

# Appetizers

## Hot Potato Skins

Bake potatoes until tender. Cool, cut in quarters lengthwise, then in half crosswise, to form 8 sections. Scoop out potato pulp, leaving about 1/4-inch. Brush skins on both sides with melted butter and a little soy sauce. Bake at 500° until crisp, about 10 to 12 minutes. Serve with assorted dips or add shredded cheese and crumbled, cooked bacon, then heat until cheese melts.

Clarice Schmidt

## Red River Valley Potato Pickles

**1 qt. raw potatoes, peeled and sliced**  
**1 lg. onion, sliced**  
**1 lg. green pepper, sliced**  
**1 clove garlic, chopped fine**  
**2 T. salt**

Mix all ingredients and add crushed ice to cover top; mix thoroughly. Let stand 1 1/2 hours. Drain. Mix with brine syrup.

### BRINE SYRUP:

**1 c. sugar**  
**1/2 tsp. celery seed**  
**1 tsp. mustard seed**  
**1/2 c. vinegar**  
**1/2 tsp. turmeric**

Heat to a good boil and pour over. Makes 1 quart of pickles.

Margaret Sondreal

## Caviar Potato Appetizers

Leave skins on the potato. Slice in rounds of 1/4-inch-thickness. Sauté the rounds in butter until they are warmed through, but still firm. Place a dab of sour cream on each round and a dab of caviar on top of the sour cream. Serve warm. (Use either red or black caviar.)

Carol Aarestad

## Baked Herb Chips

Scrub 4 potatoes. Leave skins on. Slice thin, rinse with water and blot with towels. Lay slices in buttered pan (9×13-inches). Sprinkle with thyme, dill weed, lemon, pepper, parsley flakes and paprika. Bake, uncovered, in oven at 400° for 45 minutes. Serve immediately.

Mary Jane Herz

## **Nacho Potato Snacks**

**1 lg. potato**  
**Hot taco sauce**  
**1 (4 oz.) can chopped chilies**  
**1 c. shredded Cheddar cheese**

Preheat oven to 350°. Cut about 20 thin slices of potato with peeling to outside. Place in single-layer on greased baking sheet. Put taco sauce on each slice, then top with chilies and cheese. Bake about 25 minutes, or until potato is tender and cheese is melted. Serve warm.

**Clarice Schmidt**

## **Cheesy Oven Fries**

**3 med. potatoes**  
**1/3 c. grated Parmesan cheese**  
**3/4 tsp. salt**  
**3/4 tsp. garlic powder**  
**3/4 tsp. paprika**  
**3 T. butter or margarine**

Wash potatoes well and cut each into 8 wedges; set aside. Combine Parmesan cheese, salt, garlic powder and paprika, stirring well. Dip potato wedges into melted butter and arrange in a single layer on lightly-greased 10×15-inch pan. Sprinkle cheese mixture over spuds. Bake, uncovered, at 375° for 40 minutes, or until tender and browned.

**Jane Shephard**

## **Potato Fritters**

**4 med. potatoes\***  
**4 T. flour**  
**1 1/2 tsp. salt**  
**1/2 tsp. pepper**  
**2 lg. eggs, beaten lightly**  
**2 tsp. vegetable oil**

\*Chop coarsely with food processor; squeeze out extra moisture with a towel.

Combine potatoes, flour, salt and pepper. Stir in the eggs and 2 tablespoons oil. Mix thoroughly. Drop heaping teaspoonfuls into hot oil, 1/2-inch deep in fry pan; very hot. Do not crowd or they will become mushy. When bottoms of fritters are crispy and golden, turn and brown other side. Drain on paper towels. Serve hot and dip in French onion sour cream.

Yum Yum!!

**Joanne Halverson**

# Breads

## German Caramel Rolls

**2/3 c. shortening**  
**1/2 c. sugar**  
**1 tsp. salt**  
**2 eggs**  
**1 c. mashed potatoes**  
**1 pkg. yeast**  
**1 c. scalded milk**  
**6 to 8 c. flour**  
**1 to 2 c. brown sugar**  
**1/2 c. sugar (additional)**  
**Cinnamon, to taste**  
**1 pt. whipping cream**  
**1 c. chopped walnuts (opt.)**

Combine shortening, sugar, salt, eggs and mashed potatoes; cream well. Dissolve yeast in milk and add to creamed mixture. Add flour (enough to make dough stiff); knead well. Let rise until double. Roll out on sugar into large rectangle (approximately 10×30-inches). Spread butter on top and sprinkle with 1/2 cup sugar and cinnamon, to taste. Starting on the 30-inch side, roll up firmly. Cut to desired thickness. Coat inside of pan with brown sugar. Place rolls in pan and let rise 1 hour. Pour cream over rolls and bake approximately 30 minutes in a 400° oven, until tops are brown. Remove from oven and immediately turn rolls out onto aluminum foil. Yields approximately 2 dozen.

## Potato Rye Bread

**4 c. unsifted rye flour**  
**2 1/2 to 3 c. unsifted white flour**  
**1 1/2 tsp. onion salt**  
**1 T. caraway seed**  
**3 pkg. dry yeast**  
**1 c. water**  
**1/2 c. molasses**  
**2 c. mashed potatoes**

Combine flours in large bowl. Thoroughly mix 2 cups flour mixture, onion salt, caraway seed and undissolved yeast. Combine water and molasses in saucepan and heat on low until liquids are very warm. Gradually add to dry ingredients and beat 2 minutes in medium speed. Beat on high speed for 2 minutes. Stir in enough flour mixture to make a soft dough. Turn out onto lightly-floured bread board. Knead until smooth and elastic, about 8 to 10 minutes. Place in greased bowl; cover, and let rise until double in bulk. Punch down and divide dough in half. Shape into loaves; put in greased bread pans 4 1/2 × 8 1/2-inches. Let rise again and bake at 375° for 25 minutes, or until done.

## Potato Bread

**1 med. potato, boiled in 2 1/2 c. water**  
**2 pkg. yeast**  
**2 T. shortening**  
**2 T. sugar**  
**2 tsp. salt**  
**5 1/2 to 6 c. flour**

Cook potato until tender. Set aside 1/2 cup of the water for yeast. Mash potato in other 2 cups of water. Combine shortening, sugar and salt, and beat in 2 cups flour. Let rise until double in bulk, about 45 minutes. Stir down. Add rest of flour and knead until smooth and elastic, about 10 minutes. Place dough in greased bowl; cover, and let rise until double in size. Divide into 2 loaves. Put in greased pans and let rise again. Bake at 350° about 45 minutes.

**Adelaide Naas**

## Lefsa

**5 to 6 c. Hungry Jack potato flakes**  
**1 (10 oz.) can 7-Up**  
**1 c. evaporated milk**  
**1 1/4 c. cold water**  
**1/2 c. sugar**  
**1/2 c. oil**  
**1 tsp. salt**  
**2 c. flour**

Mix the ingredients in the order given. Make sure they are all as cold as possible. The dough should come to a consistency that is not sticky. If it is too moist, it is better to add more potato flakes than flour.

**Note:** This is the perfect working woman's way to make lefsa!

**Deb Solem**

## Lefsa

**8 c. riced potatoes**  
**2/3 c. corn oil**  
**1/2 c. evaporated milk**  
**1 tsp. salt**  
**1/4 c. sugar**

Gently mix above ingredients and cool, covered, in refrigerator several hours or overnight. Add 2 cups of flour to mixture, right before frying on lefse grill at 500°. Roll out as thin as possible on floured board with rolling pin. Brown lightly and turn only once, to avoid drying out.

## Potato Rolls

**1 cake yeast (dissolved in 1/2 c. lukewarm water + pinch of sugar)**

Mix together:

**1/2 c. sugar**

**1/2 c. shortening**

**1 c. mashed potatoes**

**3 c. flour**

**1 1/2 tsp. salt**

**1/2 c. hot potato water**

Add 2 cups flour to blended mixture. Add yeast; when everything is lukewarm, add 1 cup flour. Knead dough. Cover with cloth in the refrigerator, about 3 hours. Knead again, and shape into balls. Place on buttered dish. Cover until they raise. Bake at 375° until brown.

**Note:** Dough can be made a day ahead and kept in refrigerator until ready to knead and shape.

**Sandy Hapka**

## Feather Buns

**3/4 c. hot mashed potatoes**

**1/2 c. sugar**

**3/4 c. shortening**

**2 c. milk**

**1 T. salt**

**2 eggs**

**2 pkg. dry yeast**

**1/2 c. potato water**

**8 1/2 c. flour**

Scald milk and cool. Cook potatoes (reserve 1/2 cup of cooking water) and mash until smooth. Combine mashed potatoes with sugar, shortening, cooled milk and salt. Beat eggs until light and add to mixture. Add yeast to warm potato water to dissolve and then add to mixture. Add 2 cups of flour to make a batter and let rise for 1 hour. Then add enough flour to make a soft dough. Knead and let rise in warm place, until double in bulk. Make into buns. Let rise until double in size. Bake at 375° for about 12 to 15 minutes.

**Marlys Dotzenrod**

## Brown and Serve Rolls

**5 to 5 1/2 c. flour**

**1 pkg. yeast**

**1 1/2 c. warm water**

**1/2 c. mashed potatoes**

**1/3 c. cooking oil**

**1/4 c. sugar**

**2 tsp. salt**

In large bowl, combine 2 cups flour and the yeast. Combine water, potatoes, oil, sugar and salt. Add to flour mixture in bowl and beat with mixer on low speed and then high speed for 3 minutes. Stirring by hand, add the rest of the flour. Knead dough for 6 minutes. Shape into ball, place in greased bowl and cover. Punch down and let rest for 15 minutes. Shape into small balls and place 3 in each greased muffin tin container. Let rise until double. Bake at 325° for 10 to 12 minutes. Do not brown. Freeze. Later, when ready to use, bake at 400° for 8 to 10 minutes, or until golden brown.

**Jean Hapka**

## **Inga's Buns**

Soak 1 package of dry yeast in 1/2 cup lukewarm water with 2 teaspoons sugar. Melt 3/4 cup lard. Add 2 cups potato water, 2 1/2 cups plain water, 3/4 cup sugar and 2 teaspoons salt. Mix in some flour, then the yeast. Add flour to knead well. Let dough rise about 2 hours. Knead down and let rise again. Make into buns and bake. Use from 10 to 11 cups of flour, in all.

This is an old recipe of 60 years ago that I have from my mother's recipes. She, in turn, received it from a dear neighbor lady.

**Margaret Sondreal**

## **Potato Refrigerator Rolls**

**1 pkg. yeast**

**1 1/2 c. warm water**

**2/3 c. sugar**

**1 1/2 tsp. salt**

**2/3 c. shortening**

**2 eggs**

**1 c. lukewarm mashed potatoes**

**7 to 7 1/2 c. flour**

In mixing bowl, dissolve yeast in warm water. Stir in rest of ingredients, except flour. Mix in flour until dough is easy to handle. Turn onto lightly-floured board. Knead until smooth and elastic. Grease lightly. Place in bowl. Cover with waxed paper, then cover with a damp cloth. Place in refrigerator. Dough keeps 3 to 4 days. About 2 hours before baking, shape dough into desired rolls or coffeecake. Cover and let rise until double in size. Makes 4 dozen rolls or 2 coffeecakes.

I have made this without refrigerating it. I then knead it down once, and form my desired rolls after it rises again. Crescent or butterhorn rolls are delicious from this dough. I fill them and frost with powdered sugar frosting.

**Junice Thompson**

## **Chicken-Filled Potato Rolls**

Select 6 large Red River white baking potatoes; peel. Slice piece from bottom of potatoes to create an even base for the bowl. Then hollow a shell, leaving side approximately 1/4-inch-thick, using a melon

ball cutter. Drop in cool water to prevent discoloration. Dry each potato bowl thoroughly with paper towel and coat with vegetable oil. Place on greased baking sheet and bake for approximately 45 minutes, or until nicely browned.

Fill the following mixture and heat in a 325° oven for 30 minutes:

**1 broiler-fryer chicken, cut into parts**

**Salt & pepper, to taste**

**Onion, to flavor the water**

**Celery, to flavor the water**

Place chicken in deep saucepan. Sprinkle with salt and pepper. Add onion, celery, and water to cover. Simmer for about 1 hour, or until fork can be inserted into chicken with ease. Cool and separate meat from bones. Discard skin and dice chicken; set aside.

Mix the following ingredients with the diced chicken:

**1/2 c. sour cream**

**1/2 c. mayonnaise**

**2 T. finely-chopped onion**

**1 c. Parmesan cheese**

**Salt, to taste**

**White pepper, to taste**

**1/4 tsp. thyme or 1/2 tsp. fresh chopped thyme**

Pile chicken into the potato shells; sprinkle with seasoned bread crumbs. Bake, uncovered, in a 325° oven for about 30 minutes, or until light brown. Makes 6 servings.

**Betty Sayers**

## **Old-Fashioned Potato Buns**

Beat until smooth and cool, 3/4 cup butter or shortening and 1 1/2 cups hot Red River Valley mashed potatoes.

**1 c. sugar**

**1 tsp. salt**

**2 eggs, beaten**

**2 pkg. yeast (dissolve in 1/2 c. warm water & 1/2 c. warm milk)**

**Enough flour to make a stiff dough (4 1/2 to 5 c.)**

Mix and knead until smooth and elastic. You may mix this at night and put in refrigerator overnight. In the morning, put in pans and let rise, until double in size. Bake in moderate oven for 12 minutes.

You can make other rolls with it, if you wish.

**Mrs. Dan Naas**

## **Lefsa**

**8 c. riced or mashed potatoes**

**2/3 c. corn oil**

**1/2 c. evaporated milk**  
**2 tsp. salt**  
**2 c. flour**

Cook the potatoes. Rice or mash the potatoes and add the corn oil, evaporated milk and salt. Leave until cool. When cool, add flour to make a soft dough. Roll out thin, on a floured surface, and bake on lefse grill at 500°. Makes about 3 dozen.

**Jacqueline Rutherford**

## **Potato Bread**

**2 tsp. yeast**  
**3 c. bread flour**  
**1 T. sugar**  
**1 1/2 tsp. salt**  
**2 1/2 tsp. butter**  
**2 T. instant potato flakes**  
**3 T. dry milk**  
**1 1/2 c. water**

Place ingredients in your bread maker according to the manufacturer's instructions. Bake on white bread setting.

**Karen Shephard**

## **Potato Cinnamon Rolls**

**3/4 c. sugar**  
**3/4 c. hot mashed potatoes**  
**1 1/2 c. warm potato water, (110° to 115°)**  
**2 pkg. active dry yeast**  
**1/2 c. butter or margarine, softened**  
**2 eggs**  
**2 tsp. salt**  
**6 1/2 c. all-purpose flour**

### **FILLING:**

**1 1/3 c. packed brown sugar**  
**1/2 tsp. cinnamon**  
**3 T. cream**  
**2 T. butter**  
**1/2 c. chopped pecans**

In a large mixing bowl, combine sugar and mashed potatoes. Add water and yeast; mix well. Cover, and let yeast rise in a warm place for 1 hour. Meanwhile, combine filling ingredients and set aside. Stir dough down and mix in soft butter, eggs and salt. Gradually stir in flour. Turn out onto a lightly-floured surface; knead until smooth and elastic, about 6 to 8 minutes. Divide dough in half, on a floured surface. Roll each portion into a 12×12-inch square. Divide filling and spread over each square to within 1-inch of the edges. Roll up, jellyroll-style, and cut each roll into 9 slices. Place in a greased 9×9- inch baking pan.

Cover and let rise in a warm place until doubled, about 1 hour. Bake at 350° for 35 to 40 minutes, or until golden. Drizzle with a confectioners' sugar icing, if desired.

Yield: 18 rolls

Jane Shephard

## Naomi's Lefsa

**7 c. riced potatoes (riced when hot & again when cold)**

**1/4 c. whipping cream (add to cold potatoes; mix like pie crust, until very fine)**

**2 c. flour**

**1/2 c. butter**

**1 T. sugar**

**1 tsp. salt**

Mix with the potatoes and cream until well blended. Form into 1 1/2 to 4-ounce balls. Then roll out and fry. This is the recipe Sharon Church Women use.

Fern Bunde

## Lefsa

**10 lb. potatoes, cooked & riced**

Add while potatoes are hot:

**2 sticks margarine**

**1 c. whipping cream**

**1/2 c. sugar**

**1 T. salt**

Cool overnight. To 4 cups of above mixture, add 3/4 cup white flour and mix well. Make a roll 3 to 4-inches in diameter. Cut off about 3/4-inch slice and roll out on a well-floured canvas-covered board until very thin. Fry on a hot griddle until bubbles are brown. Turn and fry other side. Makes 45 to 50 pieces.

Margaret Sondreal

## Potato Pumpkin Bread

**2 1/4 c. sugar**

**1 c. butter**

**3 eggs**

**2 3/4 c. flour**

**1 tsp. baking soda**

**1 tsp. baking powder**

**1 tsp. cinnamon**

**1 tsp. nutmeg**

**1 tsp. cloves**

**1/4 tsp. salt**

**1 1/4 c. mashed potatoes**  
**1 1/2 c. cooked pumpkin**  
**1/2 c. vegetable oil**  
**1/2 tsp. vanilla**

Cream sugar and butter in large bowl. Add eggs, one at a time, using electric mixer. Sift together dry ingredients; add to creamed mixture, blending well. Add potatoes, pumpkin, oil and vanilla; blend well. Grease 2 loaf pans, divide batter between pans. Bake at 350° for 1 hour. Yield: 2 loaves

**Rose Fuchs**

## **Potato Lefsa**

**3 c. riced potatoes**  
**1 tsp. salt**  
**5 T. melted shortening (3 T. butter + 2 T. lard)**  
**2 T. cream**  
**1 tsp. sugar**  
**3/4 to 1 c. flour**

Mix all, except for flour; cool. When ready to roll, add flour to make medium-soft balls. Roll and bake on lefsa grill.

**Note:** The trick is not to add flour until ready to roll lefsa, to prevent stickiness.

**Colleen Anderson**

## **Potato Bread**

**4 c. water, warm**  
**4 1/2 tsp. yeast**  
**5 tsp. sugar**

Let rest 10 minutes.

**1 c. warm water over 2/3 c. potato buds**  
**4 tsp. salt**  
**5 T. butter or lard**  
**2/3 c. powdered milk**  
**Flour (about 11 c.)**

Mix and knead. Let rise, punch down, let rise again. Put in greased bread pans, let rise. Bake at 375° for 40 minutes.

**Colleen Anderson**

## **Potato Rolls**

**1 c. diced raw potatoes**

**1 c. water**  
**1 pkg. yeast**  
**4 c. sifted flour**  
**1 1/2 tsp. salt**  
**1 T. flour**  
**3 T. fat**

Cook the potatoes in water until soft; drain. Save 1 cup of the potato water. Rice the potatoes, soften the yeast in lukewarm potato water. Sift 3 1/2 cups flour with salt and sugar. Rub in the fat with fingertips. Add yeast liquid and potatoes. Knead dough until it springs back with finger. Add more flour, if needed. Put into greased bowl, let rise until double. Shape into buns or rolls.

**Mae Holm**

## **Lefsa**

**3 c. boiled & riced potatoes**  
**1 tsp. salt**  
**4 T. Crisco or other melted shortening**  
**1 T. sugar**  
**2 T. sweet cream**  
**1 c. flour**

Boil and rice potatoes. Add all ingredients, except for flour. Cool thoroughly. Mix in flour, roll thin and bake on lefsa grill. Makes about 11.

