble sliders. Secure tater keg on the top with a skewer. Serve with desired dipping sauces.







BACON CHEDDAR CHIVE TATER KEG POUTINE



INGREDIENTS:

- 9 Bacon Cheddar Chive Tater Kegs
- French Fries, as needed
- Sharp Cheddar Cheese Curds, as needed
- · Poutine Gravy, as needed

- 1. Heat oil to 350F.
- 2. Fry Tater Kegs for 6 7 minutes, until golden and internal temperature has reached 160F.
- 3. While the kegs fry, deep fry the French fries and heat up the poutine gravy.
- 4. To assemble: Place cooked French fries in the bottom of a skillet. Top with Tater Kegs, cheese curds and poutine gravy. Serve immediately.





BREAKFAST TATER KEG SANDWICH



INGREDIENTS:

- 3 Breakfast Tater Kegs
- 1 English Muffin, toasted
- 1 small Avocado, smashed
- Handful of Fresh Herbs (cilantro, parsley, basil, etc)
- 2 slices cooked Bacon
- 1 over-easy Egg

- 1. Heat oil to 350F.
- 2. Fry Tater Kegs for 6 7 minutes, until golden and internal temperature has reached 160F.
- 3. To assemble: Toast the English muffin and layer in desired order with tater kegs, smashed avocado, herbs, bacon and egg.



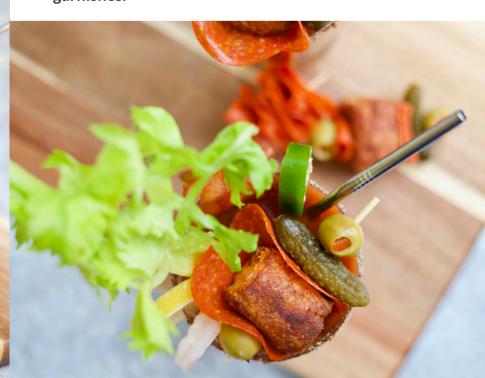
BUFFALO CHICKEN TATER KEG BLOODY MARY



INGREDIENTS:

- Buffalo Chicken Tater Kegs (as needed)
- Preferred Bloody Mary Mix
- Preferred Vodka
- Preferred Garnishes

- 1. Heat oil to 350F.
- 2. Fry Tater Kegs for 6 7 minutes, until golden and internal temperature has reached 160F.
- 3. Mix Bloody Mary mix with your preferred brand of vodka. Use a cocktail pick or skewer to serve with Tater Kegs and other desired garnishes.



BUFFALO CHICKEN TATER KEG SKEWERS



INGREDIENTS:

- 5 Buffalo Chicken Tater Kegs (per skewer)
- · Sour Cream, as needed
- · Crumbled Bacon, as needed
- · Blue Cheese Crumbles, as needed
- · Freshly Chopped Chives, as needed

- 1. Heat oil to 350F.
- 2. Fry Tater Kegs for 6 7 minutes, until golden and internal temperature has reached 160F.
- 3. To assemble: Place Tater Kegs on skewers and drizzle with sour cream. Then top with crumbled bacon, blue cheese crumbles and freshly chopped chives.





REUBEN TATER KEG QUESADILLA



INGREDIENTS:

- 3 Reuben Tater Kegs
- 1 Burrito Sized Tortilla
- 1/2 cup Shredded Swiss, or as desired
- 1/3 cup Shredded Monterey Jack
- 2 Slices Corned Beef
- 1/4 cup Sautéed Peppers and Onions
- · 1 tbsp. Butter, or as needed
- Fresh Italian Parsley, optional garnish
- · Caraway Seeds, optional garnish

SUGGESTED SAUCES FOR SERVING:

- 1000 Island
- Guacamole
- · Pico De Gallo

- 1. Heat oil to 350F.
- 2. Fry Tater Kegs for 6 7 minutes, until golden and internal temperature has reached 160F.
- 3. To assemble the Quesadilla: Melt butter in a large skillet and place tortilla on top. Pile ingredients on one side of the tortilla in the following order: shredded cheese, corned beef, Reuben Tater Kegs (cut in half), sautéed peppers and onions, additional cheese. Then fold over the tortilla and continue to heat, flipping halfway through, until cheese has melted, and the exterior tortilla is toasted.
- 4. Sprinkle with fresh herbs, caraway seeds and served with desired dipping sauces.

