

Chipotle & Honey Potatoes

Method

Ingredients		%	Example Batch (g)
1	GF CHIPOTLE & HONEY GLAZE 2.5 KG PAIL, SJ# SE73312	11.0%	51
2	BOILED	54.0%	248
3	SMOKED BACON	11.0%	51
4	VEGETABLE OIL	7.0%	32
5	GHERKIN	4.0%	18
6	MISSISSIPPI BBQ SAUCE ORIGINAL 9 X 1.82KG, SJ# MBBQ0001CAT	6.0%	28
7	GRATED CHEESE	7.0%	32
		100%	460
1	Pre-cook the potatoes, refresh under cold water to cool and cut in half - set aside		
2	Grate the cheese, chop the gherkins and bacon		
3	Place the potatoes in a mixing bowl and drizzle with oil mixing together		
4	Add the bacon and gherkin peaces mixing together		
5	Add the Chipotle and Honey glaze gradually coating the potatoes well		
6	Transfer to a tin foil tray		
7	Garnish with grated cheese and dots of Mustard and BBQ sauce		

Cooking Suggestion

Pre-heat oven to 180°C. Remove all packaging and place potatoes and butter onto a pre-heated baking tray and cook in the centre of the oven for 45 minutes. Turn several times during cooking. Cook to a golden yellow colour and do not overcook.

Remember you can buy all your Ingredients, Packaging, Sundries and Machinery at competitive prices at www.scobiesdirect.com

© 2025

Scobie & Junor (Estd. 1919) Ltd, 1 Singer Road, East Kilbride, Scotland, G75 0XS

Tel: 01355 237041 Fax: 01355 263585 e-mail: info@scobiesdirect.com

Scobie & Junor (Ireland) Ltd, 14 McKinney Road, Mallusk, Newtownabbey, Co Antrim, BT36 4PE

Tel: 028 9084 1025 Fax: 028 9084 3547