**Mae Holm**

## **Lefsa**

**2 2/3 c. instant potatoes**  
**2 1/4 c. boiling water**  
**1/4 c. salad or cooking oil**  
**1 T. sugar**  
**1 tsp. salt**  
**1 c. flour**  
**Extra flour for rolling**

Combine potatoes and boiling water. (When measuring potatoes, shake down cup for an accurate measure.) Stir in oil, sugar and salt. Leave uncovered until cool. Chill thoroughly. Just before rolling, add 1 cup flour. Stir in completely. Using a small amount (1/4 cup makes 1 large lefsa), roll dough on a floured pastry cloth, using a stockinette-covered rolling pin, which has also been well floured. Fry on an ungreased griddle at 500° until small bumps appear and it has light-brown spots. (If using an electric fry pan, use the highest setting.) Turn the lefsa. When the second side is lightly browned, place between folds of a towel to cool. When cool, wrap tightly and store in the refrigerator or freezer until wanted. This makes 15 (10-inch) lefsa.

**Note:** To use fresh potatoes, peel 3 or 4 large potatoes. Cut in 1-inch slices, then cook in water, just until tender (about 15 minutes). Drain well!! Rice or mash until lump free. Measure 3 cups potatoes for each batch of lefsa. Add flour to only 1 batch at a time. When doing this, omit the instant potatoes and water. Continue as directed above.

**Lucia Schroeder**

## Potato Bread

1 pkg. yeast  
1 c. mashed potatoes  
5 T. sugar  
1 T. salt  
1/2 c. warm water  
1 pt. potato water  
4 T. melted shortening  
12 c. flour (about)

Dissolve yeast in warm water and 1/2 teaspoon sugar. Add potato water, mashed potatoes and 1 tablespoon sugar. Add 3 cups flour to make a sponge. Let stand in a warm place for 1 hour. Then add 4 tablespoons sugar, the melted shortening, salt and flour. Knead until smooth; let rise, knead down and let rise again. Shape into 4 loaves. Let rise and bake at 350° for 1 hour.

Irene Clemenson

## Desserts

### Serviceman's Fudge or Dormitory Fudge

2 c. sugar  
1 T. butter  
1 c. cream  
1 1/2 sq. chocolate  
1 tsp. vanilla  
18 lg. marshmallows  
1 c. nutmeats  
2/3 c. hot mashed potatoes  
3 c. finely-rolled graham crackers

Cook first 4 ingredients to soft ball stage. Stir often, to prevent sticking. While cooking, prepare pan. Line small bread loaf pan with foil, leaving enough extra to fold over top. As soon as soft ball stage is reached, add vanilla, hot mashed potatoes and marshmallows; stir to melt marshmallows. Then add nuts and grahams, stir to blend, pour into pan. Allow to harden and cool. Do not cut before mailing. Fold over top, and mail pan and all.

Good for that son or daughter at college.

RRVPGA Auxiliary

### Mashed Potato Candy

3/4 c. cold mashed potatoes  
4 c. confectioners' sugar

**4 c. shredded coconut**  
**1 1/2 tsp. vanilla**  
**1/2 tsp. salt**  
**8 sq. baking chocolate**

Mix potatoes and confectioners' sugar. Stir in coconut, vanilla and salt; blend well. Press into large pan so that candy will be about 1/2-inch-thick. Melt chocolate over hot water (do not allow water to boil). Pour chocolate on top of candy; cool. Cut into squares. Yield: 32 pieces

**RRVPGA Auxiliary**

## **Potato Pinwheels**

**1 med.-sized potato**  
**2 1/2 to 3 1/2 c. powdered sugar**  
**Chunk-style peanut butter**

Boil until done, 1 medium potato, either peeled or unpeeled. While still hot, mash thoroughly. Begin adding powdered sugar, small amounts at a time, until the potato and powdered sugar mixture is at a rolled-dough stage. Roll out to 1/4-inch-thickness. Spread evenly with chunk-style peanut butter and roll up. Chill 5 or 6 hours, or overnight. Slice into 1/4 or 1/2-inch pieces. Serve cold.

Yield: 2 dozen

**RRVPGA Auxiliary**

## **Potato Chip Cookies**

**1 c. butter, softened**  
**1 c. brown sugar**  
**1 c. white sugar**  
**2 eggs**  
**2 c. crushed potato chips**  
**1 (12 oz.) pkg. butterscotch chips**  
**2 1/2 c. flour**  
**1 tsp. baking soda**

Beat butter, sugars and eggs together. Mix in remaining ingredients. Drop by spoonfuls onto cookie sheet. Bake at 350° for about 10 minutes. Makes about 5 dozen cookies.

**Michelle Tibert**

## **Potato Chip Cookies**

**3/4 c. sugar**  
**1 c. butter**  
**1 egg yolk**

Cream these ingredients.

**1 3/4 c. flour**

**3/4 c. crushed potato chips**  
**1/2 c. walnuts, chopped fine**  
**1 tsp. vanilla**

Add to creamed mixture.

Roll into small balls, put on pan, flatten with fork. Bake at 350° for 12 minutes, until slightly browned. Makes 6 dozen small cookies.

**Note:** I have frosted these with a powdered sugar frosting, but they are good plain.

**Colleen Anderson**

## **Potato Chip Cookies**

**1 lb. butter**  
**1 c. sugar**  
**1 tsp. vanilla**  
**3 1/4 c. flour**  
**1 1/2 crushed potato chips**  
**Powdered sugar**

Cream butter and sugar. Add vanilla; blend in flour. Gently mix in crushed potato chips. Preheat oven to 325°. Drop dough by teaspoon and flatten with fork. Bake 15 to 20 minutes, until lightly browned. Cool and sprinkle with powdered sugar.

**Claudia Nikolaisen**

## **Potato Chip Cookies**

**1 c. crushed potato chips**  
**1 c. quick oatmeal**  
**1/2 c. white sugar**  
**1/2 c. brown sugar**  
**1/2 tsp. vanilla**  
**1 egg**  
**1 c. flour**  
**1/2 tsp. baking soda**  
**1/2 c. shortening**  
**1/2 c. chopped nuts**

Cream together shortening and sugar. Add egg and vanilla; beat well. Sift together flour and baking soda. Add to first mixture. Stir in potato chips, oatmeal and nuts. Bake at 375° for about 10 minutes.

**Variation:** Barbequed chips are also good. Use 1/2 cup of each chip for 1 cup.

**Red River Valley Potato Growers Association**

## **Lacy Potato Cookies**

**1/4 c. butter**

**3/4 c. sugar**  
**1 egg**  
**1 tsp. coconut flavoring**  
**1/2 tsp. almond flavoring**  
**3/4 c. potato buds**  
**3/4 c. Bisquick**

Mix together and put in refrigerator overnight. Form into small balls and place on cookie sheet. They spread out a lot. Bake 7 to 8 minutes at 375°. They get brown around the edge. Let stand 1 minute on sheet and then move off pan.

**Anna Mae Hankey**

## **Potato Cookies**

**1/2 c. butter or margarine**  
**1 c. packed brown sugar**  
**1 tsp. vanilla**  
**1 lg. egg**  
**2 sq. unsweetened chocolate**  
**1/2 c. mashed potatoes**  
**1/2 c. nuts**  
**1 1/2 c. flour**  
**1/2 tsp. salt**  
**1/2 tsp. baking powder**  
**3/4 c. buttermilk**

Cream butter and sugar; add egg and vanilla. Blend in chocolate, potatoes and nuts. Add dry ingredients with the buttermilk. Drop by teaspoon on cookie sheet and bake at 375° for 10 to 12 minutes.

## **Potato Cones**

**3/4 c. cold mashed potatoes**  
**4 c. powdered sugar**  
**4 c. shredded coconut, chopped**  
**1 1/2 tsp. vanilla**  
**1/2 tsp. salt**  
**1 lg. pkg. chocolate chips**  
**3/4 c. chunky peanut butter**  
**1/4 c. butter**

Mix potatoes (plain); add sugar; stir in coconut, vanilla and salt. Blend well. Form into cones 1-inch-high. Allow to stand, uncovered, for 20 minutes. Melt chocolate chips, peanut butter and butter in a double broiler. Dip cones in chocolate mixture, put on waxed paper to cool. Yield: 70 cones

**RRVPGA Auxiliary**

## Potato Stars

**2/3 c. potatoes, mashed & hot**  
**2 tsp. butter, melted**  
**1 lb. confectioners' sugar**  
**2 1/2 T. cocoa**  
**1 tsp. vanilla**  
**Dash of salt**  
**1 c. finely-chopped walnut meats**

In small mixer bowl, at number 4 speed, beat potatoes until well mashed, to remove all lumps. Beat in melted butter; add sugar and cocoa which have been sifted together, and beat until very-well blended. Add vanilla, salt and nutmeats. Put in cake decorator tube with star top and press onto waxed paper, or drop by teaspoonfuls on waxed paper. To harden, place in refrigerator a short time. Yields 100 bite-size stars.

**RRVPGA Auxiliary**

## Potato-Coconut Bonbons

**3/4 c. mashed potatoes**  
**1 (14 oz.) pkg. flaked coconut**  
**1 tsp. almond extract**  
**4 3/4 c. powdered sugar, sifted (1 lb.)**

Combine ingredients and drop by heaping spoonfuls on waxed paper. Roll into balls and refrigerate for 1 hour. Dip balls into coating mixture. Yield: 60 pieces

### **COATING:**

**2 T. soft butter**  
**2 T. corn syrup**  
**3 T. water**  
**1 (8 oz.) pkg. semi-sweet chocolate**

Heat in double broiler for 5 minutes, being careful not to get chocolate too hot. Mix until smooth. Keep mixture over hot water while dipping candy. Place on waxed paper and refrigerate to set, or mix 1 large package chocolate chips with 1/3 bar paraffin wax. Melt over low heat in double broiler. Dip as above.

**RRVPGA Auxiliary**

## Potato Pie

**3 eggs, slightly beaten**  
**2 c. light cream**  
**2 c. mashed potatoes**  
**1 c. sugar**  
**1 tsp. vanilla**  
**1/4 tsp. salt**

Mix ingredients together and pour into unbaked 10-inch pie shell. Sprinkle with nutmeg and, if you wish, slivered almonds. Bake at 350° for 45 minutes. Cover with foil for the first 25 minutes. Cool completely before serving.

**Ruth Clemenson**

## **Potato-Custard Pie**

**1 c. sugar**  
**1/2 c. butter, softened**  
**1 c. mashed potatoes**  
**2 c. milk**  
**3 beaten eggs**  
**1 tsp. vanilla**

Mix all together and bake in pie shell for 10 minutes at 400°, and then 40 minutes at 350°.

**Irene Clemenson**

## **Potato Chip Cookies**

**1 lb. butter or margarine**  
**1 c. sugar**  
**3 c. flour**  
**2 tsp. vanilla or almond extract**  
**2 c. crushed potato chips**

Drop by spoonfuls on cookie sheet. Bake at 350° for 12 to 15 minutes. Sprinkle with powdered sugar.

**Lynette Copeland**

## **Potato Chip Cookies**

**1 c. butter**  
**1/4 c. sugar**  
**1/4 c. brown sugar**  
**1 1/2 c. flour**  
**1 c. finely-crushed potato chips**  
**1 1/2 tsp. vanilla**

Cream butter with sugars. Add vanilla; mix in flour and potato chips. Bake at 350° for 10 to 15 minutes. Sprinkle (before or after baking) with cinnamon and sugar.

**Brenda Barrett**

## **Potato Chip Cookies**

**3/4 c. butter**  
**3/4 c. sugar**  
**1 egg yolk**

**1 1/2 c. flour**  
**3/4 c. crushed potato chips**  
**1 tsp. vanilla**

Roll into balls the size of a walnut; flatten with a fork. Place on an ungreased cookie sheet. Bake 12 minutes at 350°.

**Fern Bunde**

## **Chocolate Potato Cookies**

**1 c. butter**  
**2 c. brown sugar**  
**1 tsp. vanilla**  
**2 eggs**  
**4 sq. unsweetened chocolate, melted**  
**1 c. mashed potatoes**  
**1/2 c. nuts (opt.)**  
**4 c. flour**  
**1 tsp. salt**  
**1 tsp. baking powder**  
**1 1/2 c. buttermilk**

Cream butter and sugar; mix in vanilla and eggs. Blend in chocolate, potatoes and nuts. Mix dry ingredients with buttermilk. Mix just enough after each addition to combine ingredients. Drop by teaspoonfuls onto ungreased cookie sheets. Bake at 375° for 12 to 13 minutes. Cool; and frost, if desired, with chocolate frosting.

**Adelaide Naas**

## **Potato-Molasses Drops**

**2 c. flour**  
**1/2 tsp. baking soda**  
**2 tsp. baking powder**  
**1/2 tsp. ginger**  
**1/2 tsp. cinnamon**  
**1/2 tsp. salt**  
**1/2 c. dark molasses**  
**1/2 c. butter**  
**1/2 c. brown sugar**  
**1 1/2 c. cold mashed potatoes**

Sift together first 6 ingredients into mixing bowl; set aside. Combine molasses and butter in top of double broiler. Place over hot water. Beat until heated and butter is melted. Beat in potatoes until smooth. Add to dry ingredients; blend well. Drop from teaspoon onto cookie sheet. Bake in a preheated 375° oven for 10 minutes.

## Cocoa Patties

2 med. potatoes, boiled  
2 T. butter  
4 c. powdered sugar  
1 tsp. rum flavoring  
Dash of salt  
1 (14 oz.) pkg. flaked coconut  
2 1/2 T. powdered cocoa

Peel, boil and rice potatoes; mix in butter. Stir in powdered sugar and add remaining ingredients. Should be firm; if not, add more powdered sugar. Drop spoonfuls onto waxed paper and let set.

**Michelle Tibert**

## Chocolate Spud and Spice Cake

2 c. sugar  
1 c. butter or margarine  
4 eggs  
1 c. sour milk  
1 tsp. soda  
1/2 c. cocoa  
1 c. mashed potatoes  
1 c. chopped raisins  
2 1/2 c. flour  
1 tsp. vanilla  
1 tsp. cinnamon  
1/2 tsp. cloves  
1/2 c. chopped nuts

Mix sugar, butter and eggs; add mashed potatoes, cocoa, spices and vanilla. Add milk alternately with flour. Then add nuts and raisins. Bake in greased and floured bundt pan, about 45 minutes at 350°.

## Hot Potato Cupcakes

2 c. flour  
1/2 tsp. salt  
1 tsp. baking powder  
1 tsp. cinnamon  
1/2 tsp. nutmeg  
½ tsp. cloves  
1 stick butter  
2 c. sugar  
1 c. plain, hot, mashed potatoes  
2 sq. unsweetened chocolate, melted  
1 1/2 tsp. baking soda

**1/4 c. water**  
**4 eggs, separated**  
**1/2 c. milk**  
**1/2 c. chopped nuts**  
**1 tsp. vanilla**

Sift together flour, salt, baking powder and spices; set aside. Cream butter with sugar. Add hot mashed potatoes and chocolate. Dissolve baking soda in the water and add this into the mixture. Beat thoroughly. Beat egg yolks and add in. Add dry ingredients and milk alternately; continue beating. Beat egg whites; fold in. Lastly, add nuts and vanilla. Bake 20 minutes at 375°.

**Brenda Barrett**

## **Potato Chocolate Cake**

**1 c. softened butter or margarine**  
**2 c. sugar**  
**2 eggs**  
**1 c. cold mashed potatoes**  
**1 tsp. vanilla extract**  
**2 c. flour**  
**1/4 c. baking cocoa**  
**1 tsp. baking soda**  
**1 c. milk**  
**1 c. chopped nuts**

In a mixing bowl, cream butter and sugar until fluffy. Add eggs, one at a time, beating well after each addition. Blend in potatoes and vanilla. Combine flour, cocoa and baking soda. Add alternately with milk, blending well after each addition. Stir in nuts. Pour into greased and floured 9×13×2-inch pan. Bake at 350° for 40 to 45 minutes. Cool and frost.

**Marlys Dotzenrod**

## **Chocolate Potato Brownies**

**4 sq. unsweetened chocolate**  
**3/4 c. margarine**  
**1 2/3 c. sugar**  
**1 tsp. vanilla**  
**1/4 tsp. salt**  
**4 eggs**  
**1 c. mashed potatoes**  
**1 c. flour**  
**1/2 c. chopped nuts**

Melt chocolate and margarine; cool. Cream together sugar, vanilla, salt and eggs. Add the chocolate mixture and mix well. Add the potatoes, flour and nuts. Beat until creamy. Pour into a greased and floured 9×13-inch pan and bake at 350° about 30 minutes. Do not overbake, as they should be chewy. Cool and sprinkle with powdered sugar.

## Potato Brownies

1/4 c. butter or shortening  
1 c. brown sugar  
1/2 c. cold mashed potatoes  
1 egg  
2 oz. unsweetened chocolate, melted  
1 tsp. vanilla  
1 1/2 c. flour  
1/2 tsp. salt  
1/2 tsp. baking soda  
3/4 c. buttermilk  
1/2 c. nuts (opt.)

Cream shortening (or butter) with sugar. Beat in potatoes, egg, vanilla and melted chocolate. Add dry ingredients alternately with buttermilk. Stir in nuts. Pour into greased 9×11-inch pan. Bake at 350° for 15 to 20 minutes.

## The Chocolate Mash

1 c. mashed potatoes  
1 2/3 c. sugar  
3/4 c. butter or margarine  
1 tsp. vanilla  
1 1/2 c. unsifted all-purpose flour  
2/3 c. cocoa  
1 1/2 tsp. baking powder  
1 tsp. salt  
1 1/4 c. water  
Lg ctn. Cool Whip

Cream potatoes and sugar. Add margarine, eggs and vanilla. Beat on high speed for 3 minutes. Combine flour, cocoa, baking soda, baking powder and salt in separate bowl. Add alternately with water to creamed mixture. Blend just until combined. Pour into 2 greased and floured 9-inch layer pans or a 9×13-inch pan. Bake at 350° for 30 to 35 minutes, or until cake tester inserted in center comes out clean. Cool 10 minutes and remove from pans. Cool completely. Frost with Cool Whip.

Barbara Wilcox

## Potato-Fudge Cake

2 1/4 c. cake flour  
2 1/4 tsp. baking powder

**3/4 tsp. salt**  
**1/2 tsp. allspice**  
**1/2 tsp. cloves**  
**1/2 tsp. cinnamon**  
**1 c. butter or shortening**  
**2 c. sugar**  
**2 sq. unsweetened chocolate, melted**  
**1 c. raw potato, grated**  
**1 1/2 tsp. vanilla**  
**4 eggs**  
**1/2 c. milk**

Sift flour, baking powder and salt together. Mix spices with butter. Gradually add sugar; blend in chocolate. Add grated potatoes and vanilla. Beat in eggs, one at a time. Add flour mixture alternately with milk, beating well after each addition. Beat batter for 1/2 minute. Pour into 2 well-greased, lightly floured 9×9×2-inch pans or one 9×13-inch pan. Bake at 375° for about 50 minutes. Cool. Frost with Potato Fudge Frosting.

