

OPERATOR REBATE: \$4.00 PER CASE (UP TO \$400)

purchased October 1, 2018 through January 31, 2019, and postmarked by February 28, 2019



Recipes on back.



Get Real!

- ✓ REAL DELICIOUS
- ✓ REAL CONVENIENT
- ✓ REAL PROFITABLE



Idahoan GTIN	DOT Code	Description	Pack Size	Srv/Case (1/2 cup)	Cases Purchased
REAL MASHED POTATOES (SMOOTH/CREAMY)					
1 00 29700 00302 6	631427	Idahoan® Signature Russets Mashed Potatoes	6/31.5 oz pouches	240	
1 00 29700 00343 9	625500	Idahoan® Roasted Garlic Mashed Potatoes	8/32 oz pouches	320	
1 00 29700 00341 5	613916	Idahoan® Buttery Mashed Potatoes	8/32 oz pouches	320	
NEW! 1 00 29700 00350 7	672313	Idahoan® Truffle Mashed Potatoes	8/29.9 oz pouches	320	
RUSTIC MASHED POTATOES (LUMPS/PEELS)					
NEW! 1 00 29700 00366 8	683374	Idahoan® Homestyle Russets Mashed Potatoes	8/28 oz pouches	328	
1 00 29700 00344 6	625498	Idahoan® Baby Reds® Mashed Potatoes	8/32.85 oz pouches	320	
1 00 29700 00349 1	625497	Idahoan® Buttery Golden Selects® Mashed Potatoes	8/32.85 oz pouches	320	
SPEED SCRATCH					
1 00 29700 20502 7	669172	Idahoan® Bistro Mashed Potato Mix	10/19.79 oz pouches	396	
CASSEROLES					
1 00 29700 00888 5	548481	Idahoan® Au Gratin Potatoes	12/20.35 oz pouches	252	
1 00 29700 00889 2	548483	Idahoan® Scalloped Potatoes	12/20.35 oz pouches	252	
APPETIZERS and CRUSTING (NATURALLY GLUTEN FREE)					
10029700003903	613918	Idahoan® Tater Tumbler Appetizer Mix	4/32.9 oz pouches	NA	
10029700003798	628762	Idahoan® Golden Potato Crusting	5/36 oz cartons	NA	

TOTAL CASES _____
x **\$4.00**

TOTAL REBATE _____

Operation Name: _____

Contact Name: _____ Title: _____

Street Address (No PO Boxes): _____

City: _____ State: _____ Zip: _____

Phone _____ Email _____

Include me in future email offers from Idahoan.

Distributor Name: _____ City: _____ State: _____

Broker Company: _____

TYPE OF OPERATION: (check one)

- | | | |
|--|---|--|
| <input type="checkbox"/> Bars & Taverns | <input type="checkbox"/> Convenience Stores | <input type="checkbox"/> Military |
| <input type="checkbox"/> Business & Industry | <input type="checkbox"/> Fine Dining | <input type="checkbox"/> Recreation |
| <input type="checkbox"/> Casinos/Gambling | <input type="checkbox"/> Hospitals | <input type="checkbox"/> Retirement Communities |
| <input type="checkbox"/> Casual Dining | <input type="checkbox"/> Lodging | <input type="checkbox"/> Traditional Nursing Homes |
| <input type="checkbox"/> Colleges & Universities | <input type="checkbox"/> Midscale/Family Dining | <input type="checkbox"/> Other: _____ |

TERMS OF REBATE:

- Incomplete or incorrect submissions will be returned to sender without payment.
- Offer limited to foodservice operators. National accounts and foodservice accounts on contracted pricing on these products are excluded from this offer. Bids, chains, multi-unit accounts, suppliers, and distributors are excluded.
- Qualifying products must be purchased from a foodservice distributor between October 1, 2018 through January 31, 2019. Claims must be postmarked by February 28, 2019. No late submissions will be accepted.
- Proof of purchase, including distributor invoices or distributor supplied velocity reports are required. Handwritten invoices will not be accepted. **Product name, description, sku, cases purchased, and date of purchase must be on all invoices and reports.** All invoices and reports must be clearly dated during the promotion period with operator name and address plainly visible.
- **Maximum of \$400 (100 cases).**
- Please allow 4-6 weeks for processing request.
- Not to be used in conjunction with any other Idahoan Foodservice brand coupon, offer, bid or contracted pricing. Void if restricted, taxed, or forbidden by law. Offer good only in the USA.

