

Aloo Masala

Curried Potatoes

Yield: 50- ½ cup servings
Credit: ½ cup Vegetable, Starchy

10 lbs	Potatoes, Unpeeled (any variety)
½ c.	Olive Oil
½ c.	Garlic, Fresh chopped
2 T.	Turmeric
¼ c.	Whole Mustard Seed
¼ c.	Cumin Seed
1 t.	Cayenne Pepper (more or less depending on the heat desired)
1 T.	White Pepper
¼ c.	Ground Coriander
2 T.	Garam Masala
2 T.	Kosher Salt

- Preheat oven to 450 degrees
- Cut potatoes in 1" dice
- Combine all spices and seasonings in a bowl or container. Mix till well blended.
- Place diced potatoes in very large bowl (30 qrt is ideal)
- Add oil and mix to coat potatoes evenly with oil until they are all shiny.
- Add fresh Garlic and mix until distributed.
- Sprinkle the seasoning mix over the potatoes with the goal being a very even distribution of the ingredients for consistent flavor across the batch.
- Dump out and spread evenly onto two sheet pans.
- Roast in preheated oven at 450 degrees. Set timer for ten minutes.
- Check at ten-minute timer for even browning. Rotate pans as necessary.
- Roast another 5-10 minutes until an even golden-brown color has developed.
- Serve immediately if possible or hot hold until service.

Kent Getzin
chefkentgetzin.com
509-668-8578



Lead with Love - Provide High Impact and Low Ego - Move at the Speed of Trust