**FROSTING:**

**1/3 c. soft butter**  
**2 sq. (2 oz.) unsweetened chocolate**  
**1/3 c. cold, smooth, mashed potatoes**  
**1/8 tsp. salt**  
**1 1/2 tsp. vanilla**  
**3 c. (about) sifted powdered sugar**  
**2 T. (about) milk**

Melt in saucepan. Cook until lightly browned. Add chocolate and stir until melted. Add potatoes, salt and vanilla; mix well. Add powdered sugar alternately with milk, until frosting is smooth. Spread on cooled cake.

**Robyn Carlson**

## **Spud and Spiced Cupcakes**

**1 3/4 c. sugar**  
**1 c. mashed potatoes**  
**3/4 c. shortening**  
**1 tsp. cinnamon**  
**1/2 tsp. nutmeg**  
**1 tsp. salt**  
**3 eggs**  
**1 tsp. baking soda**  
**1 c. buttermilk**  
**2 c. flour**  
**2 T. flour**  
**3/4 c. nuts**

Cream sugar, potatoes, shortening, spices and salt for 4 minutes. Add eggs; blend well. Combine baking soda and buttermilk. Add alternately with flour. Pour into cupcake pan. Bake at 350° for 20 minutes.

**Brenda Barrett**

## **Potato Donuts**

**1 c. sugar**  
**1 c. sour milk**  
**1 c. freshly-mashed potatoes**  
**5 T. lard, melted**  
**2 eggs, beaten**  
**3 1/2 c. flour**  
**2 tsp. baking powder**  
**1 tsp. baking soda**  
**1/2 tsp. salt**  
**1 tsp. vanilla**

Dissolve sugar in sour milk. Add potatoes while hot; then lard and eggs. Sift dry ingredients together; add to potato mixture. Now add vanilla. Chill dough for easier handling. Roll 1/2-inch-thick and cut doughnuts. Fry in hot fat, turning once.

A potato harvest favorite.

**Sandy Hapka**

## **Raised Potato Doughnuts**

**1 c. mashed potatoes**  
**1 c. potato water**  
**3/4 c. vegetable shortening**  
**1/2 c. sugar**  
**1 T. salt**  
**1 pkg. yeast**  
**3/4 c. warm water**  
**2 eggs, beaten**  
**5 to 6 c. flour**

Mix potatoes, potato liquid, shortening, sugar and salt. Dissolve yeast in warm water. Stir into potato mixture. Stir in eggs and enough water to make dough easy to handle. Knead until smooth. Place in greased bowl. Turn to grease surface and let rise 1 1/2 hours, or until doubled in size. Don't punch down. Pat dough on a lightly-floured surface to 3/4-inch-thick. Cut with floured 2 1/2-inch doughnut cutter. Let rise until double. Heat oil to 375°. Fry doughnuts until golden, 2 to 3 minutes on each side. Drain on paper towel.

### **GLAZE:**

**3 c. powdered sugar**  
**1 c. boiling water**

Mix together until consistency of gravy.

**Junice Thompson**

# Main Dishes

## Ground Beef Stroganoff with Potato Balls

1 1/2 lb. ground beef  
1/2 c. chopped onion  
1/4 c. flour  
3/4 c. beef consommé  
1/2 tsp. salt  
1/8 tsp. pepper  
1 can cream of mushroom soup  
1 c. sour cream  
Instant mashed potatoes or leftover mashed potatoes  
Velveeta cheese, cubed  
Crushed corn flakes

Brown ground beef and onion; drain. Stir in consommé, flour, salt and pepper. Cook until thick. Stir in soup and sour cream. Pour into 2 1/2-quart casserole. Shape the potatoes into balls the size of an egg; place a cube of cheese in the center of each. Roll each ball in crushed corn flakes. Place on top of meat mixture. Bake at 350° for 20 to 25 minutes.

**Michelle Larson**

## Meat and Potato Chili

1 T. oil  
3/4 lb. beef stew meat, cut into 1/2" cubes  
1 med. onion, chopped  
3 c. ready-to-serve beef broth  
1 (14 1/2 or 16 oz.) can whole tomatoes, drained & cut  
1 (8 oz.) can tomato sauce  
1 to 2 T. chili powder  
1/4 tsp. salt  
1/4 tsp. pepper  
1 bay leaf  
2 c. cubed, unpeeled potatoes

### TOPPING:

1/2 c. dairy sour cream  
Horseradish (opt.)

Heat oil. Add meat and onion, cook 5 to 6 minutes, or until meat is browned, stirring frequently. Drain and add all remaining chili ingredients, except potatoes. Reduce heat to medium; cover and cook 40 to 50 minutes, until meat is tender, stirring occasionally. Stir in potatoes, cook 15 to 20 minutes, until potatoes are tender. Remove bay leaf to serve. Ladle chili into bowls and top each with a dollop of sour cream and horseradish. Serves 5.

**Pat Anderson**

## Winter's Day Meat Shell and Potato Pie

1 lb. ground beef  
1/4 chopped onion  
1 egg  
1/4 c. fine, dry bread crumbs  
5 to 6 slices cooked bacon, crumbled  
2 T. parsley, chopped  
1/4 tsp. salt  
Dash of pepper  
3 c. mashed potatoes  
1/2 c. mashed potatoes  
1/2 c. shredded cheese  
1 c. sour cream (commercial)

Mix well: beef, onion, egg, crumbs and seasoning. Press firmly into 9-inch pie pan. Bake at 350° for 25 minutes. Spoon off fat. Mix hot mashed potatoes with sour cream and “frost” meat pie with potato mixture. Top with cheese and bacon. Bake 10 more minutes, or until cheese is well melted.

Jane Shephard

## Foolproof Scalloped Potatoes

4 c. peeled & sliced potatoes  
1/2 tsp. salt  
Dash of pepper  
2 T. flour  
1 T. butter  
1 (10 oz.) can cream of mushroom soup  
2 c. diced, fully-cooked ham  
Milk

Place 1/2 of potatoes and 1/2 of ham in greased 1 1/2-quart casserole. Sprinkle with salt, pepper and flour; dot with butter. Place other 1/2 of potatoes and ham on top. Measure soup and add enough milk to make 2 cups. Pour over potatoes. Cover and bake at 350° for 30 minutes. Uncover, and bake 45 minutes longer.

Michelle Larson

## Brown Stew

2 lb. beef chuck  
2 T. fat  
1 T. lemon juice  
1 tsp. Worcestershire sauce  
1 clove garlic  
1 to 2 bay leaves

**1 T. salt**  
**1 tsp. sugar**  
**1/2 tsp. pepper**  
**1/2 tsp. paprika**  
**Dash of allspice or cloves**  
**6 carrots**  
**4 potatoes**

Brown meat in hot fat. Add water and seasonings. Cover and let simmer 2 hours, stir to keep from sticking. Add onion, potatoes and carrots. Cover and cook 30 minutes, until vegetables are done. Remove meat and vegetables and thicken juices for gravy. Serves 6 to 8.

**Carole Larson**

## **Potato Casserole**

**2 lb. hash browns**  
**1 can cream of chicken soup**  
**1 (8 oz.) ctn. sour cream**  
**1 tsp. salt**  
**2 c. Cheddar cheese, grated**  
**1 grated onion**  
**1/4 c. butter, melted**

Mix all ingredients together. Put in a 9×13-inch pan. Put crushed corn flakes on top and pour 1/4 cup melted butter over all. Bake at 350° for 1 hour.

**Jacqueline Rutherford**

## **Great Northern Meat and Potatoes**

**(Made with leftover roast beef)**

**1 1/2 c. cooked beef, cut into thin strips**  
**1/2 to 1 c. thinly-sliced onion**  
**2 T. margarine**  
**1 can cream of mushroom or cream of celery salt**  
**1/3 c. milk**  
**1 c. shredded Cheddar cheese**  
**Generous dash of pepper**  
**3 c. sliced potatoes, parboiled**

In large frying pan, brown beef and cook onion in margarine until tender. Blend in soup, milk, 3/4 cup cheese and pepper. In 1 1/2-quart casserole, arrange alternate layers of potatoes, meat, onion and sauce. Sprinkle with remaining cheese and dash of paprika. Bake at 375° for 30 minutes, uncovered.

**Jane Shephard**

## **Robin's Hot Dish**

**2 lb. hamburger**  
**1 (12 oz.) ctn. sour cream**  
**1 can cream of chicken soup**  
**2 c. shredded cheese**  
**5 potatoes**

Brown hamburger. Wash, peel and dice potatoes. Mix together the hamburger, sour cream, soup and cheese. Pour over potatoes. Top with crushed corn flakes. Bake at 350° for 1 1/2 hours.

**Jacqueline Rutherford**

## **Mashed Potato Casserole**

**12 potatoes, cooked and mashed**  
**1 (8 oz.) pkg. cream cheese**  
**1 c. sour cream**  
**2 tsp. salt**  
**1/8 tsp. pepper**  
**Garlic**  
**1/4 c. chopped chives**  
**1/2 tsp. paprika**  
**1 T. butter**

Cook and mash potatoes. Mix together the potatoes, cream cheese, sour cream, salt, pepper and garlic. Add chives last. Dot the top with butter and paprika. Bake at 30 to 40 minutes at 350°, or until golden brown.

**Jacqueline Rutherford**

## **Potato and Broccoli Casserole**

**1 (10 oz.) pkg. frozen broccoli, thawed**  
**1 (10 3/4 oz.) can condensed broccoli cheese soup or cream of broccoli soup**  
**1 tsp. salt**  
**1/4 tsp. pepper**  
**10 med.-size potatoes (about 3 1/2 lb.)**

About 2 1/2 hours before serving: Squeeze liquid from broccoli. In large bowl, combine broccoli, undiluted broccoli cheese soup, or cream of broccoli soup, milk, salt and pepper. Preheat oven to 350°. Peel potatoes and slice into 1/8-inch-thick slices. Grease deep 2-quart casserole. Spoon potato mixture into casserole, arranging top layer of potato slices in concentric circles. Cover and bake 1 hour; uncover, and bake 1 hour longer, or until potatoes are tender and top is brown.

**Adelaide Naas**

## **Beef-Cabbage Taco Hot Dish**

**1 1/2 c. peeled & shredded potatoes**  
**1/2 c. shredded Cheddar cheese**  
**1/8 tsp. onion salt**

**1 lb. ground beef**  
**1 1/2 c. shredded cabbage**  
**1 (4 oz.) can green chili peppers, drained**  
**1/2 c. taco sauce**  
**1/8 tsp. onion salt**

Toss together potatoes, cheese, onion salt and pepper. Press into bottom and sides of greased 1-quart shallow baking dish. Bake 20 minutes. Brown meat, drain well; set aside. In the same skillet over high heat, cook and stir the cabbage 2 to 3 minutes. Remove from heat, stir in beef, green chili peppers, taco sauce, onion salt, and pepper to taste. Mound beef into partially-baked potato crust. Bake 20 minutes. Remove from oven and top with 1 cup Cheddar cheese. Return to oven and bake until cheese is melted. Let stand 10 minutes before serving.

**Ruth Gjelsness**

## **Speedy Spuds with Classic Chicken Toppings**

**4 (8 oz.) potatoes**  
**1 (10 oz.) can chunk chicken in water, drained**  
**3 green onions, sliced**  
**6 T. fat-free mayonnaise**  
**1/4 c. grated Parmesan cheese, divided**

Pierce potatoes with tines of fork; microwave in HIGH 18 to 20 minutes, until potatoes are fork-tender. Heat oven to 400°. Meanwhile, to prepare topping: In bowl, mix remaining ingredients, except cheese. Cut potatoes in half lengthwise; place on baking sheet, cut-sides up. Cover potatoes with topping mixture, dividing equally. Place on baking sheet, sprinkle with cheese and heat in oven about 6 minutes, until potatoes and topping are hot and cheese is melted. Makes 4 servings.

**Note:** Microwave cooking times are based on a 700-watt microwave. Adjust cooking times to your own oven.

**Nutritional Information Per Serving:** 290 calories, 5 gm fat, 40 mg cholesterol, 510 mg sodium, 42 gm carbohydrate, 4 gm fiber, 20 gm protein.

## **Sloppy Turkey Spuds**

**4 (10 oz. each) potatoes**  
**12 oz. ground turkey**  
**1 med. onion, chopped**  
**1 med. green bell pepper, chopped**  
**1 c. sliced mushrooms**  
**1 (15 or 16 oz.) jar or can marinara sauce or other vegetarian spaghetti sauce**  
**Salt & pepper, to taste**  
**1/4 c. chopped parsley**  
**1/4 c. grated Parmesan cheese**

Pierce potatoes with tines of fork; microwave on HIGH 20 to 22 minutes, until potatoes are fork-tender. Meanwhile, in a large non-stick skillet over medium heat, sauté turkey until no longer pink, about 6 minutes. Add onion, bell pepper and mushrooms; sauté, stirring 3 minutes. Stir in marinara sauce;

bring to a boil, reduce heat, cover and simmer 10 minutes. Season with salt and pepper; stir in parsley. Place potatoes on 4 plates; split and fluff. Top potatoes with turkey mixture and cheese, dividing equally. Makes 4 servings.

**Note:** Microwave cooking times are based on a 700-watt microwave. Adjust cooking times to your own oven.

**Menu:** Coleslaw, Fruit Cocktail.

**Nutritional Information Per Serving:** 400 calories, 12 gm fat, 40 gm cholesterol, 800 mg sodium, 65 gm carbohydrate, 7 gm fiber, 23 gm protein.

## Super Chicken Sandwiches with Skinny Fries

**1 1/3 lb. (4 med.) potatoes, cut into 1/2" wedges**

**Garlic salt or seasoned salt, to taste**

**4 (4 oz.) boned & skinned chicken breast halves**

**3/4 c. ketchup**

**1/4 c. prepared yellow mustard**

**8 slices whole wheat bread, toasted**

**4 lettuce leaves**

**2 med. tomatoes, sliced into 4 slices each**

Heat oven to 475°. Coat rimmed baking sheet with vegetable cooking spray. Place potato wedges on pan, cut-sides down, and coat with additional cooking spray. Sprinkle lightly with garlic salt. Bake 18 minutes. Turn potatoes; coat with more cooking spray and sprinkle with additional garlic salt. Bake 12 more minutes, until potatoes are crisp and golden brown. Meanwhile, coat a 12-inch non-stick skillet with cooking spray. Heat skillet over medium heat; add chicken and cook about 7 minutes on each side, until juices run clear when chicken is pierced. To make sauce: In bowl, mix ketchup and mustard; set aside. Remove chicken from skillet; cut each breast into 1/2-inch slices. For each sandwich, spread 2 toast slices on one side, with 1 tablespoon sauce each. Sandwich 1 lettuce leaf, 2 tomato slices and 1 sliced chicken breast between toast slices. Serve with potatoes and remaining sauce for dipping. Makes 4 servings.

**Menu:** Carrot Sticks, Grapes.

**Nutritional Information Per Serving:** 420 calories, 5 gm fat, 45 mg cholesterol, 1210 mg sodium, 68 gm carbohydrate, 11 gm fiber, 27 gm protein.

## Mom's Crispy Chicken and Potatoes

**1 1/3 lb. (4 med.) potatoes**

**1 egg**

**3 T. water**

**1 c. corn flake crumbs**

**8 (about 4 1/2 oz. ea.) skinned chicken thighs**

**1 tsp. dried sage or tarragon**

**1 tsp. salt**

**1 tsp. pepper**

**1/2 c. prepared barbeque sauce**

**1/4 c. honey**

**1/4 c. prepared yellow mustard**

Heat oven to 375°. Pierce potatoes with tines of forks; microwave on HIGH 8 minutes. Meanwhile, in shallow dish beat egg with water; place corn flake crumbs in another shallow dish. Dip chicken pieces into egg, then crumbs, to coat completely. Coat rimmed baking sheet with vegetable cooking spray; place chicken on sheet. Cut potatoes into 1-inch chunks; place on sheet with chicken. Coat potatoes with cooking spray; sprinkle with sage. Season chicken and potatoes with salt and pepper. Bake about 40 minutes, until juices run clear when chicken is pierced and potatoes are golden brown. Meanwhile, to make sauce: In bowl, mix barbeque sauce, honey and yellow mustard. Serve chicken and potatoes with sauce for dipping.

**Note:** Microwave cooking times are based on a 700-watt microwave. Adjust cooking times to your own oven.

**Menu:** Corn on the Cob, Rolls, Apple Crisp.

**Nutritional Information Per Serving:** 480 calories, 12 gm fat, 135 mg cholesterol, 1300 mg sodium, 62 gm carbohydrate, 3 gm fiber, 30 gm protein.

## One-Pan Potatoes and Chicken Rosemary

**1 1/3 lb. (4 med.) potatoes, cut into 1/4" slices**  
**1 lb. boned & skinned chicken breasts, cut into 1/2" strips**  
**2 cloves garlic, minced**  
**2 T. olive oil**  
**2 tsp. dried rosemary, crumbled**  
**Salt & pepper, to taste**

Place potatoes in shallow 1 1/2 to 2-quart microwave-safe dish. Cover with plastic wrap, venting 1 corner. Microwave on HIGH 8 to 10 minutes, until just tender. While potatoes cook, in large non-stick skillet over high heat, toss and brown chicken and garlic in oil 5 minutes. Add potatoes and rosemary; toss until potatoes are lightly browned. Season with salt and pepper. Makes 4 servings.

**Note:** Microwave cooking times are based on a 700-watt microwave. Adjust cooking times to your own oven.

**Menu:** Steamed Broccoli or Asparagus, Brownies and Ice Cream.

**Nutritional Information Per Serving:** 260 calories, 9 gm fat, 45 mg cholesterol, 50 mg sodium, 26 gm carbohydrate, 2 gm fiber, 20 gm protein.

## Chicken and Potatoes Francais

**2/3 lb. (2 med.) potatoes, cut into 1/2" cubes**  
**2 green onions, sliced**  
**2 (about 4 oz. ea.) boned & skinned chicken breast halves**  
**Salt & pepper, to taste**  
**1 clove garlic, minced**  
**2 tsp. Dijon-style mustard**  
**1 tsp. chopped fresh tarragon, or 1/2 tsp. dried tarragon**  
**1/3 c. dry white wine or chicken broth**  
**2 T. light sour cream**

Place potatoes in shallow 1-quart microwave-safe dish. Cover with plastic wrap, venting 1 corner. Microwave on HIGH 3 minutes. Coat large non-stick skillet with vegetable cooking spray. Add potatoes and onions; push to 1 side and add chicken. Cook over medium heat, tossing potatoes occasionally and turning chicken once, until potatoes are tender and juices run clear when chicken is pierced, about 15 minutes. Season with salt and pepper. Remove chicken and potatoes to platter; keep hot. Add garlic to skillet; mix in mustard, tarragon and wine; cook over high heat 1 minute. Remove from heat; whisk in sour cream. Season with salt and pepper. Pour sauce over chicken. Makes 2 servings.

**Note:** Microwave cooking times are based on a 700-watt microwave. Adjust cooking times to your own oven.

**Menu:** Spinach and Mushroom Salad, Pears with Blue Cheese.

**Nutritional Information Per Serving:** 250 calories, 3 gm fat, 50 mg cholesterol, 130 mg sodium, 27 gm carbohydrate, 3 gm fiber, 21 gm protein.

