



Potato Tornado

Ingredients (makes 4):

Aioli

- 2 tsp Dried minced garlic
- 1 tbs Dried minced onion
- 2 tbs Fresh parsley, minced
- 1 cup Sour cream
- ½ cup Mayonnaise
- Salt and pepper as needed

Cyclone Potato Seasoning

- ½ tsp Onion powder
- ½ tsp Garlic powder
- ½ tsp Sea salt
- ¼ tsp Black pepper
- 1 ¼ cup Parmesan cheese, finely grated
- 1 cup Crispy bacon bits
- ¼ cup Scallions (optional)
- Mustard and ketchup if desired

Potato Tornadoes

- 4 Yukon Gold Potatoes
- 4 Bamboo Skewers

*Note: Crispier tornadoes are best achieved by frying, but for a more health conscious storm potato, you can bake at 350. Get twisted! Try this recipe with sweet potatoes, zucchini, top with chili and cheese or for a sweeter version season with cinnamon and sugar!

Talk with your family & prepare for a Potato Tornado that'll blow your taste buds away.

Preparing for Tornadoes:

- Make your emergency plan tonight & identify a safe room during a tornado.
- Be alert to changing weather conditions. Look for approaching storms.

Steps:

1. Prepare aioli but combining all ingredients in a bowl, transfer to storage bag or squeeze bottle for easy garnishing.
2. Preheat frying oil to 375 degrees.
3. Using a paring knife, trim the top and bottom off each potato and then skewer through the middle of each potato lengthwise. Using a paring knife, carefully make ¼ of an inch thick slits by rolling the knife along the width of the potato over and over to create the spiral effect. Make sure to go slow, you want to make sure the potato is a "slinky" not a bunch of circles on a stick. Once complete, gently pull the potato "slinky" down the skewer being careful to leave the interior attached. (Another easy way to achieve the spiral effect is to use an apple corer/slicer and simply run a skewer through the flesh of the potato)
4. Fry one to two potatoes at a time until golden, remove from the fryer and immediately top with Cyclone seasoning mixture.
5. Top potatoes with a drizzle of aioli, bacon bits, cheese and scallions.

www.Ready.gov/Tornadoes