

# Trio of Potato Nests

Recipe By Vera Newman



Cooking and Prep:  13  
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Serves:  10

No Allergens

Preference: Meat

Difficulty: Hard

Occasion: Passover

Source: Passover Prep HQ

## Ingredients (30)

### Potato nests

- 8 large Yukon Gold potatoes
- 2 teaspoons salt, divided
- 1/2 teaspoon pepper
- 4 teaspoons garlic powder
- 4 teaspoons onion powder
- 3 tablespoons vegetable oil
- Glicks Cooking Spray**

## BBQ Pulled Beef

- 1 small deckel or 2nd cut brisket (2-3 lbs)
  - salt, to taste
  - pepper, to taste
  - 1 teaspoon onion powder
  - 1 teaspoon paprika
  - 1 teaspoon garlic powder
  - 1 teaspoon cumin
  - 1/2 teaspoon cayenne pepper
  - 1 bottle **Gefen KFP Original BBQ Sauce**
  - 1/4 cup brown sugar
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## Teriyaki Mushrooms

- 2 pints white button mushrooms, sliced
  - 1 small onion, diced
  - 1/4 cup KFP teriyaki sauce
  - 1 tablespoon mushroom consommé
  - 2 tablespoons cooking oil
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## Sautéed Ground Beef with Onions

- 1 small onion, diced
- 1 pound ground beef
- 1/2 tablespoon chicken consommé
- 1/2 teaspoon allspice
- 1/2 teaspoon cinnamon
- 1/2 teaspoon **Haddar Kosher Salt**

1/4 teaspoon black pepper

2 tablespoons cooking oil

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## Start Cooking

### Make the Potato Nests

1. Preheat oven to 400 degrees Fahrenheit.
2. Grate the potatoes, add one teaspoon salt, mix well and let them sit in a colander with a bowl under it for 20 minutes. Squeeze as much water out of the grated potatoes as you can.
3. Season with garlic powder, onion powder, one teaspoon salt and pepper.
4. Add the vegetable oil and mix well.
5. Generously spray a 24-muffin tin pan with cooking spray. Arrange grated potatoes into each muffin cup, pressing against the bottom and up the sides, creating a nest.
6. Bake in the oven for 25-30 minutes, or until they start to brown slightly and the potatoes are cooked. Remove from the oven and let them cool slightly. Carefully unmold each potato nest, using a butter knife around the edges of the nest.
7. For plating, place three potato nests on an appetizer plate, and fill each one with a different filling: BBQ pulled beef, sautéed ground beef with onions and teriyaki mushrooms. Sprinkle with chives to give it a fresh and gourmet look. Serve at room temperature, or warm up fillings and plate before serving so filling is warm. All of the fillings can be made in advance and warmed up as needed.

### For the BBQ Pulled Beef

1. Pour half the BBQ sauce in the bottom of a crockpot. Place meat on top. Season with salt and pepper to taste. Add the rest of the spices. Pour the rest of the sauce. Top with the brown sugar and cover with lid.
2. Cook on low for about 12 hours until fork-tender and you are able to easily pull meat apart with two forks.

### For the Sautéed Ground Beef with Onions

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Sauté the diced onion in the oil until translucent.

2. Add the ground beef, and sauté, using a potato masher to help break down the meat. Cook until no longer pink and cooked through over medium heat.
3. Season with the consommé, all spice, cinnamon, salt and pepper. Mix the meat with all the spices to combine. Cook for about two minutes and set aside to cool.

### For the Teriyaki Mushrooms

1. Sauté the diced onion in the oil until translucent.
2. Add the sliced mushrooms. Sauté the mushrooms with the onions until mushrooms are soft, about five minutes.
3. Season with mushroom consommé and teriyaki sauce. Mix very well, cook for two minutes and set aside to cool.

**Tip:**

I like to use an egg slicer to slice my mushrooms, makes the job that much more efficient and quick.