## One-Pan Potatoes and Chicken Teriyaki

**2/3 lb. (2 med.) potatoes, cut into 1/2" wedges**

**8 oz. boned and skinned chicken breasts, cut into 1/2" strips**

**1 T. vegetable oil**

**1/4 c. sliced green onions**

**2 T. prepared teriyaki sauce**

Place potatoes in shallow 1-quart microwave-safe dish. Cover with plastic wrap, venting 1 corner. Microwave on HIGH 5 minutes, until just tender. While potatoes cook, in medium non-stick skillet over high heat, toss and brown chicken in oil 5 minutes. Add potatoes; toss until potatoes are lightly browned. Add onions and teriyaki sauce; toss until heated through. Makes 2 servings.

**Note:** Microwave cooking times are based on a 700-watt microwave. Adjust cooking times to your own oven.

**Menu:** Cucumber Salad, Lime Sherbet with Papaya Wedges.

**Nutritional Information Per Serving:** 280 calories, 9 gm fat, 45 mg cholesterol, 740 mg sodium, 28 gm carbohydrate, 3 gm fiber, 21 gm protein.

## One-Pan Potatoes and Chicken Santa Fe

**1 1/3 lb. (4 med.) potatoes, cut into 3/4" cubes**

**1 lb. boned & skinned chicken breasts, cut into 3/4" cubes**

**2 T. olive oil**

**1 c. prepared tomato salsa**

**1 (8 3/4 oz.) can whole kernel corn, drained**

Place potatoes in shallow 1 1/2 to 2-quart microwave-safe dish. Cover with plastic wrap, venting 1 corner. Microwave on HIGH 8 to 10 minutes, until just tender. While potatoes cook, in large non-stick skillet over high heat, toss and brown chicken in oil 5 minutes. Add potatoes; toss until potatoes are lightly browned. Add salsa and corn; toss until heated through. Makes 4 servings.

**Note:** Microwave cooking times are based on a 700-watt microwave. Adjust cooking times to your own oven.

**Menu:** Warm Corn Tortillas, Orange and Red Onion Salad, Pineapple Spears.

**Nutritional Information Per Serving:** 300 calories, 9 gm fat, 50 mg cholesterol, 620 mg sodium, 34 gm carbohydrate, 4 gm fiber, 2 gm protein.

## **Peruvian Potato and Chicken Platter**

### **POTATOES AND CHICKEN:**

**2 (14 1/2 oz.) cans reduced sodium chicken broth**  
**1 1/3 lb. (4 med.) potatoes, cut into 1" chunks**  
**2 lemons, halved**  
**2 fresh or canned jalapeno peppers, quartered lengthwise**  
**2 tsp. ground cumin**  
**1 lb. boned & skinned chicken breasts**  
**1 c. cilantro sprigs**

### **ACCOMPANIMENTS:**

**2 hard-cooked eggs, quartered**  
**1 red bell pepper, cut into thin strips**  
**3/4 c. pimento-stuffed green olives**  
**4 whole green onions**  
**1 c. prepared chunky tomato salsa**

To prepare potatoes and chicken, in a 3-quart saucepan combine broth, potatoes, lemons, jalapeno peppers and cumin. Bring to boil; reduce heat, cover and cook 5 minutes. Add chicken; cover and cook 15 minutes longer, until potatoes are tender and juices run clear when chicken is pierced. Remove from heat; add cilantro to saucepan. Let potatoes and chicken cool in broth. Drain potatoes and chicken, reserving 3/4 cup broth. Remove cilantro, jalapenos and lemons. To assemble, mound potatoes in center of platter. Shred chicken and arrange on platter with remaining ingredients, except reserve broth and salsa. Serve reserve broth in sauceboat. Serve salsa in bowl on the side. Makes 4 servings.

**Menu:** Tossed Green Salad, Banana Cake.

**Nutritional Information Per Serving:** 320 calories, 9 gm fat, 160 mg cholesterol, 1360 mg sodium, 38 gm carbohydrate, 7 gm fiber, 26 gm protein.

## **Bistro Beef and Potatoes Maison**

**2/3 lb. (2 med.) potatoes, cut into 1/2" cubes**  
**2 T. butter, softened**  
**2 T. Gorgonzola cheese**  
**1/4 tsp. dried rosemary**  
**1/4 tsp. dried thyme**  
**1/4 tsp. pepper**  
**1/4 c. low-fat milk**  
**1 tsp. olive oil**  
**2 (about 4 oz. ea.) filet mignon steaks**

Place potatoes in shallow 1-quart microwave-safe dish. Cover with plastic wrap, venting 1 corner. Microwave on HIGH 5 minutes, until tender. Meanwhile in small bowl, thoroughly mix butter, cheese, rosemary, thyme and pepper. With electric mixer, beat potatoes, 3 tablespoons of the butter-cheese

mixture and the milk until smooth. In medium nonstick skillet over medium-high heat, add oil and pan-fry steaks to desired doneness, turning once. Microwave potatoes on HIGH 1 to 2 minutes, until hot. Top each steak with 1 1/2 teaspoons of the remaining butter-cheese mixture. Serve with potatoes. Makes 2 servings.

**Note:** Microwave cooking times are based on a 700-watt microwave. Adjust cooking times to your own oven.

**Menu:** Tossed Green Salad with Non-fat Dressing, Raspberry Sorbet.

**Nutritional Information Per Serving:** 450 calories, 26 gm fat, 110 mg cholesterol, 390 mg sodium, 27 gm carbohydrates, 2 gm fiber, 29 gm protein.

## Easy Potato Scallop

**4 lg. potatoes, thinly sliced**  
**1 lg. onion**  
**1 can cream of chicken soup**  
**1/4 c. milk**  
**4 slices cheese**  
**Parmesan cheese, grated**  
**Paprika**  
**Salt & pepper, to taste**  
**1 lb. browned hamburger (opt.)**

Combine potato and onion in casserole. Mix in soup and milk; cover with cheese. Sprinkle with Parmesan cheese and paprika. Use salt and pepper throughout mixture. Bake at 350° for 1 1/2 hours. Yield: 6 to 8 servings

**Carole Larson**

## Savory Potato Bake

**2 T. butter**  
**2 T. flour**  
**1 tsp. dry mustard**  
**2/3 c. milk**  
**1 1/2 c. (6 oz.) shredded Cheddar cheese**  
**4 c. cubed, cooked potatoes**  
**1 1/2 c. chopped ham**  
**1/4 c. green onion slices**

Melt butter; blend in flour and mustard. Gradually add milk. Add 1 cup cheese, stir until melted. Stir in remaining ingredients; spoon into 1 1/2-quart casserole. Bake at 350° for 30 minutes. Top with remaining cheese and continue baking until cheese is melted.

**Betty Krabbenhoft**

## Ranch Potato Casserole

**6 to 8 med. red potatoes**  
**1/2 c. sour cream**  
**1/2 c. prepared ranch dressing**  
**1/4 c. bacon bits or cooked crumbled bacon**  
**2 T. minced parsley**  
**1 c. (4 oz.) shredded Cheddar cheese**

**TOPPING:**

**1/2 c. (2 oz.) shredded Cheddar cheese**  
**2 c. lightly-crushed corn flakes**  
**1/4 c. melted butter**

Cook potatoes until tender; quartered and set aside. Combine sour cream, dressing, bacon, parsley and 1 cup cheese. Place potatoes in greased 9×13-inch pan. Pour sour cream over potatoes and gently toss. Top with topping. Bake at 350° for 40 to 45 minutes.

**Carole Brule**

## **Casserole**

**3 or 4 med. potatoes, sliced**  
**Sprinkling of dehydrated onion flakes**  
**1/2 c. chopped celery**  
**1/4 c. rice**  
**1 lb. raw hamburger**  
**1 can dark red kidney beans, undrained**  
**1 can undiluted tomato soup**

Put in layers in order in a greased casserole dish, seasoning each layer with salt and pepper. Bake 1 1/2 hours at 350°.

Note: I prefer browning my hamburger with onion and salt and pepper, before adding to casserole.

**Betty Krabbenhoft**

## **Cheddar Cheese Potato Bake**

Cook, cool and shred about 5 to 6 pounds of red potatoes. Place in greased 9×13-inch baking pan or casserole.

Cook and pour over the potatoes:

**2 c. milk**  
**2 c. sharp Cheddar cheese**  
**1/4 c. bread crumbs**  
**Paprika**  
**1 sm. Onion, chopped fine**  
**1/4 c. margarine**  
**1 T. flour**  
**1 tsp. salt**  
**Dash of pepper, to taste**

Cook until well blended and near boiling (stirring constantly). Pour over potatoes and bake, uncovered, for 1 1/4 hours at 325°.

**Mary Lou Thompson**

## **Scalloped Potatoes**

Peel and slice an electric roaster full of potatoes.

Heat on cook-top before adding to the spuds:

**5 cans of potato soup**

**5 cans cream of mushroom soup**

**1 pt. cream**

**1 can Cheddar cheese soup**

**1 lg. onion, chopped fine**

**1/3 gal. milk**

**Salt & pepper, to taste**

Stir into the potatoes and cook for 4 hours at 325°, or until tender.

Serves 100 people.

**Mary Lou Thompson**

## **Nonfat Hash Browns**

**2 med. potatoes, peeled & grated**

**1 egg white**

**1 tsp. Mrs. Dash's table blend**

Heat a nonstick pan, spray with nonfat cooking spray. Beat egg white until foamy. Toss with grated potatoes. Fry until brown and crisp. Turn and brown. Serves 2.

**Joyce Kingsbury**

## **Lemony New Potatoes**

**1 1/2 lb. new potatoes**

**1/4 c. butter**

**1 T. olive oil**

**1 T. chopped parsley**

**1 T. minced chives**

**1 tsp. tarragon or thyme**

**Salt & pepper, to taste**

**Juice & grated rind of 1 lemon**

Cook potatoes; peel and keep warm. Melt butter with olive oil. Add remaining ingredients; heat through. Pour hot sauce over hot potatoes. Makes 4 servings.

**Leona Rapacz**

## **Pizza Potatoes**

**1 1/2 lb. hamburger**  
**1/2 c. chopped onions**  
**1/2 tsp. oregano**  
**1/2 tsp. basil**  
**1 (5 oz.) can tomato sauce**  
**1/2 c. Parmesan cheese**  
**1/2 tsp. sugar**  
**1 can Cheddar cheese soup**  
**1/2 c. milk**  
**4 to 5 potatoes, peeled & sliced**  
**Mozzarella cheese**

Brown hamburger. Add onion when browning; add oregano, sugar, tomato sauce and basil. Place potatoes in bottom of 9×13-inch pan. Spread hamburger mixture over potatoes. Dot with butter, cover and foil. Bake 1 hour, remove from oven; sprinkle with Parmesan cheese, arrange Mozzarella and bake, uncovered, for 15 to 20 minutes more, until cheese browns and bubbles, at 350°.

**Leona Rapacz**

## **Basic Mashed Potatoes**

**6 med. potatoes**  
**1/2 to 3/4 c. hot milk**  
**4 T. butter**  
**Salt, to taste**  
**Freshly-ground pepper, to taste**

Peel potatoes, cut into quarters. Put in pan with cold water to cover. Boil 15 to 20 minutes, or until tender when pierced with a sharp knife. Drain; return to low heat. Add 1/2 cup hot milk and the butter. Start mashing with potato masher or fork. Transfer to a warm bowl, and whip with a fork or whisk until light and fluffy. Add the remaining milk, if necessary. Add salt and pepper, to taste, and serve immediately or keep hot, uncovered, in a double broiler.

**Fanny Farmer Cookbook**

## **Garlic Mashed Potatoes**

**3 lb. potatoes, peeled & cubed**  
**1 lg. head garlic**  
**5 T. heavy or whipping cream**  
**4 T. butter, room temp.**  
**1/2 tsp. coarsely-ground pepper**  
**Salt & pepper, to taste**

Boil potatoes about 20 minutes; test for doneness with sharp knife. Separate cloves of garlic from head; simmer in small saucepan of water until very soft, about 15 minutes. Drain potatoes, return to pan. Slip

skins off the garlic and puree in blender with cream. Mash potatoes, add pureed garlic-cream mixture, butter, pepper and salt. Serve immediately.

**New Basics Cookbook**  
**Julee Rosso, Sheila Lukins**

## **Mashed Potatoes with Onion**

**4 to 6 med. potatoes**  
**1 med. yellow onion**  
**2 T. olive oil, butter or margarine**  
**1/2 to 3/4 c. hot chicken broth**  
**Salt & pepper, to taste**

Peel potatoes; quarter and boil about 25 minutes, or until done when tested with a sharp knife. While potatoes are boiling, sauté chopped onion in oil, butter or margarine over very low heat until golden and caramelized, about 20 minutes. Drain potatoes, return to pot to dry briefly over low heat. Mash with potato masher, add broth until potatoes reach desired consistency. Stir in sautéed onions, salt and pepper. Serve immediately.

## **Scalloped Turnips, Potatoes**

**6 med. turnips, peeled**  
**4 med. potatoes, peeled**  
**1 1/2 T. butter, broken into pieces**  
**1 green onion, minced**  
**1 tsp. black pepper, salad grind**  
**Salt, to taste**  
**3/4 c. cream**  
**Chopped parsley**

Preheat oven to 350°. Slice turnips and potatoes into 1/8-inch rounds. Arrange in lightly-oiled baking sheet so they lie flat. Tuck butter pieces in and around potatoes and turnips so they are evenly distributed. Sprinkle with green onion. Mix pepper and salt with cream, then pour over potatoes and turnips. Bake for approximately 45 minutes to 1 hour. The casserole should be browned on top and tender in the center. Garnish with fresh, chopped parsley. Makes 8 servings.

**Jim Severson**

## **Microwave Mashed Potatoes**

**1 1/3 lb. potatoes**  
**1 c. milk**  
**2 T. butter or margarine**  
**3 cloves garlic, minced**  
**Salt & pepper, to taste**  
**Chopped parsley for garnish**

Scrub potatoes with a vegetable brush and water. Pat dry. Pierce with fork. Cook potatoes in a microwave oven on HIGH POWER for 10 minutes. Half lengthwise; scoop out pulp into medium-sized microwave-safe bowl. Mash potatoes with potato masher, or beat with an electric mixer; reserve. Place milk, butter and garlic in a small, microwave-safe bowl (or measuring cup). Microwave on HIGH POWER for 2 minutes. Thoroughly mix into potato pulp. Mix in additional milk to reach desired consistency. Season with salt and pepper. Heat in microwave on HIGH POWER for 1 minute. Sprinkle with chopped parsley and serve immediately. Makes 4 servings.

## **Potato and Ham Salad Loaf**

**1/2 lb. thinly-sliced cooked ham**  
**1 env. plain gelatin**  
**1/2 c. boiling water**  
**1 c. mayonnaise**  
**1 tsp. salt**  
**2 hard-boiled eggs (opt.)**  
**1 sliced onion**  
**1 tsp. parsley**  
**1 or 2 tsp. pimento**  
**1/2 tsp. white pepper**  
**2 stalks celery**  
**4 c. cooked, diced potatoes**  
**1 c. diced ham**

Line 9x5- inch pan with foil, letting foil extend up and over sides. Cover bottom and sides of pan with sliced ham. Put gelatin and water in blender; cover and blend for 30 seconds. Add remaining ingredients and blend again for 30 seconds. Pour mixture over potatoes and diced ham. Chill until firm. Turn out on cold platter and garnish.

**Adelaide Naas**

## **Mexican Potatoes**

**3 lg. potatoes**  
**1 lb. ground beef**  
**1 c. shredded Co-Jack cheese**  
**1 pkg. taco mix**  
**1/2 c. Mexican salsa (hot)**  
**1/4 c. sour cream**  
**1/2 c. lettuce**

Cook potatoes in microwave for 15 minutes; cool. Peel the skins off and cut in half. Dig out some of the potato in the shape of a boat. Brown ground beef; add taco mix, 3/4 cup water and 1/4 salsa. Deep-fry the potatoes that are shaped like a boat until golden brown. Add meat mixture; cover with cheese. Add lettuce, sour cream and salsa to liking.

**Kathi Harrier**

## Potato Tacos

**2 flour tortillas**  
**1 c. cooked potatoes, diced**  
**1/8 c. chopped onion**  
**1/8 c. chopped green pepper**  
**1/8 c. green chilies**  
**2 T. Mexican salsa**  
**1/4 c. shredded Co-Jack cheese**

Sauté onion, peppers, green chilies; fry potatoes. Mix together; simmer. Put in flour tortilla shell. Top with cheese and salsa. Microwave for 15 seconds.

**Kathi Harrier**

## Stuffed Beef Potatoes

**2 potatoes**  
**1/4 lb. hamburger**  
**1 1/2 tsp. butter**  
**1/2 med. onion**  
**1/2 tsp. salt**  
**1/2 tsp. pepper**  
**Dash of seasoned salt**  
**1/4 c. milk**  
**1/4 c. sour cream**

Wash potatoes; cut in half. Place them in a pan and butter the tops. Cover with foil and bake for 35 to 40 minutes at 350° to 375°. Brown hamburger, adding salt, pepper, seasoned salt and chopped onion. Cook until done. When potatoes are done, cut the middle out and add 1 teaspoon butter, 1/4 cup milk and 1/4 cup sour cream. Mix all together until it looks like mashed potatoes. Add hamburger mixture to it, making sure all grease is drained. Stuff skins with meat and potato mixture. Cover with foil and bake 5 to 10 minutes. Garnish with Cheddar cheese and serve. Serves 2 to 4.

**John Ficklin**

## Hash Brown Potato Casserole

In greased 9×13-inch pan, add 2 pounds frozen hash brown potatoes and pour over that 1/4 cup melted butter.

In separate bowl, combine:

**1 pt. sour cream**  
**2 c. Cheddar cheese, shredded**  
**2 cans cream of chicken soup**  
**1/2 c. chopped onion**  
**1/2 tsp. salt**  
**1/4 tsp. pepper**

Pour over top of potatoes. Sprinkle 2 cups crushed corn flakes on top and dot with butter. Bake at 350° for 1 hour. Serves 12 to 15.

**Christi Lamb**

## **Hamburger Pie**

**1 lb. ground beef**  
**Instant potatoes to serve 8**  
**1 egg**  
**1 tsp. salt**  
**1/8 tsp. pepper**  
**1 sm. onion, chopped**  
**1/4 c. ketchup**  
**1 c. milk**  
**1/2 c. shredded sharp Cheddar cheese**

Mix meat, 1 1/3 cups dry instant potatoes, egg, salt, pepper, onion, ketchup and milk. Spread in 9-inch ungreased pie pan. Bake at 350°, uncovered, for 35 to 40 minutes. Prepare remaining instant potatoes as directed on package for 4 servings. Top baked meat loaf with potatoes. Sprinkle with cheese. Bake 3 to 4 minutes longer, until cheese melts. Serves 4 to 5.