REUBEN TATER KEGS IN A BLANKET



INGREDIENTS:

- · 16 Reuben Tater Kegs
- · Crescents Dough, as needed
- · Egg wash, optional
- · Cajun Seasoning, optional

SUGGESTED SAUCES FOR SERVING:

- Beer Cheese Dip
- Ketchup
- Mustard

- 1. Heat oil to 350F.
- 2. Fry Tater Kegs for 6 7 minutes, until golden and internal temperature has reached 160F.
- 3. To assemble the spuds in a blanket: Wrap each tater keg in crescents dough. (OPTIONAL) Brush the exterior with egg wash and sprinkle with Cajun seasoning.
- 4. Bake in a 375F oven for 10 12 minutes, or until crescent are golden brown.
- 5. Serve with suggested sauces.





REUBEN TATER KEG STUFFED EGG ROLLS



INGREDIENTS:

- 2 Reuben Tater Kegs per egg roll
- Thinly Sliced Corned Beef
- Shredded Swiss Cheese
- Sourkraut
- · Horseradish Crema
- Egg Roll Wrappers

SUGGESTED SAUCES FOR SERVING:

1000 Island or French Dressing

- 1. Heat oil to 350F.
- 2. Fry Tater Kegs for 6 7 minutes, until golden and internal temperature has reached 160F.
- 3. To assemble the Egg Rolls: Lay egg roll wrapper out flat. Fill each roll with 1 piece of corned beef, sauerkraut, two tater kegs, shredded cheese and horseradish creama. Gently fold each side of the egg roll wrapper around the filling and seal the ends with a dab of water. Deep fry at 350F for 3 4 minutes, or until golden.



CRAB TATER KEG STUFFED GRILLED CHEESE

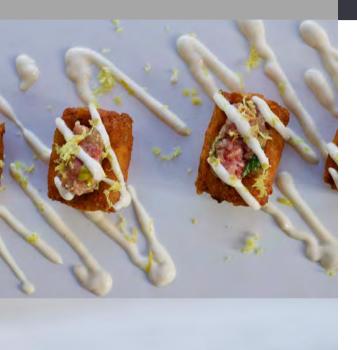


INGREDIENTS:

- Crab Tater Kegs
- Shredded Monterey Jack
- Pimento Cheese
- · 2 Slices of Bread
- Mayonnaise or Butter

- 1. Heat oil to 350F.
- 2. Fry Tater Kegs for 5 5 ½ minutes, until golden and internal temperature has reached 160F.
- 3. Slather each side of the bread with mayonnaise or butter. Place one piece of bread in a skillet over medium high heat and pile high with pimento cheese, Monterey jack and crab tater kegs. Top with other slice of bread and continue to cook until cheese has melted, flipping halfway through.

CRAB TATER KEGS WITH STEAK TARTARE



INGREDIENTS:

- Crab Tater Kegs
- Steak Tartare
- · Garlic-Lemon Aioli, garnish
- Lemon Zest, garnish
- Fresh Parsley, garnish

- 1. Heat oil to 350F.
- 2. Fry Tater Kegs for 5 5 ½ minutes, until golden and internal temperature has reached 160F.
- 3. Top each keg with a steak tartare and drizzle with garlic-lemon aioli. Garnish with fresh parsley and lemon zest.



