



# Eye On Potatoes

## 2008 Is The International Year Of The Potato Help Raise \$50,000 For UNICEF

(NAPSA)—The United Nations General Assembly declared the year 2008 the International Year of the Potato to focus world attention on the importance of the potato in providing food security and alleviating poverty.

In celebration of this declaration, the Idaho Potato Commission invited 11 well-known chefs from across the country to share their favorite Idaho Potato recipes as part of “Recipes for Relief,” an online program to help raise awareness of the importance of potatoes and \$50,000 for the U.S. Fund for UNICEF, an organization that provides lifesaving nutrition, clean water and education to children in more than 150 countries around the world.

Every month, a different chef and recipe will be featured on [www.idahopotato2008.org](http://www.idahopotato2008.org). Click on the “Recipe of the Month” and 10 cents (up to \$50,000) will be donated to UNICEF. Kicking off the program was Chef Michael Symon, owner of Lolita Restaurant in Cleveland, OH, who shared his recipe for Idaho Potato Crab Tator Tots. All the recipes will be posted on the Web site throughout the year.



**Celebrate the Year of the Potato with delicious dishes like these scrumptious morsels of crab and spuds.**

### Idaho Potato Crab Tator Tots

#### Ingredients:

- 6 Idaho Potatoes, boiled and mashed**
- 1 lb. lump crabmeat**
- 1 qt. breadcrumbs, divided**
- Salt and pepper, to taste**

#### Preparation:

**Combine mashed potatoes, crabmeat and 1 qt. breadcrumbs, mix thoroughly. Roll mixture into balls. Roll balls in remaining 1 qt. breadcrumbs. Fry at 350°F until golden brown. Yields approx. 50.**