**Perry Gagnon**

## **Irish Mashed Potato Supper**

**3 med. potatoes**  
**1 c. shredded cabbage**  
**1/4 c. margarine**  
**1/4 to 1/2 c. sour cream**  
**1/2 tsp. salt**  
**1/4 tsp. pepper**  
**4 T. water**  
**1 lb. smoked sausage, cut into 1" pieces**

Peel and cube potatoes. Place in microwave dish. Shred cabbage and sprinkle over potatoes. Add 4 tablespoons water. Cover and microwave on HIGH for 4 minutes. Turn dish halfway and continue to cook for another 6 minutes. Remove dish and let stand 2 to 4 minutes, covered. Heat sausage pieces in a covered microwave dish on HIGH for 3 minutes. Mash potatoes and cabbage with margarine, sour cream and salt and pepper. Put all but 5 pieces of sausage in bottom of glass casserole dish. Spoon potato mixture over, spreading to edge. Top with remaining pieces of sausage. Sprinkle with paprika for a golden crust. Bake at 350° for 20 to 30 minutes in conventional oven.

**Jacki Rauschenberger**

## **Prairie Potato Bake**

**5 lg. red potatoes**  
**1/2 box frozen peas**

**1/2 box frozen corn**  
**1 (8 oz.) ctn. French onion dip**  
**1 can cream of mushroom soup**  
**1/2 c. milk**  
**1 c. shredded Cheddar cheese**  
**1/2 tsp. salt**  
**1/2 tsp. pepper**

Cook potatoes until tender and then drain. While you are waiting for the potatoes to cook, mix the corn, peas, onion dip, mushroom soup, milk, cheese and salt and pepper in a bowl. In a baking dish, alternate potatoes, then sauce mixture. Sprinkle with 1/2 cup shredded cheese and bake at 350° for 25 minutes.

**Teresa Marsh**

## **Special Baked Potatoes**

**6 med. potatoes**  
**1/4 c. butter, melted**  
**2 c. cottage cheese**  
**1/2 c. milk, heated**  
**1/4 tsp. white pepper**  
**1 tsp. salt**  
**6 slices cooked bacon, crumbled**  
**Paprika**

Wash potatoes; dry and oil the skins. Bake until done, about 45 minutes at 350°. Cut in half lengthwise; scoop out the inside and mash. Combine butter, cottage cheese, milk, salt and pepper, bacon and paprika. Add to the mashed potatoes. Spoon back into shells; bake 10 to 15 minutes longer, until lightly browned. Serve immediately.

**Adelaide Naas**

## **Potato Burrito**

**1 (12 oz.) pkg. Jimmy Dean hot sausage**  
**1 tsp. minced onion**  
**1/3 c. chopped red pepper**  
**1/3 c. chopped green or yellow pepper**  
**1 (4 oz.) can chopped green chilies**  
**4 to 5 sliced, boiled potatoes**  
**8 (10") flour tortillas**  
**2 c. shredded Co-Jack cheese**  
**1 pkg. Schilling enchilada sauce mix**  
**1 (8 oz.) can tomato sauce**  
**1 1/2 c. water**

Brown sausage, onion, peppers and chilies; drain excess grease. Mix in sliced potatoes. Divide equally among the 8 tortillas and fold in an envelope-style. Place in a 9×13-inch pan and top with the enchilada

sauce and cheese. Bake 25 to 30 minutes at 350°. Garnish with sour cream, sliced black olives, chopped tomatoes and salsa.

Enjoy! Makes a nice breakfast brunch and can be made the day before.

**Vonda Collette**

## **Hot Dish**

**Potatoes**

**Hamburger & onion, drained**

**2 can cream of chicken soup**

**2 c. vegetables, fresh or frozen**

**Milk**

Put potatoes, hamburger and onion in bottom of cake pan. Heat remaining ingredients in microwave and pour over first layer. Put in oven at 350° for 30 minutes.

**Deb Solem**

## **Pepperoni Hot Dish**

**6 or 7 diced, raw potatoes**

**1 lb. hamburger, browned**

**1 can Cheddar cheese soup**

**1 c. milk**

**Pepperoni slices**

**Mozzarella cheese**

**Parmesan cheese**

Place potatoes in greased 9×13-inch pan. Cover with browned hamburger. Heat soup and milk and pour over hamburger. Sprinkle with salt and a dab of butter.

Mix these 4 ingredients and pour over the layer in the pan:

**1 can tomato soup**

**1/2 tsp. oregano**

**1 tsp. sugar**

**1/2 c. diced onion**

Lay pepperoni slices over the tomato mixture. Cover, and bake 15 minutes at 400°. Bake 1 hour at 350°. Cover with 1/2 to 1 cup of Mozzarella cheese and sprinkle with Parmesan cheese, return to oven until it melts.

**Deb Solem**

## **Potato Hot Dish**

**1 (32 oz.) pkg. hash browns, thawed**

**1/2 c. margarine, melted**

**1 tsp. salt**

**2 cans cream of chicken soup**

**1 (8 oz.) ctn. sour cream**  
**1 c. Cheddar cheese, grated**  
**1/8 tsp. pepper**  
**1 can French-fried onions**

Mix the first 7 ingredients together. Place in a 9×13-inch pan. Bake at 350° for 1 hour. Sprinkle French-fried onions on top and bake an additional 5 minutes.

**Deb Solem**

## **Bora Bora Burgers with Potato Nuggets**

**3 1/2 T. prepared teriyaki sauce, divided**  
**1 tsp. ground ginger**  
**1 lb. lean ground beef**  
**1 lb. (about 4 c.) frozen potato nuggets**  
**3/4 c. ketchup**  
**1/4 tsp. red pepper flakes**  
**4 hamburger buns**  
**4 slices canned pineapple**  
**4 slices red onion**  
**4 lettuce leaves**

Heat oven to 450°. In large bowl, mix 2 tablespoons of the teriyaki sauce and the ginger to blend thoroughly; add beef and mix to blend thoroughly. Form into 4 patties, 1/2-inch-thick. Cook potato nuggets as package directs, baking for 15 to 17 minutes, until crisp. Meanwhile, in small bowl mix the remaining 1 1/2 tablespoons teriyaki sauce, ketchup and pepper flakes to make sauce for burgers and potatoes; set aside. In nonstick skillet over medium-high heat, pan-fry burgers to desired doneness, turning once. On bottom of buns, layer burgers, pineapple and onion slices and lettuce. Cover with bun tops. Serve sauce with potato nuggets and burgers. Makes 4 servings.

**Menu:** Coleslaw, Frozen Yogurt

**Nutritional Information Per Serving:** 810 calories, 39 gm fat, 70 mg cholesterol, 199 mg sodium, 86 gm carbohydrate, 5 gm fiber, 30 gm protein.

## **Quick-Fix Steak and Lemon-Pepper Potatoes**

**1 c. prepared Italian dressing**  
**2 T. soy sauce**  
**1 1/2 lb. flank steak**  
**1 1/3 lb. (4 med.) potatoes, cut into 2" chunks**  
**1 1/2 T. butter or margarine, cut into small pieces**  
**1 1/2 T. fresh lemon juice**  
**1 tsp. minced garlic**  
**1 T. chopped parsley**  
**1 1/2 tsp. grated lemon peel**  
**1/4 to 1/2 tsp. black pepper**  
**Salt, to taste**

In shallow dish or pan, mix together dressing and soy sauce. Add steak, turning to coat; cover and refrigerate at least 20 minutes. Meanwhile, place potatoes, butter, lemon juice and garlic in shallow 1 1/2 to 2-quart microwave-safe dish; toss. Cover with plastic wrap, venting 1 corner. Microwave on HIGH 12 to 16 minutes, until just tender. Meanwhile, heat broiler 10 minutes. Remove steak from marinade. Broil 4- 5-inches from heat source, 5 to 10 minutes on each side, to desired doneness. While steak cooks, mix parsley, lemon peel and pepper into cooked potatoes. Season with salt and microwave on HIGH about 1 minute, until hot. Slice meat diagonally across the grain into thin slices. Serve with potatoes. Makes 4 servings.

**Note:** Microwave cooking times are based on a 700-watt microwave. Adjust cooking times to your own oven.

**Menu:** Caesar Salad, Raspberry Frozen Yogurt.

**Nutritional Information Per Serving:** 580 calories, 33 gm fat, 140 mg cholesterol, 850 mg sodium, 28 gm carbohydrate, 3 gm fiber, 44 gm protein.

## Roadhouse Roast Beef and Mashed Potatoes

### GARLIC MASHED POTATOES:

**1 1/3 lb. (4 med.) potatoes**

**1 c. low-fat milk**

**2 T. butter or margarine**

**3 cloves garlic, minced**

**Salt & pepper, to taste**

### ROAST BEEF AND GRAVY:

**1 (10 1/4 oz.) can beef gravy**

**1 tsp. dried thyme**

**1/8 tsp. pepper**

**12 oz. sliced, deli roast beef**

Pierce potatoes with tines of fork; microwave on HIGH 13 minutes, until potatoes are fork-tender. Halve lengthwise; scoop pulp into medium microwave-safe bowl. Mash potatoes with potato masher or beat with electric hand mixer; reserve. Place milk, butter and garlic in small microwave-safe bowl. Microwave on HIGH 2 minutes; thoroughly mix into potato pulp. Mix in additional milk. If necessary, to reach desired consistency. Season with salt and pepper. Microwave on HIGH 1 to 2 minutes, until hot. Meanwhile, in 2-quart saucepan combine gravy, thyme and pepper; bring to simmer over medium heat. Add beef slices; heat through. Serve beef and gravy with mashed potatoes. Makes 4 servings.

**Note:** Microwave cooking times are based on a 700-watt microwave. Adjust cooking times to your own oven.

**Menu:** Peas, Romaine Lettuce and Tomato Salad, Peach Cobbler.

**Nutritional Information Per Serving:** 420 calories, 17 gm fat, 105 mg cholesterol, 550 mg sodium, 32 gm carbohydrate, 3 gm fiber, 35 gm protein.

## Cowboy Pizza

**1 1/3 (4 med.) potatoes, cut into 1/4" slices**

**1 (10 oz.) pkg. refrigerated, prepared pizza dough**

**1 lb. lean ground beef**

- 1 c. prepared barbeque sauce, divided**
- 1 sm. green bell pepper, cut into 1/4" strips**
- 1 c. shredded Cheddar cheese**

Heat oven to 425°. Place potatoes in shallow 1 1/2 to 2-quart microwave-safe dish. Cover with plastic wrap, venting 1 corner. Microwave on HIGH 8 to 10 minutes, until just tender; set aside. Coat 12-inch round pizza pan with vegetable cooking spray; press dough evenly into pan; prick all over with fork. Bake 10 minutes; set aside. Meanwhile, in large nonstick skillet over medium heat, sauté beef until browned; drain fat. Mix in 3/4 cup barbeque sauce. To assemble pizza, spread beef mixture over crust; top evenly with potatoes and bell pepper. Drizzle with remaining 1/4 cup barbeque sauce. Sprinkle with cheese. Bake 10 to 15 minutes, until hot throughout and cheese is melted. Cut into 8 wedges. Makes 4 servings.

**Note:** Microwave cooking times are based on a 700-watt microwave. Adjust cooking times to your own oven.

**Menu:** Tossed Green Salad, Strawberries.

**Nutritional Information Per Serving:** 650 calories, 23 gm fat, 85 mg cholesterol, 1100 mg sodium, 60 gm carbohydrate, 4 gm fiber, 38 gm protein.

## One-Pan Potatoes and Chicken Dijon

- 1 1/3 (4 med.) potatoes, cut into 1/4" slices**
- 1 lb. boned & skinned chicken breasts, cut into 1/2" slices**
- 2 T. vegetable oil**
- 1/4 c. prepared honey Dijon barbeque sauce**
- 1 tsp. dried tarragon**

Place potatoes in shallow 1 1/2 to 2-quart microwave-safe dish. Cover with plastic wrap, venting 1 corner. Microwave on HIGH 8 to 10 minutes, until just tender. While potatoes cook, in large non-stick skillet over high heat, toss and brown chicken in oil 5 minutes. Add potatoes; toss until potatoes are lightly browned. Add barbeque sauce and tarragon; toss until heated through. Makes 4 servings.

**Note:** Microwave cooking times are based on a 700-watt microwave. Adjust cooking times to your own oven.

**Menu:** Tomato and Red Onion Salad, Cheesecake.

**Nutritional Information Per Serving:** 270 calories, 9 gm fat, 45 mg cholesterol, 180 mg sodium, 27 gm carbohydrate, 3 gm fiber, 20 gm protein.

## Stuffed Sandwich

- 4 (8 oz. ea.) potatoes**
- 1/2 c. light mayonnaise**
- 1/4 c. sliced green onions**
- 1/4 c. sliced celery**
- 1/4 c. pickle relish**
- 2 tsp. prepared yellow mustard**
- 1/4 tsp. pepper**
- Salt, to taste**
- 4 thin slices cooked ham**

Pierce potatoes with tines of fork; microwave on HIGH 18 to 20 minutes, until potatoes are fork-tender; cool 10 minutes. Halve potatoes and carefully scoop pulp into bowl, leaving 1/4-inch-thick shells; reserve shells. Mash potato pulp; mix in remaining ingredients, except potato shells and ham. Fill shells with potato mixture. Sandwich 2 halves together with 1 folded ham slice in middle. Wrap each "sandwich" in a paper napkin to eat out-of-hand. Makes 4 servings.

**Note:** Microwave cooking times are based on a 700-watt microwave. Adjust cooking times to your own oven.

**Menu:** Fresh Fruit Salad, Pudding Cups.

**Nutritional Information Per Serving:** 280 calories, 9 gm fat, 15 mg cholesterol, 390 mg sodium, 46 gm carbohydrates, 4 gm fiber, 7 gm protein.

## Pan-Pacific Potato-Shrimp Kebabs

**1 1/3 (4 med.) potatoes, cut into 1 1/2 chunks**

**1 lb. lg. shrimp, peeled**

**1 red bell pepper, cut into 1" squares**

**1 green bell pepper, cut into 1" squares**

**4 green onions, cut into 1 1/2" pieces**

### MARINADE:

**2/3 c. rice vinegar**

**1/2 c. reduced-sodium soy sauce**

**1/4 c. minced ginger**

**1/4 c. chopped cilantro**

**4 cloves garlic, minced**

**2 T. sugar**

**2 tsp. sesame oil**

**1 tsp. red pepper**

Place potatoes in a shallow 1 1/2 to 2-quart microwave-safe dish. Cover with plastic wrap, venting 1 corner. Microwave on HIGH 8 to 10 minutes, until just tender. Meanwhile, heat broiler. On 8 (12-inch) metal or bamboo skewers, alternately thread potatoes, shrimp, bell peppers and onions. Place on rimmed baking sheet. In bowl, whisk together marinade ingredients; pour marinade over skewers. Let stand 10 minutes. Broil 4- to 5-inches from heat source about 8 minutes, turning once and basting occasionally with marinade, until vegetables are tender and shrimp are opaque throughout. Makes 4 servings.

**Note:** Microwave cooking times are based on a 700-watt microwave. Adjust cooking times to your own oven.

**Menu:** Sautéed Snow Peas, Sesame Seed Rolls, Mandarin Orange Wedges and Fortune Cookies.

**Nutritional Information Per Serving:** 250 calories, 2 gm fat, 175 mg cholesterol, 770 mg sodium, 35 gm carbohydrate, 4 gm fiber, 25 gm protein.

## Pesto Salmon with Pan-Roasted Potatoes

**2/3 lb. (2 med.) potatoes, cut into 1" chunks**

**2 (6 to 8 oz. ea.) salmon steaks**

**2 T. prepared pesto (thawed, if frozen)**

**1 T. olive oil**

**2 cloves garlic, minced**

**Salt & pepper, to taste**

Heat oven to 400°. Place potatoes in shallow 1-quart microwave-safe dish. Cover with plastic wrap, venting 1 corner. Microwave on HIGH 6 minutes, until just tender. Meanwhile, spread top of each salmon steak with pesto, dividing equally. Place on rimmed baking sheet. Bake until salmon is opaque throughout, 15 to 20 minutes. While salmon bakes, in medium nonstick skillet over high heat, combine oil and garlic. Add potatoes. Pan-roast, tossing, 5 to 8 minutes, until golden brown. Season with salt and pepper. Serve salmon with potatoes. Makes 2 servings.

**Note:** Microwave cooking times are based on a 700-watt microwave. Adjust cooking times to your own oven.

**Menu:** Italian Bread, Artichoke Hearts Vinaigrette, Poached Pears.

**Nutritional Information Per Serving:** Based on 6-ounce salmon steaks): 360 calories, 14 gm fat, 35 mg cholesterol, 1150 mg sodium, 20 gm carbohydrate, 2 gm fiber, 29 gm protein.

## Tunasaurus Crunch Casserole

**1 1/3 lb. (4 med.) potatoes, cut into 1/2" cubes**

**2 (6 1/8 oz.) cans tuna packed in water, thoroughly drained**

**1 c. frozen peas**

**1/3 c. sliced green onions**

**1 (10 3/4 oz.) can cream of mushroom soup**

**1/4 c. low-fat milk**

**1/8 to 1/4 tsp. pepper**

**1 1/2 c. crushed potato chips**

Heat oven to 400°. Place potatoes in shallow 1 1/2 to 2-quart microwave-safe dish. Cover with plastic wrap, venting 1 corner. Microwave on HIGH 8 minutes, until just tender. Mix in remaining ingredients, except potato chips. Spoon into shallow 2-quart baking dish; level top. Cover with potato chips. Bake about 20 minutes, until mixture is bubbly and chips are lightly browned. Makes 4 servings.

**Note:** Microwave cooking times are based on a 700-watt microwave. Adjust cooking times to your own oven.

**Menu:** Sliced Tomatoes with Nonfat French Dressing, Pineapple Rings and Orange Sherbet.

**Nutritional Information Per Serving:** 420 calories, 15 gm fat, 15 mg cholesterol, 820 mg sodium, 49 gm carbohydrate, 5 gm fiber, 24 gm protein.

## Sour Cream Crunch

**2 lb. southern-style hash browns**

**1/2 c. butter**

**1 pt. sour cream**

**10 oz. shredded cheese**

**1 can cream of chicken soup**

**1/4 c. butter**  
**3 c. crushed corn flakes**

Makes 9×13-inch pan. Thaw hash browns. Mix with 1/2 cup melted butter. Add sour cream, soup and cheese. Mix thoroughly. In separate bowl, mix 1/4 cup melted butter and corn flakes. Top other mixture. Bake for 1 1/2 hours at 350°.

**Carla Haas**

## **Almost Pizza**

**7 c. raw potatoes (sliced or diced)**  
**1 lb. ground beef**  
**1 can nacho cheese soup**  
**1 c. milk**  
**Dash of salt**  
**Dash of pepper**  
**Butter**

Place raw potatoes in greased 9×13-inch pan. Brown hamburger and cover potatoes. Heat nacho cheese soup and milk. Pour over hamburger. Dot with butter and sprinkle with salt and pepper.

**1 can tomato soup**  
**1/2 tsp. oregano**  
**1 tsp. sugar**  
**1/2 c. chopped onion**  
**2 c. pepperoni, sliced**  
**1 to 2 c. Mozzarella cheese, shredded**  
**Parmesan cheese to sprinkle**

Mix tomato soup, oregano, sugar and onions. Pour this over nacho cheese soup. Place the pepperoni on top. Cover with foil and bake at 400° for 15 minutes. Turn oven down to 350° for 1 hour, or until potatoes are done. Take out and sprinkle with Parmesan cheese and Mozzarella cheese. Place in oven to melt cheese. Serves 8 to 10 people.

