



**PEOTRACO®**  
FOOD INC.  
"Sweetening lives since 1924"



# MACY'S CHEESY POTATO TATERS

**Yield:** 30 pieces

## Ingredients:

- 1 cup **Macy's Instant Mashed Potatoes**
- ¾ cup Hot water
- ½ tsp Iodized salt
- ⅛ tsp Ground black pepper
- ⅛ tsp Garlic powder
- ¼ tsp Dried or freshly chopped parsley
- 2 Tbsp **Macy's Pure Cornstarch**
- ¼ cup Processed cheese or mozzarella cheese, diced
- Vegetable oil, for frying
- ¼ cup All-purpose flour



## Procedure:

1. In a mixing bowl, combine **Macy's Instant Mashed Potatoes** and hot water. Mix until fully hydrated then allow to cool slightly.
2. Add salt, pepper, garlic powder, and parsley. Mix until well combined and smooth.
3. Gradually fold in **Macy's Pure Cornstarch** until the mixture becomes firm enough to shape but remains soft.
4. Portion the mixture into balls (around 9 grams each) and insert the cheese cubes in the center. Gently shape into small cylinders or bite-sized tots. Lightly coat with all-purpose flour, and tap off the excess.
5. Place the shaped taters on a tray lined with parchment paper. Chill in the refrigerator for at least 20–30 minutes to help them hold their shape.
6. Heat oil in a deep pan over medium-high heat.
7. Fry the taters in batches until golden brown and crispy on all sides, about 2–4 minutes.
8. Remove and drain on paper towels or a wire rack.
9. Season lightly with salt while still hot and serve with your preferred dipping sauce.