



Tater Kegs

CREATIVE RECIPE IDEAS





Jumbo Stuffed Goodness!

Tater Kegs are shredded potato stuffed with delicious flavors. All the best parts of a baked potato in the perfect handheld package. Tater Kegs are the perfect fit at every food service venue, from C-stores to white table cloth restaurants, this amazing finger food will be everyone's favorite treat! From the freezer ➡ to the fryer ➡ to the customer. They crossover to all parts of the menu; appetizers, lunch or dinner sides, kids, bar, buffet, and even center of the plate. Great for dine-in, delivery and to go. Weighing in at a whopping 1.5 ounces, this is obviously what every tater wants to be when it grows up. With all the uncertainties in the world today we should be able to be certain that our food always has great flavor, and Tater Kegs provide that comfort in every bite!

Tater Kegs/Stone Gate Foods
4218 Valley Industrial Blvd. S.
Shakopee, MN 55379
(952) 445-1350
www.stonegate-foods.com
www.taterkegs.com

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Reuben Tater Keg Quesadilla



Reuben Tater Keg Quesadilla

INGREDIENTS

- 3 Reuben **Tater Kegs**
- 1 burrito-sized tortilla
- 1/2 c. shredded Swiss cheese
- 1/3 c. shredded Monterey Jack
- 2 slices corned beef
- 1/4 c. sautéed peppers & onions
- 1 Tbsp. butter (as needed)
- Fresh Italian parsley, (optional garnish)
- Caraway seeds, (optional garnish)

SUGGESTED SAUCES FOR SERVING

- Thousand 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 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 over halfway through, until cheese is melted and the exterior tortilla is toasted.
4. Sprinkle with fresh herbs, caraway seeds and serve with desired dipping sauce.



Buffalo Chicken Tater Keg Skewers



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.



Bacon Wrapped Bacon Jalapeno Tater Kefs





Bacon Wrapped Bacon Jalapeno Tater Kegs

INGREDIENTS

- 4 Bacon Jalapeno **Tater Kegs**
- 4 slices of bacon
- Fresh chives, chopped for garnish

FOR THE CILANTRO CREMA

- 1/4 c. cilantro, chopped
- 1/4 c. green onions, thinly sliced
- 1 garlic clove, minced
- 1/4 c. mayonnaise
- 1/4 c. sour cream
- Juice of 1/2 lime
- Zest of 1/2 lime
- 1/4 tsp. salt, or more to taste
- 1/4 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 **Tater Kegs** back into the fryer and cook until bacon is browned and crispy, about 3 - 5 minutes.
5. While kegs finish cooking, mix together all the 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.

Bacon Jalapeno Tater Keg Chili Nachos

Bacon Jalapeno Tater Keg Chili Nachos

INGREDIENTS

- 14 Bacon Jalapeno **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 can (14.5 oz.) diced tomatoes
- 1/2 c. beef stock
- 1 Tbsp. paprika
- 1 Tbsp. chili powder
- 1/2 tsp. ground cumin
- 1/2 tsp. garlic powder
- Salt & pepper to taste



DIRECTIONS

1. Saute yellow onion and bell pepper with olive oil in a large stockpot over medium-high heat until softened.
2. Add ground beef, continue to saute until browned.
3. Drain excess fat and pour mixture back into stockpot.
4. Add garlic and tomato paste and saute for 1 minute before adding additional ingredients.
5. Stir together and taste for flavor, add salt and pepper to taste.
6. Turn heat to low and allow chili to simmer while you cook the **Tater Kegs**.
7. Heat oil to 350F.
8. Fry **Tater Kegs** for 6-7 minutes, until golden and internal temperature has reached 160F.
9. Divide chili between two serving bowls. Top each with 7 **Tater Kegs** and drizzle with warmed cream cheese. Sprinkle with herbs and serve immediately.



Crab Tater Kefs with Steak Tartare

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INGREDIENTS

- Crab **Tater Kefs**
- Steak tartare
- Garlic-lemon aioli, garnish
- Lemon zest, garnish
- Fresh parsley, garnish

DIRECTIONS

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



Cheddar Chive Tater Keg Flats



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INGREDIENTS

- Cheddar Chive **Tater Kegs**
- Sour cream
- Shredded cheddar cheese
- Chives
- Tomatoes
- Chopped Italian parsley

DIRECTIONS

1. Heat oil to 350F.
2. Fry **Tater Kegs** for 5 – 5 1/2 minutes, until golden and internal temperature has reached 160F.
3. Smash each **Tater Keg** to turn them into a flat surface, similar to a potato skin.
4. Pile additional ingredients on top of the flattened keg.



Bacon Cheddar Chive Tater Keg Topped Burgers



Bacon Cheddar Chive Tater Keg Topped Burgers

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.