**Variation:** Canadian bacon, green pepper, olives or any other toppings may be added.

**Ruth Gjelsness**

## **Potato-Salmon Bake**

**6 med. potatoes, sliced thin**  
**1 (15 1/2 oz.) lg. can pink or red salmon, drained**  
**1/2 c. chopped onions**  
**2 cans cream of mushroom soup**  
**1/2 c. milk**  
**1/4 tsp. Lawry's seasoned salt**  
**Salt & pepper, to taste**

**1 T. green onion**

**1 T. pimento or red pepper**

Mix together soup, milk and seasoned salt. Pour over rest of ingredients in greased 2-quart casserole. Bake at 350° for 1 hour.

This is a good recipe for those days when you want something warm and nutritious.

**Sandra Chu**

## **Chicken Tipperary**

**4 whole, boned chicken breasts**

**8 slices Canadian-style bacon**

**4 T. butter**

**2 eggs, slightly beaten**

**2 T. water**

**1 tsp. onion salt**

**1/4 tsp. pepper**

**Swiss cheese**

**1 c. mashed potato flakes**

**Oil for frying**

Cut chicken breasts in half, removing skin. Flatten each, using a meat mallet, until large enough to cover bacon slice. (To prevent breasts from tearing when pounding, cover with several layers of waxed paper.) Place a slice of bacon, 1 tablespoon butter, slice of Swiss cheese and second bacon slice on each half of chicken breast. Top with second breast half. Secure with wooden picks. Repeat to make 4 servings. Combine eggs, water, onion salt and pepper in bowl. Dip chicken in egg mixture; roll in potato flakes until well coated. Brown in oil 15 minutes over medium heat. Turn and brown 15 minutes more.

**Sandy Hapka**

## **Skillet Scalloped Potatoes**

**2 T. butter**

**4 c. thinly-sliced raw potatoes**

**1/2 env. dry onion soup mix**

**1 c. evaporated milk**

**1/4 lb. grated cheese**

**Paprika**

**1/3 c. water**

**2 T. chopped parsley**

**1/4 c. water**

Toss potatoes and butter in skillet. Add 1/3 cup water. Cover and cook over low heat for 20 minutes. Combine remaining ingredients, except paprika. Pour over potatoes. Cook until thickened, over low heat. Sprinkle paprika on before serving. Add a little more water, if needed, to keep from sticking.

**Variation:** Ham or little smokies added are very good.

Sandy Hapka

## Potato Patties

**2 c. cold mashed potatoes**  
**1 egg**  
**1/4 c. chopped onion**  
**Salt & pepper, to taste**  
**Flour**  
**Oil or butter**

Combine 2 cups mashed potatoes, 1 slightly-beaten egg, 1/4 cup onion, salt and pepper, to taste. Mix well; shape into patties. Dip in flour, then brown slowly in butter or oil, about 5 minutes on each side. Great quick preparation for leftover mashed potatoes.

Sandy Hapka

## Escalloped Potatoes

**3 T. butter or margarine**  
**6 med. potatoes, sliced (6 c.)**  
**1 can cream of celery soup**  
**1 can cream of mushroom soup**  
**2 T. chopped onion**  
**3 T. flour**  
**1 1/2 tsp. salt**  
**3 c. milk**  
**1/8 tsp. pepper**

Spread potatoes in baking dish. Combine remaining ingredients as follows: Put butter in pan, melt, and add flour, salt and pepper. Brown and remove from heat. Add milk and stir well. Add soup and mix. (Can add Velveeta cheese chunks, ham and hamburger.) Pour all over potatoes and mix together. Bake 1 hour at 350°, covered. Uncover, and bake 30 minutes longer.

Lee Anderson

## Easy Scalloped Potatoes

**6 to 8 potatoes, sliced**  
**1 can cream of potato soup**  
**1 can creamy onion soup**  
**1 pt. half & half cream**  
**Salt & pepper, to taste**

Mix the soups and cream; add sliced potatoes, salt and pepper. Bake in casserole at 350° for 2 hours.

## Batter for Walleye

3 eggs  
1 tsp. baking soda  
1 1/4 tsp. salt  
1 T. sugar  
1 1/2 c. flour  
1 1/2 c. beer  
1 tsp. baking powder  
1 c. instant potato flakes

Combine all ingredients. Dip fish in batter and deep-fry.

**Variation:** May add 1 envelope onion soup mix for a different flavor.

Robyn Carlson

## Easy Hot Dish

1 lb. hamburger  
5 lg. potatoes (5 c. sliced)  
1 can cream of chicken, mushroom, or celery soup  
Milk  
1 chopped onion

Brown hamburger, onion, salt and pepper, to taste. Pour soup over hamburger and mix. Place a layer of sliced raw potatoes in greased casserole. Add a layer of hamburger. Add another layer of potatoes and hamburger. Pour milk over the whole thing until you can see it at the sides of the casserole. Bake at 350° for about 1 hour. Serves 4 to 6.

Jean Hapka

## Hamburger-Potato Casserole

4 to 5 raw potatoes, sliced  
2 lb. hamburger  
Lawry's seasoned salt & pepper  
1 can vegetable beef soup  
1 can cream of mushroom salt

Place potatoes on bottom of greased 2-quart casserole, add seasoned salt and pepper. Break up hamburger on top of potatoes; add soups. Cover, and bake at 325° for 2 hours, or until potatoes are done.

Ruth Kasowski

## Potato and Ham Hot Dish

**8 potatoes, sliced**  
**1 c. sour cream**  
**1 c. mushroom soup**  
**1 c. Cheddar cheese, shredded**  
**1 c. chopped onions**  
**6 slices ham, cut in pieces**

Mix sour cream and soup together. Slice potatoes in casserole; add onions, ham and cheese. Mix well. Bake for 2 hours at 325°.

**Fern Bunde**

## **Microwave Scalloped Potatoes**

**3/4 c. milk**  
**1 (10 3/4 oz.) can cream of mushroom soup**  
**4 c. peeled, sliced potatoes**  
**1 c. shredded Cheddar cheese**  
**1/4 c. chopped onion**  
**Salt & pepper, to taste**

Gradually stir milk into soup in greased 2-quart casserole. Stir in potatoes, cheese, onion, salt and pepper. Cover, and cook on HIGH for 10 minutes; stir. Cover, and cook until potatoes are tender, 10 to 15 minutes longer; stir.

**Variation:** Can sprinkle with Parmesan cheese, before serving.

**Marlys Dotzenrod**

## **Skillet Scalloped Potatoes**

**1/2 c. margarine**  
**1/4 c. chopped onion**  
**1 c. milk**  
**6 lg. potatoes, pared & sliced**  
**Salt & pepper, to taste**  
**3 to 4 slices Velveeta cheese**

Melt margarine in skillet; add onions and brown. Add potatoes, salt, pepper and milk. Cook, covered, until potatoes are tender, stirring occasionally, about 20 minutes. Place cheese slices on top, cover and cook until it melts. Stir gently; serve. Makes 6 to 8 servings.

**Marlys Dotzenrod**

## **Pork Chop and Potato Bake**

**6 boneless pork chops**  
**Vegetable oil**

**Seasoned salt**

**1 (10 3/4 oz.) can cream of celery salt**

**1/2 c. milk**

**1/2 c. sour cream**

**1/4 tsp. pepper**

**1 (24 oz.) pkg. hash brown potatoes, thawed**

**1 c. Cheddar cheese**

**1 (2.8 oz.) can Durkee French-fried onions**

Brown pork chops in lightly-greased skillet. Sprinkle with seasoned salt; set aside. Combine soup, milk, sour cream, pepper and 1/2 teaspoon seasoned salt. Stir in potatoes, 1/2 cup cheese and 1/2 can French-fried onions. Spoon mixture into 9×13-inch baking dish. Arrange pork chops over potatoes. Bake, covered, at 350° for 45 minutes. Top with remaining cheese and onions. Bake, uncovered, for 10 minutes longer. Makes 6 servings.

**Deb Solem**

## **Hash Brown Casserole**

**1 (2 lb.) pkg. frozen hash browns, thawed**

**1/2 c. chopped onion**

**1 can cream of mushroom soup**

**1 (10 oz.) pkg. grated cheese**

**1/2 c. melted margarine or butter**

**1/4 tsp. pepper**

**1 (12 oz.) ctn. sour cream**

Mix all together in a large bowl. Place in 9×13-inch pan. Bake, uncovered, 40 to 45 minutes at 350°.

**Mrs. Hiladore Osowski**

## **Tater Tot Hot Dish**

**1 1/2 lb. ground beef**

**1 (10 oz.) pkg. frozen vegetables**

**1 (12 oz.) can cream of mushroom soup**

**1 (12 oz.) can Cheddar cheese soup**

**1 c. milk**

**1 (16 to 20 oz.) pkg. tater tots**

**1/4 c. diced onion**

**Salt & pepper, to taste**

Brown ground beef and onion. In Dutch oven, layer ground beef, frozen vegetables and tater tots. Mix soup and milk together; add salt and pepper to taste, and pour over layers. Bake at 350° for 1 1/2 hours.

**Michelle Tibert**

## **Country Potatoes**

**12 red or new potatoes**  
**3 c. grated sharp Cheddar cheese**  
**8 strips cooked bacon, crumbled**  
**1/2 c. butter, melted**  
**1/2 c. chopped onion**

Boil potatoes with skins on until done; drain and cool. Slice unpeeled potatoes, then butter bottom of 9×12-inch baking dish. Layer 1/2 of potatoes, salt and pepper, onion, 1/2 of cheese and 1/2 of bacon in casserole. Dribble 1/2 of butter over the layer. Repeat layer. Bake, uncovered, at 350° until bubbling hot, about 15 minutes. Yields about 8 servings.

**Jane Shephard**

## **Potato Casserole**

**1 (2 lb.) pkg. frozen hash browns, not shredded**  
**1/2 c. melted butter**  
**1 tsp. salt**  
**1/2 tsp. pepper**  
**2 T. onion flakes**  
**1 can cream of chicken soup**  
**1 pt. sour cream**  
**2 c. grated American cheese**  
**2 c. crushed potato chips**

Mix well and cover with 1/2 cup melted butter. Top with the crushed potato chips. Bake at 350° for 1 hour in a 9×13-inch pan. This can be frozen and heated later. Good with ham.

**Margaret Sondreal**

## **Potato Pizza Hot Dish**

**4 c. sliced raw potatoes**  
**1 lb. hamburger, browned**  
**Salt & pepper, to taste**  
**1 pkg. dry onion soup mix**  
**1 can Cheddar cheese soup**  
**1 tsp. oregano**  
**1 (15 oz.) can tomato sauce**  
**1/4 tsp. sugar**  
**1 c. Mozzarella cheese**  
**2/3 c. milk**

Place potatoes in greased 9×13-inch pan. Brown hamburger and add soup mix. Drain off grease. Mix cheese soup with milk; add to hamburger mixture. Mix separately: tomato sauce, oregano and sugar. Pour over all. Bake 1 hour at 350°. Remove from oven and sprinkle with Mozzarella cheese. Bake an additional 15 minutes to 1/2 hour.

## Potatoes Romanoff

**6 lg. potatoes**  
**1/2 pt. sour cream**  
**1 1/2 c. shredded Cheddar cheese**  
**3 to 4 green onions, finely sliced**  
**Salt & pepper, to taste**  
**Paprika**

Cook potatoes in skins until fork-tender. Do not overcook. Cool for about 3/4 hour; peel. Shred potatoes into large bowl. Stir in sour cream, 1 cup grated cheese, onion, salt and pepper. Turn into buttered 2-quart casserole. Top with remaining 1/2 cup cheese. Cover, and refrigerate several hours, or overnight. Bake, uncovered, at 350° for 30 to 40 minutes, or until heated through. Sprinkle paprika over all.

## Chipped Beef-Potato Scallop

**5 oz. dried beef**  
**6 med. potatoes**  
**1/2 c. flour**  
**1 can mushroom soup**  
**2 c. milk**

Shred dried beef. Peel and slice potatoes. Alternate layers of potatoes, flour and beef in a greased casserole, finishing with a layer of meat. Combine mushroom soup and milk; pour this over the layers. Bake at 350° for 1 to 1 1/2 hours. Serves 6 to 8.

## Sour Cream Scalloped Potatoes and Ham

**2 slices smoked ham (1/2" thick)**  
**8 med. potatoes, sliced thin**  
**1 can mushroom soup**  
**1 c. sour cream**  
**1 tsp. salt**  
**1 c. sliced onions**  
**1/4 tsp. pepper**  
**1 c. shredded Cheddar cheese**

Cut ham into 8 serving pieces. Slice potatoes. Combine soup, sour cream, salt and pepper. In greased 3-quart casserole, alternate layers of ham, potatoes and onions with sour cream mixture. Top with cheese. Cover casserole loosely with foil. Bake at 325° for 2 1/2 hours.

A good dish to prepare when you need to bring food out to the field.

**Margaret Sondreal**

## **Tater Tot Hot Dish**

**1 lb. hamburger**  
**1 env. onion soup mix**  
**1 can golden mushroom soup**  
**1 pkg. frozen mixed vegetables**  
**1 pkg. frozen tater tots**  
**1 pt. sour cream**

Brown hamburger, drain and put in bottom of casserole. Add frozen vegetables and tater tots. Mix mushroom soup, onion soup mix and sour cream. Pour over hamburger, vegetables and potatoes. Cover, and bake at 350° for 1 hour. Uncover, and bake 15 minutes longer.

This was taken from our RRVPGA magazine a long time ago.

**Margaret Sondreal**

## **New England Salmon Bake**

**1 lb. boiled potatoes**  
**1 T. oil**  
**1 sm. onion**  
**1 T. flour**  
**1 3/4 c. milk**  
**Salt & pepper, to taste**  
**1 c. frozen peas**  
**6 oz. Velveeta cheese**  
**1 (7 3/4 oz.) can salmon**  
**2 slices white bread**  
**2 T. dried bread crumbs**

Boil potatoes. In a saucepan, cook onion in salad oil until tender. Stir in flour to thicken. Stir in milk, salt and pepper, and peas. Remove from heat and add cheese. Cut potatoes into chunks. Add salmon. Toast bread; cut into pieces. Arrange in 1-quart casserole. Top with salmon mixture. Add bread crumbs. Bake 15 minutes.

## **Potato Pizza Hot Dish**

**4 c. sliced raw potatoes**  
**1 lb. hamburger, browned**  
**1/2 c. chopped onion**  
**1 (10 3/4 oz.) can Cheddar cheese soup**  
**1/2 c. milk**  
**1 (15 oz.) can tomato sauce**  
**1 tsp. oregano**  
**1 tsp. sugar**

### **1 c. shredded Mozzarella cheese**

Place sliced potatoes in bottom of 9×13-inch greased pan or casserole dish. Brown hamburger and onion; drain. Mix Cheddar cheese soup with milk and add to hamburger. Pour this over the potatoes. Mix tomato sauce, oregano and sugar. Pour this over everything. Bake at 375° for 1 hour, or until potatoes are done. Remove from oven and sprinkle with Mozzarella cheese. Bake 15 minutes more. Serves 6 to 8.

**Rachel Roland**

## **Souper Meat 'n Potatoes Pie**

**1 can cream of mushroom soup**  
**1 lb. ground beef**  
**1/4 c. finely-chopped onion**  
**Ground pepper, to taste**  
**1 egg, slightly beaten**  
**1/4 c. fine, dry bread crumbs**  
**2 T. chopped parsley**  
**1/4 tsp. salt**  
**Dash of pepper**  
**2 c. mashed potatoes**  
**1/4 c. shredded mild cheese**

First, mix thoroughly: 1/2 can soup, beef, onion, bread crumbs, parsley and seasonings. Press firmly into 9-inch pie plate. Bake at 350° for 25 minutes; drain off fat. Frost the potatoes, top with remaining soup and cheese. (I sprinkle paprika over all, too.) Bake 10 minutes more, or until done. Serves 6, nicely.

**Rachel Roland**

## **Meat and Potato Pie**

**1 lb. ground beef**  
**1 c. soft bread crumbs**  
**1 egg, beaten**  
**1/2 c. milk**  
**2 T. minced onion**  
**1/2 tsp. salt**  
**1/8 tsp. horseradish**  
**1 tsp. catsup**  
**2 c. mashed potatoes**  
**1/2 c. shredded Cheddar cheese**

Combine meat, crumbs, egg, milk, onion and seasonings. Spread meat in well-greased 8 or 9-inch pie plate and bake at 350° for 30 minutes. Prepared mashed potatoes. When meat is done, drain fat and cover with mashed potatoes. Sprinkle with cheese and return to oven until cheese melts. Serves 6.

**Karen Midgarden**

## Parchment-Wrapped Potato Parcels

**6 oz. thinly-sliced, lean, cooked ham**  
**2/3 lb. (2 med.) potatoes, cut into 1/8" slices**  
**1 sm. crookneck squash, cut into 1/4" slices**  
**1 sm. zucchini, cut into 1/4" slices**  
**1 small red bell pepper, cut into 1" squares**  
**2 T. lemon juice**  
**1 tsp. dried basil**  
**1/4 tsp. red pepper flakes**  
**Salt & pepper, to taste**

Cut two 15-inch squares of kitchen parchment. For each packet: Place 1/2 the ham on the center of parchment square. Top ham with 1/2 the potato slices, overlapping, then top with 1/2 the remaining vegetables. Sprinkle with 1/2 the remaining ingredients. Fold 2 sides of the parchment over the ham and vegetables in letter-fashion. Grasp the two shorter open ends and pull up to meet. Fold down the open ends twice, to seal. Repeat for second packet. Place in single layer in shallow microwave-safe dish. Microwave on HIGH 7 minutes. Rotate packets 1/2 turn; microwave on HIGH 7 more minutes. Let stand 3 minutes; open 1 packet and check to be sure potatoes are tender. If potatoes are not cooked through, rewrap and microwave on HIGH a little longer. Makes 2 servings.

**Note:** Microwave cooking times are based on a 700-watt microwave. Adjust cooking times to your own oven.

**Menu:** Tomato Soup, French Bread, Toasted Pound Cake with Fresh Seasonal Fruit.

**Nutritional Information Per Serving:** 250 calories, 4 gm fat, 25 mg cholesterol, 980 mg sodium, 3 gm carbohydrate, 4 gm fiber, 23 gm protein.

## Country Pork Chops with Sage-Smashed Potatoes

**1 1/3 lb. (4 med.) potatoes, cut into 1" chunks**  
**1 T. olive oil**  
**1 lg. clove garlic, pressed**  
**4 pork chops (3/4" thick)**  
**Salt & pepper, to taste**  
**1 1/2 T. butter or margarine**  
**1/2 c. low-fat milk**  
**1 tsp. dried sage**

In 2-quart saucepan over medium heat, cook potatoes, covered, in 2-inches boiling water until tender, about 20 minutes. While potatoes cook, mix olive oil with garlic and rub on both sides of pork chops. Coat large non-stick skillet with vegetable cooking spray. Add chops and over medium heat, pan-fry until chops are lightly browned and meat is no longer pink, about 10 minutes on each side. Season with salt and pepper. Drain potatoes; shake in pan over low heat 1 minute. Remove from heat and "smash"

potatoes with fork, leaving them lumpy. Mix in butter, then milk and sage. Mix over low heat 2 minutes. Season with salt and pepper. Serve chops with potatoes. Makes 4 servings.

**Menu:** Sautéed Apple Wedges, Angel Food Cake.

**Nutritional Information Per Serving:** 390 calories, 20 gm fat, 90 mg cholesterol, 130 mg sodium, 27 gm carbohydrate, 2 gm fiber, 26 gm protein.

