

POTATO CAKES

A recipe by Chef Kurt Boucher, Café Rendezvous,
History Colorado Center

Ingredients

2 cups chilled mashed potatoes (see note)
2 tablespoons vegetable oil
2 tablespoons unsalted butter
1/2 cup all-purpose flour, for dredging
1 1/2 teaspoons kosher salt
1/4 teaspoon freshly ground black pepper

Directions

Divide the mashed potatoes into 8 equal portions. Use your hands to form 1/2-inch thick patties. Heat the oil with the butter in a large nonstick skillet over medium-high heat until almost smoking. Mix the flour with the salt and pepper in a pie plate. Coat the potato patties in the flour mixture. Add the potato cakes to the pan and reduce the heat to medium-low. Cook until they have formed a golden crust, 15 to 20 minutes. (Peek underneath using a spatula before turning.) Turn and cook the other side until golden brown, about 15 minutes. Season with additional salt and pepper and serve hot.

This recipe is inspired by *Living West*, a groundbreaking 7,000-square-foot exhibit exploring the dynamics between the people of Colorado and their state's extraordinary environment on view at the History Colorado Center.

This dish will be a featured special at Café Rendezvous in the History Colorado Center.

Café Rendezvous and Cater Rendezvous are operated by KM-SSA, a family owned and operated company that offers food service to cultural attractions around the United States. The chef-driven company focuses on top trends and cool ideas, and uses only the best ingredients.



Kurt Boucher is the Executive Chef of Café Rendezvous and Cater Rendezvous at the History Colorado Center. Before coming to the History Colorado Center he was a restaurant owner and personal chef. Chef Boucher was also an Iron Chef America contender and battled Bobby Flay.