SW CHORIZO TATER KEG PIZZA



INGREDIENTS:

- Chorizo Tater Kegs
- Preferred Cheese, shredded
- Green Onions
- Cilantro
- Serrano Peppers
- Salsa, for dipping

- 1. Heat oil to 350F.
- 2. Fry Tater Kegs for 6 7 minutes, until golden and internal temperature has reached 160F.
- 3. Place kegs in an oven-safe skillet and garnish with desired cheese and toppings. Place in a 450F oven (or broiler) until cheese has melted. Serve with salsa and enjoy immediately.



BACON WRAPPED SW CHORIZO TATER KEGS



INGREDIENTS:

- 4 Chorizo Tater Kegs
- 4 Pieces of Bacon
- Fresh Chives, chopped for garnish

FOR THE CILANTRO CREMA:

- ¼ cup Cilantro, chopped
- ¼ cup Green Onions, thinly sliced
- 1 Garlic Clove, minced
- ¼ cup Mayonnaise
- ¼ cup Sour Cream
- Juice of ½ Lime
- Zest of ½ Lime
- ¼ tsp. Salt, or more to taste
- ¼ tsp. Pepper, or more to taste

- 1. Heat oil to 350F.
- 2. Fry Tater Kegs for 5 minutes.
- 3. Wrap each Keg with 1 slice of bacon and secure with a wooden pick.
- 4. Drop bacon-wrapped kegs back into the fryer and cook until bacon is browned and crispy, between 3 5 minutes.
- 5. While the kegs finish cooking, mix together all ingredients for cilantro crema in a small bowl.
- 6. Allow bacon-wrapped kegs to drain a few minutes before plating. Serve with cilantro crema and sprinkle with fresh chives.

LOBSTER TATER KEGS WITH TOMATO BISQUE



INGREDIENTS:

- Lobster Tater Kegs (as needed)
- · Tomato Bisque
- Burrata with Truffles
- Fresh Thyme and Basil

- 1. Heat oil to 350F.
- 2. Fry Tater Kegs for 5 5 ½ minutes, until golden and internal temperature has reached 160F.
- 3. To serve: Pour bisque into a bowl. Top with burrata, fresh herbs and garnish with tater kegs on a skewer.





CHEDDAR CHIVE TATER KEG LOADED NACHOS

INGREDIENTS:

- Cheddar & Chive Tater Kegs
- Tortilla Chips
- Shredded Monterey Jack Cheese
- Fresh Tomatoes
- Red Onion
- Fresh Cilantro
- · Radish slices
- Fresh Jalapenos
- Fresh Avocado

SUGGESTED DIPPING SAUCES:

- Sour Cream
- · Green Salsa Verde
- Pico de Gallo

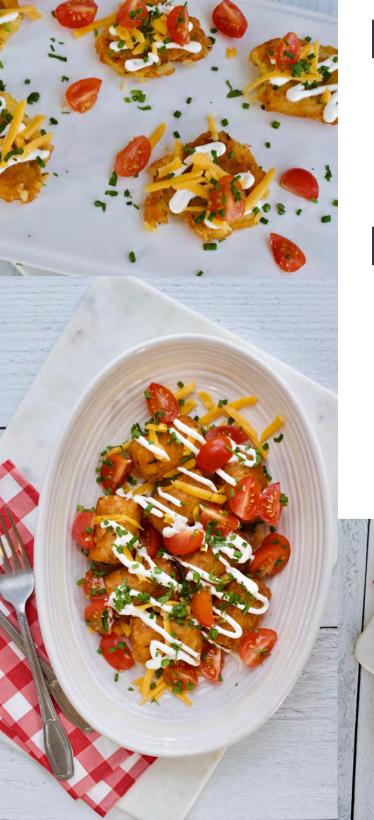
- 1. Heat oil to 350F.
- 2. Fry Tater Kegs for 5 5 ½ minutes, until golden and internal temperature has reached 160F.
- 3. To assemble: Stack first three ingredients onto a serving plate and place under the broiler until cheese has melted and starting to brown. Then top with remaining ingredients and serve with suggested dipping sauces.