## Frankentaters

**2 T. butter or margarine**

**1 1/3 lb. (4 med.) potatoes, cut into 1/8" slices**

**4 (2 oz. ea.) hot dogs, cut into 1/2" slices**

**1 T. flour**

**Salt & pepper, to taste**

**1 c. low-fat milk**

Spread 1/2 the butter on bottom of 12-inch non-stick skillet. Layer 1/2 the potato slices, then 1/2 the hot dog slices, in skillet. Sprinkle with 1/2 the flour. Dot with 1/2 the remaining butter. Season with salt and pepper. Repeat layers, ending with salt and pepper. Pour milk over. Bring to simmer over high heat. Reduce heat to medium-low, cover and cook until potato slices are tender, about 20 minutes. Uncover skillet and simmer until sauce thickens, about 7 minutes. Makes 4 servings.

**Menu:** Crusty Rolls, Spinach and Apple Salad, Frozen Fruit Bars.

**Nutritional Information Per Serving:** 400 calories, 24 gm fat, 50 mg cholesterol, 730 mg sodium, 36 gm carbohydrate, 3 gm fiber, 12 gm protein.

## Breakfast Burritos Anytime

**10 oz. (about 4 c.) country-style frozen hash brown potatoes**

**3 T. vegetable oil**

**Salt, to taste**

**8 oz. bulk light sausage**

**4 eggs, beaten, or 1 c. egg substitute**

**4 (7" to 8") flour tortillas, warmed**

**1/2 c. prepared tomato salsa**

In large nonstick skillet, cook hash browns in oil as package directs. Season with salt. In medium skillet over medium heat, break up and cook sausage until thoroughly cooked, 5 to 7 minutes; drain fat. Add eggs to skillet; cook and stir until eggs are set. To serve, spoon hash browns and sausage mixture down center of each tortilla, dividing equally. Fold sides over and secure with picks. Serve with salsa. Makes 4 servings.

**Menu:** Bell Pepper and Carrot Sticks, Broiled Grapefruit Halves Drizzled with Maple Syrup.

**Nutritional Information Per Serving:** 740 calories, 47 gm fat, 255 mg cholesterol, 840 mg sodium, 63 gm carbohydrate, 3 gm fiber, 24 gm protein.

## Beef-Potato Cakes

6 c. seasoned-slightly dry mashed potatoes  
1/4 c. sliced green onions with tops  
2 c. finely-cut, cooked beef or 1 lb. ground beef, cooked & drained  
1 egg, slightly beaten  
1/2 tsp. garlic salt  
1/8 tsp. pepper  
2 to 3 T. flour  
2 to 3 T. margarine

Mix first 6 ingredients together. Shape into patties. Coat with flour. Heat butter in 10-inch skillet. Cook patties until heated and brown, 4 to 5 minutes each side. Yield: about 4 servings.

Delores Estad

## In-A-Pinch Potato Pancakes

1 1/3 lb. (4 med.) potatoes, cut into 3/4" cubes  
1 1/2 c. coarsely-chopped peeled apples  
1/4 c. chopped onion  
1 c. shredded sharp Cheddar cheese  
1 egg, beaten  
1 tsp. salt  
1/4 tsp. pepper  
1/2 c. unseasoned dry bread crumbs or cornmeal  
1 1/2 T. butter or margarine  
1 1/2 T. vegetable oil

In 2-quart saucepan over medium heat, cook potatoes, covered, in 2-inches boiling water until tender, about 15 minutes; drain and mash. In large bowl, combine potatoes, apples, onion, cheese, egg, salt and pepper. Mix to blend thoroughly. Form into 8 patties about 3/4-inch thick. Coat with bread crumbs. In large nonstick skillet over medium heat, bring the butter and oil to sizzling. Fry patties until browned, about 5 minutes on each side. Makes 4 servings.

**Menu:** Red Cabbage and Celery Slaw, Oatmeal Cookies and Canned Apricots.

**Nutritional Information Per Serving:** 400 calories, 17 gm fat, 80 mg cholesterol, 880 mg sodium, 40 gm carbohydrates, 4 gm fiber, 14 gm protein.

## French-Fry Pizza Pie

1 lb. (about 5 c.) frozen French-fried shoestring potatoes  
1 c. prepared pizza sauce or spaghetti sauce  
1 tsp. dried oregano leaves, crumbled  
1/2 green bell pepper, cut into 1/4" strips  
2 T. sliced green onions  
2 c. shredded Mozzarella cheese  
1/4 c. grated Parmesan cheese

Heat oven to 450°. Coat 12-inch round pizza pan with vegetable cooking spray. Arrange frozen potatoes evenly in 1 layer in pan. Bake 10 minutes. Remove pan from oven and cover potatoes with sauce. Sprinkle with oregano. Arrange pepper strips on sauce; sprinkle with onions and top with cheeses. Bake about 15 minutes, until top is lightly browned. Makes 1 (12-inch) pizza.

**Menu:** Iceberg Lettuce Wedges with Nonfat Italian Dressing, Gelatin Cups.

**Nutritional Information Per Serving:** 400 calories, 19 gm fat, 25 mg cholesterol, 750 mg sodium, 38 gm carbohydrate, 6 gm fiber, 23 gm protein.

## Homestyle Scalloped Potatoes and Mushrooms

**1 1/3 lb. (4 med.) potatoes, cut into 1/8" slices**

**2 tsp. vegetable oil**

**1 lb. mushrooms, cut into 1/4" slices**

**1 T. flour**

**1/4 tsp. salt**

**1/4 tsp. pepper**

**1/2 c. grated Parmesan cheese**

**3 T. butter or margarine**

**3/4 c. low-fat milk**

**1 T. chopped parsley**

Heat oven to 400°. In 2-quart saucepan over medium heat, cook potatoes, covered, in 2-inches of boiling water until almost tender, 6 to 8 minutes; drain. In large nonstick over medium heat, heat oil. Add mushrooms; sauté over high heat until tender and liquid has evaporated; set aside. In small bowl, combine flour, salt and pepper. Coat shallow 1 1/2-quart baking dish with vegetable cooking spray and cover bottom with a layer of potatoes; sprinkle with a little of the flour mixture. Add a layer of mushrooms. Sprinkle with some of the cheese; dot with butter. Repeat layers until all ingredients are used, ending with butter; pour milk over. Bake 30 minutes, until potatoes are tender and top is browned. Sprinkle with parsley. Makes 4 servings.

**Menu:** Sautéed Green Beans, Baked Apples.

**Nutritional Information Per Serving:** 320 calories, 16 gm fat, 40 mg cholesterol, 490 mg sodium, 35 gm carbohydrate, 4 gm fiber, 13 gm protein.

## Lean and Luscious Potato Split

**1 potato (about 10 oz.)**

**1/4 c. low-fat cottage cheese**

**2 to 3 T. low-fat milk**

**2 T. toasted sunflower nuts**

**2 T. chopped green bell pepper**

**2 T. chopped carrot**

**2 T. sliced green onions**

**1/4 c. shredded Cheddar cheese**

**1/8 tsp. pepper**

**Salt, to taste**

**3 cherry tomatoes, halved**

Pierce potato with tines of fork; microwave on HIGH about 8 minutes, until potato is fork-tender. Halve and scoop out potato, leaving 1/4-inch shells. In bowl, mash potato pulp. Mix in cottage cheese and enough milk for a moist, but firm consistency. Mix in sunflower nuts, green pepper, carrot, onions, 1/2 the Cheddar cheese and the pepper to blend thoroughly. Season with salt. Mound into potato shells, dividing equally. Sprinkle with remaining Cheddar cheese. Microwave on HIGH about 2 minutes, until cheese is melted and potatoes are heated through. Garnish with tomatoes. Makes 2 servings.

**Note:** Microwave cooking times are based on a 700-watt microwave. Adjust cooking times to your own oven.

**Menu:** Red lettuce leaf salad with nonfat dressing, strawberries or blueberries with yogurt and honey.

**Nutritional Information Per Serving:** 250 calories, 8 gm fat, 10 mg cholesterol, 290 mg sodium, 32 gm carbohydrate, 4 gm fiber, 13 gm protein.

## Southwest Potato Frittata

**2/3 lb. (2 med.) potatoes, cut into 1/4" slices**

**1 (8 3/4 oz.) can whole kernel corn, drained**

**1 (4 oz.) can diced mild green chilies**

**1 (2 1/4 oz.) can sliced ripe olives, drained**

**1 (2 oz.) jar sliced pimentos, drained**

**3 green onions, sliced**

**2 T. chopped cilantro or parsley**

**8 eggs or 2 c. egg substitute**

**2 T. water**

**Pepper, to taste**

**1/3 c. grated Parmesan cheese**

Heat broiler. Place potatoes in shallow 1 1/2 to 2-quart microwave-safe dish. Cover with plastic wrap, venting 1 corner. Microwave on HIGH 5 minutes. Coat 10-inch nonstick skillet with vegetable cooking spray; add potatoes and cook over medium heat, turning occasionally, until golden, about 5 minutes. Meanwhile, in medium bowl mix remaining ingredients, except pepper and cheese; season with pepper. Pour mixture over potatoes. Cover; cook over medium heat until eggs are almost set, about 10 minutes. Remove cover. Sprinkle with cheese. Wrap skillet handle in double thickness of aluminum foil. Place skillet 4 to 5-inches from heat source. Watching closely, broil 1 to 3 minutes to finish cooking eggs and melt cheese. Cut into wedges to serve. Makes 4 servings.

**Note:** Microwave cooking times are based on a 700-watt microwave. Adjust cooking times to your own oven.

**Menu:** Orange and Onion Salad, Warm Corn Tortillas, Strawberries.

**Nutritional Information Per Serving:** 310 calories, 17 gm fat, 435 mg cholesterol, 850 mg sodium, 24 gm carbohydrate, 3 gm fiber, 20 gm protein.

## Potato Casserole

**5 lb. potatoes, peeled & sliced**

**1 lb. ground beef**

**1 can cream of mushroom or cream of chicken soup**

**1 can vegetable beef soup**

Alternate layers of potatoes and ground beef in greased casserole. Add the cans of soup. Bake at 350° until done, about 1 1/2 hours.

**Marie Hapka**

## **Potatoes Romanoff**

**2 1/2 lb. potatoes**  
**2 T. butter or margarine**  
**Salt & pepper, to taste**  
**1 c. sour cream**  
**1 c. small-curd cottage cheese**  
**3 to 6 green onions, thinly sliced**  
**Grated Cheddar Cheese (about 1 1/2 c.)**  
**Paprika (opt.)**

Pare and cut potatoes into 1/2-inch cubes. Boil in salted water until barely tender, about 5 minutes. Do not overcook. Drain thoroughly and toss with butter or margarine. Salt and pepper, to taste. Add sour cream, cottage cheese and onions; toss gently until well combined. Turn mixture into 9×13-inch greased baking dish. Sprinkle with Cheddar cheese and paprika, optional. Bake at 350° for 30 minutes, until bubbly and browned on top. Makes 6 servings.

Note: Doubles easily. When doubling, use 11×15-inch dish.

**Marcia Pederson**

## **Mushroom Scalloped Potatoes**

**1 can cream of mushroom soup**  
**1/2 c. grated American cheese**  
**4 c. sliced potatoes**  
**1 tsp. salt**  
**2/3 c. evaporated milk**  
**1/4 c. onion, chopped fine**  
**1/4 c. grated American cheese**

Combine soup, 1/2 cup cheese, onion, salt and milk. Add potatoes. Mix and put in a greased baking dish. Top with 1/4 cup cheese. Bake at 350° until potatoes are tender, about 1 hour and 15 minutes.

## **Hash Brown Casserole**

**4 to 6 slices of bread**  
**1 (14 to 16 oz.) pkg. shredded hash browns**  
**1/4 c. diced green peppers**  
**1/4 c. chopped onion**  
**6 eggs**  
**Salt & pepper, to taste**  
**1/2 to 3/4 c. shredded Cheddar cheese**

**1/2 c. milk**

Spray a 9×13-inch pan with a nonstick spray. Place bread slices on bottom of pan. Spread hash browns on top of bread. Beat eggs, add milk, mix in green pepper, onions, salt and pepper. Pour over hash browns. Sprinkle Cheddar cheese on top. Bake at 350° for 1 hour. Serves 10 to 12.

**Variation:** May place diced ham or cooked bacon on top of hash browns before egg mixture.

**Michelle Tibert**

## **Quick Blender Potato Pancakes**

**1 lg. potato, cut like French fries**

**1/2 c. milk, scalded**

**1/2 c. flour**

**1 egg**

**1/2 tsp. salt**

**2 tsp. sugar**

**2 tsp. baking powder**

Put egg into blender, turn on and add cut potatoes, a few at a time. Add scaled milk, flour, salt, baking powder and sugar; blend until smooth. Coat pan with margarine or lard. Bake potato pancakes, placing large tablespoon for each cake, at 375° to 400°. Take out of oven when golden brown. Serve with applesauce, maple syrup or honey.

**Marvin Briese**

## **Potato and Chicken Casserole**

Boil 1 whole chicken, add a little salt, 1/4 medium onion and simmer for 1 1/2 hours. Butter 9×13-inch pan. Put in the bottom 1 (16-ounce) package frozen Birds Eye farmer's fresh vegetable mix. Add 6 medium potatoes. Do not peel. Add the boiled chicken, tear or just slice. Then add 6 slices of American cheese. In a separate bowl, combine 1 can cream of celery soup, 1 can cream of chicken soup, 1 cup chicken broth (from boiled chicken) and 1/2 cup Miracle Whip. Pour over entire casserole and cover with foil. Bake at 1 hour at 350°. Uncover last 10 minutes, and sprinkle with potato chips; then serve.

**Maurine Hughes**

## **Potato Crust Quiche**

**3 med. potatoes**

**1/4 c. butter**

**2 c. frozen mixed vegetables**

**1/2 c. shredded Cheddar cheese (2 oz.)**

**2 beaten eggs**

**1 (5 1/3 oz.) can evaporated milk**

**1/4 tsp. salt**

**1/8 tsp. pepper**

**1 T. corn flake crumbs**

Cook potatoes; drain. Mash with butter and spoon into a well greased 9-inch pie plate. Spread bottom and sides to form a crust. Pour vegetables into crust and sprinkle with shredded cheese. In a small bowl, combine egg, milk, salt and pepper. Pour over cheese and vegetables. Top with crumbs. Bake at 375° for 45 minutes.

**Karen Midgarden**

## **Quick Meal Dish**

**6 med. potatoes, sliced**  
**1 to 1 1/2 lb. hamburger**  
**2 cans vegetable beef soup**

Place potatoes in greased baking dish. Cover with hamburger, which has been browned with onion and seasoning. Pour soup over meat and potatoes. Bake at 350° for 1 hour, or until potatoes are done.

**Variation:** One-half can of Cheddar cheese soup mixed with milk and added before baking is good, also.

**Betty Krabbenhoft**

## **Hash Brown Quiche**

**3 c. frozen loose-pack shredded hash browns, thawed**  
**1/3 c. butter or margarine, melted**  
**1 c. diced, cooked ham**  
**1 c. shredded Cheddar cheese**  
**1/4 c. green pepper**  
**2 eggs**  
**1/2 c. milk**  
**1/2 tsp. salt**  
**1/4 tsp. pepper**

Press the hash browns between paper towels to remove excess moisture. Press into the bottom and sides of an ungreased 9-inch pie plate. Drizzle with butter. Bake at 425° for 25 minutes. Combine the ham, cheese and green pepper; spoon over crust. In a small bowl, beat eggs, milk, salt and pepper. Pour over all. Reduce heat to 350°, bake for 25 to 30 minutes, or until a knife inserted near the center comes out clean. Allow to stand for 10 minutes before cutting.

**Michelle Larson**

## **Potatoes Romanoff**

**2 lb. frozen hash brown potatoes**  
**1 c. sour cream**  
**10 oz. grated Cheddar cheese**  
**1 can cream of chicken soup**  
**1 stick margarine, melted**  
**4 green onions, chopped**

Blend the sour cream, cheese, soup, onions and margarine. Fold in the hash browns. Turn mixture into a 9×12-inch pan. Bake 1 1/2 hours at 350°.

**Note:** A light sprinkling of paprika before serving will add color.

**Kathy Daniels**

## **Ranch Potato Casserole**

**6 to 8 med. potatoes**  
**1/2 c. sour cream**  
**1/2 c. Ranch dressing**  
**2 T. parsley**  
**2 T. bacon bits**  
**1/2 c. Cheddar cheese**  
**1/3 c. corn flakes**  
**1 T. butter**  
**1/3 c. Cheddar cheese**

Cut potatoes into chunks and cook until tender. Mix sour cream, dressing, bacon bits, parsley and 1/2 cup cheese. Pour over potatoes in a casserole dish. Crush corn flakes. Add butter. Sprinkle over potatoes, top with remaining cheese. Bake 45 minutes at 350°.

**Brenda Gjelsness**

## **Cabbage and Spuds**

**1 lg. head cabbage, cut up into lg. pieces & cooked**  
**4 c. potatoes, boiled and diced**  
**1 can mushrooms**  
**1 can cream of mushroom soup**  
**1 1/4 c. grated Parmesan cheese**  
**Salt & pepper**

Set aside cheese. Combine all the ingredients in a large casserole. Mix in 1/2 the cheese, then sprinkle rest of cheese on top. Bake until bubbly, at 325°.

This is extra-specially good with new potatoes and garden cabbage.

**Sandy Hapka**

## **Potato la Crème Pie**

**1 (9") Crisco double crust**  
**2 c. all-purpose flour**  
**1 tsp. salt**  
**3/4 c. Crisco shortening**  
**5 T. cold water**  
**1/8 tsp. garlic salt**  
**1/8 tsp. onion salt**

**FILLING:**

- 3 T. butter or margarine**
- 1 sm. onion, diced**
- 1 to 2 sm. carrots, cooked & diced**
- 2 or 3 med. Russet potatoes cooked & shredded**
- 2 green onion tops, chopped**
- 1 1/2 dairy sour cream**
- 1 (10 3/4 oz.) can condensed cream of chicken soup**
- 1 c. shredded Cheddar cheese**
- 1/2 tsp. salt**
- 1/8 tsp. white pepper**
- 3/4 c. chopped chicken or turkey breast (opt.)**

Prepare 9-inch crust, press bottom crust into 9-inch pie plate. Do not bake. Heat oven to 425°. For filling, melt butter in small saucepan. Add onions; cook until tender. Add carrots; cook and stir for 1 or 2 minutes. Place potatoes in large bowl. Add vegetable mixture and green onion tops. Combine sour cream and soup in small bowl. Add to potato mixture, along with cheese, salt, white pepper and chicken. Spoon filling into unbaked pie crust. Moisten pastry edge with water. Cover pie with top crust. Cut slits into top crust to allow steam to escape. Bake at 425° for 20 to 25 minutes, or until crust is golden brown. Serve warm.

