

Tater Kegs

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

DIRECTIONS:

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.



Tater Kegs

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

DIRECTIONS:

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.



Tater Kegs

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

DIRECTIONS:

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.



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BUFFALO CHICKEN TATER KEG BLOODY MARY



INGREDIENTS:

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

DIRECTIONS:

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.



Tater Kegs

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

DIRECTIONS:

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.



Tater Kegs

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

DIRECTIONS:

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.

Tater Kefs

REUBEN TATER KEGS IN A BLANKET



INGREDIENTS:

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

SUGGESTED SAUCES FOR SERVING:

- Beer Cheese Dip
- Ketchup
- Mustard



DIRECTIONS:

1. Heat oil to 350F.
2. Fry Tater Kefs 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.



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REUBEN TATER KEG STUFFED EGG ROLLS

INGREDIENTS:

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

SUGGESTED SAUCES FOR SERVING:

- 1000 Island or French Dressing

DIRECTIONS:

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 crema. 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.



Tater Kegs

CRAB TATER KEG STUFFED GRILLED CHEESE

INGREDIENTS:

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

DIRECTIONS:

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.



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CRAB TATER KEGS WITH STEAK TARTARE

INGREDIENTS:

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

DIRECTIONS:

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.



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SW CHORIZO TATER KEG PIZZA



INGREDIENTS:

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

DIRECTIONS:

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.



Tater Kegs

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

DIRECTIONS:

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.

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LOBSTER TATER KEGS WITH TOMATO BISQUE

INGREDIENTS:

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

DIRECTIONS:

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.



Tater Kegs

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

DIRECTIONS:

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.

Tater Kegs

CHEDDAR CHIVE TATER KEG FLATS



INGREDIENTS:

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

DIRECTIONS:

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.



Tater Kegs

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

DIRECTIONS:

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.

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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

DIRECTIONS:

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.