CHEDDAR CHIVE TATER KEG FLATS



- · Cheddar & Chive Tater Kegs
- Sour Cream
- Shredded Cheddar
- Chives
- Tomatoes
- Chopped Italian Parsley

- 1. Heat oil to 350F.
- 2. Fry Tater Kegs for 5 5 ½ minutes, until golden and internal temperature has reached 160F.
- 3. These can be served as a keg with toppings piled on top or you can smash the keg to turn them into a flat surface, similar to a potato skin. The keg version is ideal for pubs and restaurants, where the flats would be good for private parties and catering.



BACON JALAPENO POPPER TATER KEG CHILI NACHOS



INGREDIENTS:

- · 14 Bacon Jalapeno Popper Tater Kegs
- · Cream Cheese, warmed
- · Cilantro
- Chives

CHILI RECIPE:

- · 1 tbsp. Olive Oil
- 1/2 Yellow Onion, chopped
- 1 Green Bell Pepper, chopped
- · 1 lb. Ground Beef
- · 2 Garlic Cloves, minced
- · 3 oz. Tomato Paste
- 1 (14.5 oz) can Diced Tomatoes
- 1/2 cup Beef Stock
- · 1 tbsp. Paprika
- 1 tbsp. Chili Powder
- ½ tsp. Ground Cumin
- ½ tsp. Garlic Powder
- · Salt + Pepper, to taste

- 1. Sauté yellow onion and bell pepper with olive oil in a large stockpot over medium-high heat until softened.
- 2. Add Ground Beef continue to sauté until browned. Drain excess fat and pour mixture back into the stockpot.
- 3. Add garlic and tomato paste and sauté for 1 minute before adding the remaining ingredients.
- 4. Stir together and taste for flavor. Add salt and pepper, to taste.
- 5. Turn heat to low and allow the chili to simmer while you cook the tater kegs.
- 6. Preheat oil to 350F. Once it's come to temperature, deep fry the tater kegs for 6 ½ 7 minutes, or until internal temperature has reached 160F.
- 7. Divide chili between two serving bowls. Top each with 7 Tater Kegs and drizzle with warmed cream cheese. Sprinkle with herbs and serve immediately.

BACON JALAPENO POPPER TATER KEG CHEESEBURGER BITES



INGREDIENTS:

- · 24 Tater Kegs
- · Shredded Cheddar Cheese, as needed
- Pickle Slices

FOR THE CHEESEBURGER GROUND BEEF:

- · 1 lb. Ground Beef
- ½ Onion, chopped
- · 2 tbsp. Mayonnaise
- · 2 tbsp. Ketchup
- 1 tbsp. Yellow Mustard
- · 2 tbsp. Chopped Pickles

FOR THE SPECIAL SAUCE:

- 1/2 cup Mayonnaise
- · 1 tbsp. White Wine Vinegar
- · 2 tbsp. Ketchup
- 1 tbsp. Yellow Mustard
- · 1 tsp. Paprika
- 1 tsp. Garlic Powder
- 3 tbsp. Chopped Pickles

- 1. Preheat oil to 350F. Once it's come to temperature, deep fry the tater kegs for 6 ½ 7 minutes, or until internal temperature has reached 160F.
- 2. While the kegs fry, cook the beef and chopped onion in a skillet over medium-high heat until browned. Drain excess fat and return the ground beef to the skillet.
- 3. Add mayonnaise, ketchup, yellow mustard and chopped pickles to the ground beef. Stir to combine.
- 4. Once kegs are cooked, smash them into a muffin container. Top each one with the cheeseburger ground beef and sprinkle with cheese.
- 5. Place under a broiler until cheese has melted.
- 6. Whisk all ingredients for special sauce together in a bowl and set aside.
- 7. When the cheeseburger bites are ready, remove them from muffin tin and serve immediately with pickle slices and a drizzle of special sauce.