



# PEI POTATO TATER- TOTS

## INGREDIENTS

- 6 PEI Russet Potatoes
- 1 tsp. of potato starch
- Salt and pepper, to taste
- Vegetable oil, for frying

### Dip ideas:

- Sour Cream & Lime Juice & Garlic
- Mayo and Serracha
- Ketchup

**PREP TIME: 20 MINUTES**  
**COOK TIME: 20 MINUTES**  
**MAKES 40 TOTS**

Make sure to always ask an adult before preparing this recipe.

## DIRECTIONS

Step 1: Preheat oven to 350 degrees Fahrenheit (175 degrees Celsius). Place potatoes on a baking sheet and poke holes all over them with a fork. Bake until tender, about 50 minutes. Cool and peel.

Step 2: Using a box grater, grate the potatoes into a bowl. Season with salt and pepper and gently toss them with the potato starch.

Step 3: Divide the mixture in 8. Roll the potato mixture into 8 separate logs, 1 inch thick, 5 inches long. Wrap the logs in plastic wrap and chill them in the refrigerator for at least 2 hours.

Step 4: Heat a frying pan with enough oil to generously coat the bottom (ask an adult for help). Remove the plastic wrap and cut the tots in 1 inch pieces.

Step 5: In batches, fry the tots until golden brown on each side. Transfer to pan and bake at 350 degrees Fahrenheit for 18-20 minutes. Remove and let cool. Serve with your favourite dip. Enjoy!