Reuben Tater Kegs in a Blanket



Reuben Tater Kegs in a Blanket

INGREDIENTS

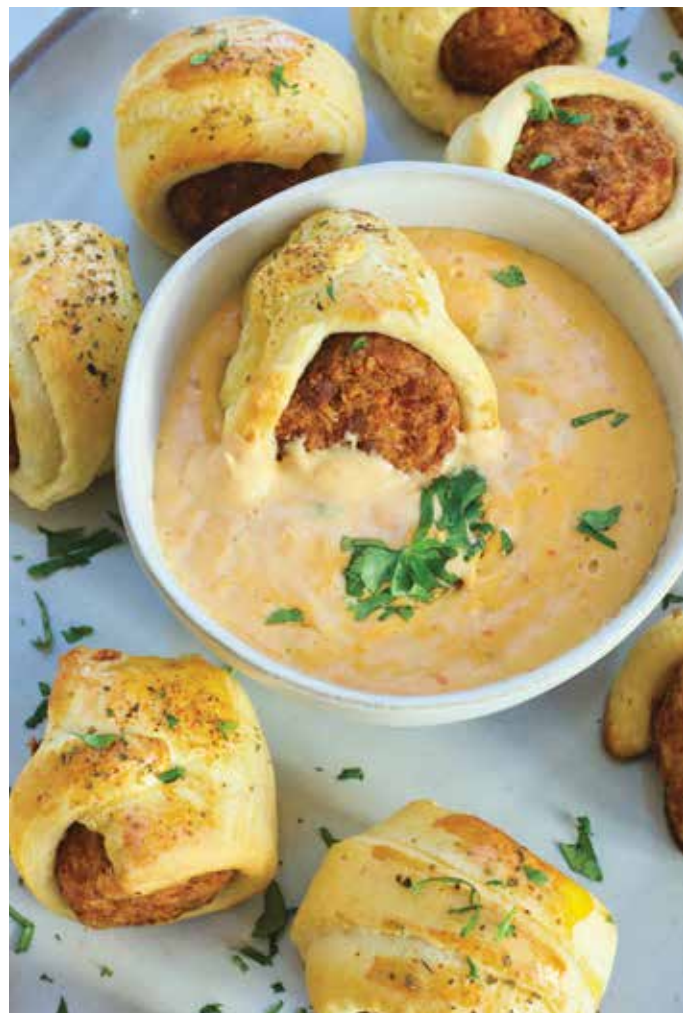
- 16 Reuben **Tater Kegs**
- Crescents dough, as needed
- Egg wash, optional
- Cajun seasoning, optional

SUGGESTED SAUCES FOR SERVING

- Beer cheese dip
- Ketchup
- Mustard

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, 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.



Breakfast Tater Keg Sandwich



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.



Bacon Jalapeno Tater Keg Cheeseburger Bites





Bacon Jalapeno Tater Keg Cheeseburger Bites

INGREDIENTS

- 24 **Tater Kegs**
- Shredded Cheddar cheese, as needed
- Pickle slices

FOR THE CHEESEBURGER GROUND BEEF

- 1 lb. ground beef
- 1/2 onion, chopped
- 2 Tbsp. mayonnaise
- 2 Tbsp. ketchup
- 1 Tbsp. yellow mustard
- 2 Tbsp. chopped pickles

FOR THE SPECIAL SAUCE

- 1/2 c. 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.
2. Fry the **Tater Kegs** for 6 1/2 - 7 minutes, or until internal temperature has reached 160F.
3. 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.
4. Add mayonnaise, ketchup, yellow mustard and chopped pickles to the ground beef. Stir to combine.
5. Once kegs are cooked, smash them into a muffin container. Top each one with the cheeseburger ground beef and sprinkle with cheese.
6. Place under a broiler until cheese has melted.
7. Whisk all ingredients for special sauce together in a bowl and set aside.
8. When the cheeseburger bites are ready, remove them from muffin tin and serve immediately with pickle slices and a drizzle of special sauce.

Crab Tater Kegs with Tomato Bisque



Crab Tater Kegs with Tomato Bisque

INGREDIENTS

- Crab **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 1/2 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



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 SALSA

- Sour cream
- Green salsa verde
- Pico de Gallo

DIRECTIONS

1. Heat oil to 350F
2. Fry **Tater Kegs** for 5 – 5 1/2 minutes, until golden and internal temperature has reached 160F.
3. To assemble, stack first three ingredients onto a serving plate and place under broiler until cheese has melted and is starting to brown. Then top with remaining ingredients and serve with suggested dipping salsas.



Buffalo Chicken Tater Keg Bloody Mary



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
3. golden and internal temperature has reached 160F.
4. 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.



Bacon Cheddar Chive Tater Keg Poutine



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.



Crab Tater Keg Grilled Cheese



Crab Tater Keg Grilled Cheese

INGREDIENTS

- Crab **Tater Kegs**
- Shredded Monterey Jack cheese
- Pimento cheese
- 2 slices of bread
- Mayonnaise or butter

DIRECTIONS

1. Heat oil to 350F.
2. Fry **Tater Kegs** for 5 - 5 1/2 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.



Reuben Tater Keg Egg Rolls



Reuben Tater Keg 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

- Thousand Island 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.



Bacon Jalapeno Tater Keg Pizza



Bacon Jalapeno Tater Keg Pizza

INGREDIENTS

- Bacon Jalapeno **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 cooked **Tater 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.



Traditional Appetizers and To-Go Options



Traditional Appetizers and To-Go Options

Tater Kegs are an outstanding appetizer all on their own, right out of the fryer. Serve with a simple dipping sauce, on the side of your favorite entree, or as part of an appetizer platter. **Tater Kegs** are perfect for dine-in, delivery and to-go. You can't go wrong!

INGREDIENTS

- **Tater Kegs**
- Anything else you like.

DIRECTIONS

1. Heat oil to 350F.
2. Fry **Tater Kegs** for 5 - 5 1/2 minutes (Crab or Cheddar Chive) or 6 - 7 minutes (Bacon Cheddar Chive, Reuben, Chorizo Burrito, Breakfast, Bacon Jalapeno, Cheese Bomb or Buffalo Chicken).
3. Serve when golden and internal temperature has reached 160F.



Tater Kegs