Mail rebate coupon and proof of purchase to:

Idahoan Holiday 2018
P.O. Box 1001
Dexter, MN 55926

SENATE BEAN SOUP



Bean soup is on the menu in the Senate's restaurant every day. There are several stories about the origin of that mandate, but none has been corroborated. According to one story, the Senate's bean soup tradition began early in the 20th-century at the request of Senator Fred Dubois of Idaho. We like this version because it contains mashed potatoes!

SERVES: 160 People, Makes 5 gallons

INGREDIENTS

- | | |
|---|-------------------------------|
| 1 - 16 oz. package Idahoan® Roasted Garlic Mashed Potatoes, dry (Item #00347) or half of 32 oz. package (Item #00343) | 3 gallons water or stock |
| 3 lbs dried navy beans | 5 onions, chopped |
| 2 lbs of ham and a ham bone | 4 cups celery, chopped |
| | 4 cups carrots, chopped |
| | 4 cloves garlic, chopped |
| | ½ a bunch of parsley, chopped |

INSTRUCTIONS

1. Clean the beans, cook and drain.
2. Add ham, bone and water or stock and bring to a boil.
3. Add chopped vegetables and return to a boil. Reduce heat and simmer for one hour.
4. Mix in potatoes and continue simmering for a half hour.
5. Stir in parsley in the last 5 minutes before serving.

Smoke 'em if you got 'em. Blending smoked Gouda into our premium Golden Selects® will make mouths water. A touch of bacon and they're hooked.

SERVES: 27 #10 scoop servings

INGREDIENTS

- 1 pouch Idahoan® Buttery Golden Selects® Mashed Potatoes
- 1 pouch = 1 steam pan (Item #00349)
- 2 cups smoked gouda cheese (shredded)
- 1 cup bacon bits*

*This ingredient may contain gluten. If you're targeting a gluten-free recipe option, make sure to check the label.

INSTRUCTIONS

1. Prepare Idahoan Buttery Golden Selects® Mashed Potatoes according to package directions.
2. Once they are completely rehydrated, add shredded gouda cheese and bacon bits. Stir thoroughly.

IDAHOAN® SMOKY GOLDEN MASHED POTATOES



HERBED AU GRATIN POTATOES W/SMOKED SALMON



A creative new idea for appetizers!

SERVES: 72 Appetizers

INGREDIENTS

- | | |
|--|---------------------------------------|
| 20.4 oz. (1 bag) Idahoan® Au Gratin Potatoes (Item #00888) | ¼ cup + 1 Tbsp fresh parsley, chopped |
| 1 bag seasoning mix | 2 Tbsp. + 2 tsp fresh dill, chopped |
| ¼ cup + 1 Tbsp fresh chives, chopped | 12 oz sour cream |
| | 18 oz smoked salmon, thinly sliced |

INSTRUCTIONS

1. Mix together Idahoan® Au Gratin Potatoes, seasoning packet, ¼ cup chives, ¼ cup parsley and 2 Tbsp. dill in full steam table pan.
2. Add ½ gallon of boiling water to contents of pan.
3. Bake for 30 minutes at 400°F.
4. In separate bowl, mix together sour cream, 1 Tbsp. chives, 1 Tbsp. parsley and 2 tsp. dill, and place in cooler until needed. Use soup spoon to scoop out 1 Tbsp. hot au gratin potato mixture for each serving, and place it in Asian spoon. Place ¼ oz. smoked salmon on top and finish with ½ tsp. sour cream mixture.
5. Garnish each canapé with a pinch of additional fresh herbs, such as parsley, chives, tarragon or dill if and as desired.