**Grace Bakke**

## **Potato Brunch Casserole**

- 4 lg. potatoes, baked, cooled & grated**
- 1 T. dried, minced onion**
- 12 eggs, beaten\***
- 1 tsp. salt**
- 1/8 tsp. pepper**
- 2 c. diced ham**
- 2/3 c. milk**
- 4 oz. mushrooms, chopped fine**
- 1/8 c. green peppers, chopped**
- 8 oz. Cheddar cheese, grated**

Place grated potatoes in a greased 9×13-inch pan. Sprinkle onions and ham over potatoes. Combine eggs, milk, salt and pepper and pour over potatoes. Refrigerate overnight. Next morning, sprinkle with mushrooms, green pepper and cheese on top. Bake for 45 minutes at 350°.

\*You may substitute Egg Beaters for real eggs.

**JoAnn Moquist**

## **Cheddar Baked Potato Slices**

- 1 (10 3/4 oz.) can cream of mushroom soup**
- 1/2 tsp. paprika**
- 4 med. baking potatoes, cut into 1/4" slices (about 4 c.)**

### **1 c. shredded Cheddar cheese**

In a small bowl, combine soup, paprika and pepper. In greased 2-quart oblong baking dish, arrange potatoes in overlapping rows. Sprinkle with cheese, spoon soup mixture over cheese. Cover with foil, bake at 400° for 45 minutes. Uncover 10 minutes, or until potatoes are done. Serves 6.

**Lynn Manning**

## **Hash Brown Casserole**

**2 lb. frozen hash brown potatoes**

**3/4 c. melted margarine**

**1/4 tsp. pepper**

**1 tsp. salt**

**1/2 c. chopped onion**

**1 can cream of chicken soup**

**1 pt. cultured sour cream**

**1 (10 oz.) pkg. med. Cheddar cheese, grated, or 1 can Cheddar cheese soup**

**2 c. crushed corn flakes**

Thaw potatoes. Combine 1/2 cup melted margarine with all ingredients, except corn flakes. Mix remaining 1/4 cup margarine with corn flakes and sprinkle over potato mixture. Bake in 9×13-inch casserole for 1 hour at 350°. Serves 8 to 12.

**Lynn Manning**

## **Hamburger-Potato Hot Dish**

**1 lb. hamburger**

**1 med. onion**

**1 can whole kernel corn, drained**

**1 can cream of chicken soup**

**1 pkg. tater tots**

Put raw hamburger in 9×13-inch pan. Cut onion fine and spread over meat. Salt and pepper. Place corn over the meat. Then spread soup all over. Place tater tots over this and sprinkle with paprika. Bake 1 hour at 350°.

**Margaret Sondreal**

## **All-In-One Meat and Potato Bake**

**Beef Roast, any cut**

Put in spray pan and add: cut-up, washed, unpeeled potatoes (around the sides), salt, pepper and onion. Pour over (only the potatoes) a little melted butter; cover. Bake at 350° until your size of roast is done. Serve roast in middle of a platter with spooned potatoes around the sides.

Very good and easy. Can add other vegetables the family likes.

**Carol Walski**

## **Pizza Hot Dish Supreme**

**1 can cream cheese or nacho cheese soup**  
**1 lb. hamburger, browned with 2 T. minced onion**  
**1/2 c. milk**  
**4 c. cubed potatoes**

Place above ingredients in a 9×13-inch cake pan and pat with butter.

Add:

**1 sm. (8 oz.) can of tomato soup**  
**1/2 tsp. sugar**  
**1/2 tsp. oregano**

Cover with foil and bake for 1 hour at 375°. Before last 15 minutes of baking time, uncover and place a layer of sliced Mozzarella cheese on top and return to oven for a few minutes.

**Lynn Manning**

## **Potato Pizza**

**8 c. sliced potatoes**  
**2 lb. hamburger**  
**1/4 c. chopped onion**  
**1 can Cheddar cheese soup**  
**1/2 c. milk**  
**1 tsp. salt**  
**1 (15 oz.) can tomato sauce**  
**1/2 tsp. oregano**  
**1/4 tsp. pepper**  
**1/2 tsp. sugar**  
**1 (8 oz.) pkg. Cheddar cheese**

Brown hamburger and onion. Mix hamburger and sliced potatoes in 9×13-inch pan; add salt. Heat soup and milk and mix with potatoes and hamburger. Mix tomato sauce, oregano, pepper and sugar, and pour over potatoes, soup and hamburger. Do not mix it in, dot with butter and cover with foil. Bake 2 hours at 350°. When done, cover with Cheddar cheese and return to oven until cheese melts.

**Marie Johnson**

## **Layered Potato Casserole**

**Ground beef (uncooked)**  
**Onions (opt.)**  
**Carrots, sliced**  
**Potatoes, sliced**  
**Bacon strips (uncooked)**

### **1 can cream of mushroom soup**

On bottom of casserole, place a layer of bacon strips. In the following order, layer; ground beef, onions, carrots, potatoes. Salt and pepper each layer. Top with a layer of ground beef and bacon strips. Pour 1 can cream of mushroom soup over all. Bake, uncovered, at 350° until vegetables are tender (1 hour and 15 minutes).

**Diane Otto**

## **Crock-Pot Potatoes**

**2 to 3 lb. frozen hash browns, slightly thawed**

**1 can cream of mushroom soup**

**1 c. Cheddar cheese**

**Onion, to taste**

**Salt & pepper, to taste**

**Sm. ctn. sour cream**

Mix all in crock-pot. Cook on high for 4 hours.

**Note:** I like this for potlucks – good with ham added.

**Colleen Anderson**

## **Swedish Potato Balls**

**(“Svensk Potatisbulle”)**

Boil water. Add 1/2 tablespoon salt.

**2 lb. potatoes**

**1 T. syrup (Karo-corn)**

**Dried bread crumbs (for breading)**

**1 tsp. salt**

**1 egg**

**2 T. butter (for frying)**

Clean potatoes. Boil the water and add salt. Put potatoes in water and let them boil until soft. Discard the water, peel the potatoes and mash them. Whip in the egg and add the syrup. Add pepper, to taste. Form the mix in the hand to oblong round balls and fry them in the butter, after having rolled them in the bread crumbs. Make certain the frying pan is hot, so balls are fried golden brown. If preferred, serve potato balls with Swedish lingonberries or local store cranberries.

**Lars Larson**

## **Rancher’s Supper Stew**

**2 T. shortening**

**2 T. chili powder**

**1 1/2 lb. beef or venison, cubed**

**1 env. onion soup mix**

**2 (1 lb.) cans whole tomatoes**  
**1 c. water**  
**2 med. carrots, sliced**  
**1 sm. green pepper**  
**1/2 c. celery**  
**2 med. potatoes, diced**

In large skillet, melt shortening and brown meat. Add soup mix, tomatoes, water and chili powder. Cook, uncovered, for 30 minutes. Add carrots, green pepper, celery and potatoes. Cook, covered, approximately 45 minutes, until vegetables are tender. (Crock-pot for about 8 hours.)

**Maxine Block**

## **Breakfast Casserole**

**1 (16 oz.) pkg. shredded hash browns**  
**1 sm. onion**  
**1 green pepper**  
**2 c. cooked, cubed ham**  
**1 T. butter or vegetable oil**  
**12 eggs**  
**1 c. milk**  
**1 tsp. salt**  
**1/2 tsp. pepper**  
**1 c. shredded Cheddar cheese**

Preheat oven to 350°. In medium bowl, thaw hash browns. Chop onion, green pepper and ham. In skillet, sauté onion and green pepper in margarine until vegetables are tender. Add ham and stir. In large bowl, lightly beat eggs, milk, salt and pepper. Add ham mixture, potatoes and cheese. Pour all into buttered 9×13-inch pan. Bake 30 minutes, until eggs are set.

**Variation:** Sprinkle more cheese, dried parsley flakes, bacon and sausage, if you wish.

**Mae Holm**

## **Potato Pancakes**

Grate 2 cups raw potatoes into 1/4 cup milk. Drain off milk and add 1 egg (well beaten), 2 tablespoons flour, and season with salt and pepper. Add 1 tablespoon onion, minced. Drop by spoon onto well-greased pan. Brown both sides.

**Mae Holm**

## **Pepperoni Hot Dish**

**6 to 7 sliced potatoes**  
**3/4 lb. browned hamburger**  
**1 can Cheddar cheese soup**  
**1 can milk**  
**1 can tomato soup**

**1/2 tsp. salt**  
**2 tsp. oregano**  
**1 pkg. pepperoni slices**  
**4 to 6 oz. shredded Mozzarella cheese**  
**1 c. Parmesan cheese**

Put peeled, sliced potatoes in a greased 9×13-inch pan. Place browned hamburger over potatoes. Heat Cheddar cheese soup and milk in pan; pour over potatoes and hamburger. Mix tomato soup, salt and oregano together; pour over mixture. Place pepperoni slices on top. Bake at 350° for 1 hour. Remove from oven; top with Mozzarella and Parmesan cheese. Bake until slightly browned.

**Sue Schindler**

## **Meal-in-a-Dish**

**4 raw potatoes, sliced**  
**1 lb. hamburger, seasoned to taste**  
**1 can mixed vegetables**  
**1 can tomatoes**  
**1 can tomato soup**

Arrange potatoes, hamburger and vegetables in layers in a casserole. Pour tomatoes and tomato soup over all. Bake 1 1/2 hours at 350°.

**Mae Holm**

## **Klub**

**(Potato Dumplings)**

**Ham bone with meat**  
**8 to 10 lg. potatoes**  
**2 tsp. salt**  
**Flour**

Boil ham in a large kettle. Peel and grind potatoes. Add salt and enough flour to make a stiff batter. Dip hands in cold water and slowly shape dough into balls and drop into boiling ham juice. Boil slowly for 1 hour. Serve with butter, salt and pepper.

**Note:** Very good warmed up by placing into frying pan with butter. Serve with butter or syrup, salt and pepper.

**Mae Holm**

## **Low-Fat Stuffed Potatoes**

**6 lg. baking potatoes**  
**Low-fat cottage cheese**  
**1 T. light mayonnaise**  
**1 egg**

### **1 packet Hidden Valley Ranch dressing mix**

Bake potatoes until tender. While hot, cut in 1/2 lengthwise and scoop potato into bowl, saving potato shells. Add remaining ingredients to potato mixture and whip, using electric mixer, until smooth. Spoon back into the shells. Sprinkle with paprika, if desired. Potatoes can be frozen at this point for later use, or heated at 350° for 30 minutes.

**Denise Karley**

## **Golden Parmesan Potatoes**

**6 lg. potatoes**  
**1/4 c. flour**  
**1/4 c. Parmesan cheese**  
**3/4 tsp. salt**  
**1/8 tsp. pepper**  
**1/2 c. butter**

Peel potatoes, cut in large French-fry pieces. Mix remaining dry ingredients in a plastic bag. Shake potatoes in mixture to coat. Melt butter in a large flat pan. Lay potatoes in single layer. Bake at 375° for 1 hour. Turn once.

**Denise Karley**

## **Make-Ahead Mashed Potatoes**

Peel, cook, and mash 10 pounds of white potatoes.

Add:

**1 c. sour cream**  
**2 (3 oz.) pkg. cream cheese**  
**2 tsp. salt**  
**1 tsp. white pepper**  
**2 T. butter**

Mix well, cool and put in refrigerator; keeping covered and cold. Serve within 2 weeks by heating oven to 325° and baking until hot. (About 1 1/2 hours.) Fluff before serving.

An excellent idea for entertaining a large group of people. Saves last-minute mashing mess and tastes exactly like freshly-mashed potatoes.

**Mary Lou Thompson**

## **Potato Chip Taco Salad**

**1 head lettuce or 1 lg. bowl mixed greens**  
**8 oz. spinach**  
**1 lb. ground beef**  
**1 (1 1/4oz.) pkg. taco seasoning mix**  
**2/3 c. water**

**1 (15 oz.) can kidney beans**  
**2 lg. tomatoes, chopped**  
**1/2 c. onion, chopped fine**  
**5 c. crushed ripple potato chips**  
**1 c. grated Cheddar cheese**  
**1/2 c. peppercorn ranch dressing**  
**1/4 c. salsa**

Wash lettuce and spinach. Tear into bite-size pieces and spin-dry in a salad spinner. Refrigerate while browning ground beef. Drain fat from ground beef and add taco seasoning, water and drained kidney beans. Heat to boiling, reduce heat, and simmer for 15 minutes, stirring occasionally. Cool 10 minutes. In large bowl, mix greens, tomato, onion and chips. Add ground beef mixture and toss. Combine salad dressing and salsa. Pour over salad and toss gently. Serve immediately.

**JoAnn Moquist**

## **Potato Omelet**

**3 med. potatoes**  
**1/3 c. diced onions**  
**5 eggs**  
**1 tsp. salt**  
**1 T. chopped parsley**  
**1/4 c. margarine**  
**1 c. diced ham**  
**2 T. milk**  
**1/8 tsp. pepper**  
**1/2 c. finely-shredded Cheddar cheese**

Peel and cube potatoes. Melt margarine in a 10- to 12-inch frypan. Add potatoes and onion and sauté until potatoes are tender and golden. Add ham and sauté a few minutes. Beat together eggs, milk, salt and pepper. Pour over potatoes, sprinkle with parsley. Reduce heat; with a spatula, left cooked egg mixture from edge of pan so uncooked mixture can run down. When omelet is nearly set, sprinkle with cheese and place under the broiler to melt cheese. Cut into wedges. Serves 4 to 6.

**Joleen Bjorneby**

## **Overnight Mashed Potatoes**

**9 lg. potatoes, peeled and cooked**  
**1 c. sour cream**  
**1/2 tsp. pepper**  
**1 (6 oz.) ctn. cream cheese**  
**2 tsp. onion salt**  
**2 T. butter**

Mash potatoes until smooth. Add remaining ingredients. Bake at 350° for 30 minutes. Serves 12.

**Note:** Can be kept in refrigerator for up to 2 weeks.

**Karen Sheppard**

## **Pizza-Potato Hot Dish**

**5 c. potatoes, thinly sliced**  
**1 c. Cheddar cheese soup**  
**1 (16 oz.) can pizza sauce**  
**Pizza spices**  
**1 lb. hamburger**  
**1/2 c. milk**  
**Mozzarella cheese**

Butter a 9×13-inch pan. Layer potatoes in bottom. Brown hamburger with onion, salt and pepper. Sprinkle over potatoes. Combine cheese soup and milk; pour over hamburger. Sprinkle with pizza spices. Pour pizza sauce on and bake at 400° for 45 minutes. Top with Mozzarella cheese and bake 10 to 15 minutes longer.

**Betty Krabbenhoft**

## **Potato Pancakes**

**6 lg. potatoes, grated fine**  
**3/4 c. flour**  
**Pinch of salt**  
**1/2 lg. onion, grated**  
**2 eggs**

Mix well and cook in well-greased frying pan.

**Pastor Earl Sletten**

## **Potato Casserole**

**2 (12 oz.) pkg. frozen hash browns**  
**1 can cream of chicken soup**  
**1 (8 oz.) ctn. sour cream (I use light)**  
**1 (8 oz.) jar Cheez Whiz**  
**Salt, to taste**  
**1 T. minced onion**

Pour over hash browns. Mix 2 1/2 cups crushed corn flakes with 1 stick melted margarine, and spread over top. Bake at 350° for 40 to 45 minutes.

**Marion Drees**

## **Hunter's Stew**

**1 1/2 lb. seasoned hamburger**  
**1 sliced onion**  
**1/2 c. chopped celery**  
**1/2 c. sliced carrots**  
**6 sliced potatoes (I use 2 lg.)**  
**1 can tomato soup**  
**1 can cream of mushroom soup**  
**1 can water**

Brown hamburger and put in roaster. Add onion, layer celery, potatoes and carrots. Blend soups and water; pour over mixture. Bake 2 hours at 325°.

**Note:** I often use some frozen green beans, also. I brown hamburger in a Dutch oven, turn heat lower and add vegetables as I clean them. This saves a lot of baking time.

**Marion Drees**

## **Potato Hot Dish**

**1 lb. ground beef**  
**4 c. diced, raw potatoes**  
**1 can cream of chicken soup**  
**Salt & pepper, to taste**  
**1 med. onion**  
**1 can minestrone soup**  
**1 c. milk**

Brown beef and onion. Combine the rest of the ingredients. Bake at 350° for 1 1/2 hours.

**Irene Clemenson**

## **Salads**

### **Potato Salad for 100**

**30 lb. potatoes**  
**3 doz. hard-boiled eggs**  
**6 onions, chopped**  
**3 bunches celery, chopped**  
**1 jar sweet relish**  
**Radishes for color**  
**2 jars salad dressing**  
**1 (6 oz.) jar mustard**  
**Salt & pepper, to taste**  
**Sugar, to taste**

## Potato Salad

**3/4-full cold-pack canner of red potatoes**  
**1 c. diced celery**  
**1 lg. onion**  
**2 doz. hard-boiled eggs**  
**1 pt. whipping cream**  
**1 1/2 qt. Miracle Whip**  
**1 pt. prepared mustard**  
**1/2 pt. milk**  
**1/2 c. sugar**  
**3 T. salt**

Cook potatoes with skins on. Peel and dice in large roaster when cooled. Add celery, onions and eggs. Whip cream; set aside. Miracle Whip, mustard, milk, sugar and salt should be mixed together and folded into whipping cream. Then mix with potatoes. Extra milk and Miracle Whip may be added if mixture is too dry. Serves 50.

**Leona Rapacz**

## Nonfat Potato Salad

**4 med. red potatoes, cooked & diced**  
**1/2 c. chopped celery**  
**1/4 c. chopped onion**  
**1/4 c. chopped green pepper**  
**1 tsp. Mrs. Dash seasoned salt**  
**3/4 c. fat-free Miracle Whip**  
**1/2 c. nonfat plain yogurt**  
**1 T. prepared mustard**

Cook and dice potatoes. Toss with celery, onion, green pepper and salt. Mix Miracle Whip, yogurt and mustard. Mix into potato mixture.

**Joyce Kingsbury**

## Grandma's Potato Salad

**1/4 c. vinegar**  
**1/4 c. water**  
**1/4 c. sugar**  
**1/4 tsp. salt**  
**Dash of pepper**  
**1 tsp. mustard**  
**2 eggs, well beaten**  
**4 c. cooked potatoes, diced**  
**2 hard-boiled eggs, diced**  
**1/2 c. chopped cucumber**

**1 T. minced onion**

**1 T. green pepper**

**1 c. Miracle Whip**

In a saucepan, combine the vinegar, water, sugar, salt, pepper and mustard. Bring to a boil. Reduce heat gradually. Beat in the 2 eggs. Cook, stirring constantly; until slightly thickened (about 5 minutes). Beat in Miracle Whip. Pour this mixture over potatoes, eggs, cucumber, onion and green pepper, while mixture is still warm. Refrigerate. May garnish with radish slices and parsley.

**Jacqueline Rutherford**

## **Dublin Potato Salad**

**3 lg. white potatoes (1 1/2 lb.)**

**2 T. white vinegar**

**2 tsp. sugar**

**1 tsp. celery seed**

**1 tsp. salt, divided**

**2 c. finely-shredded cabbage**

**12 oz. cooked or canned corned beef, cubed**

**1/4 c. chopped dill pickle**

**1/4 c. sliced green onions**

**1 c. mayonnaise**

**1/4 c. milk**

In a saucepan, cover potatoes with lightly-salted water and boil until tender; drain, peel and cube. Combine vinegar, sugar, celery seed, mustard seed and 1/2 teaspoon salt; drizzle over still-warm potatoes. Cover and chill. Just before serving, fold in cabbage, corned beef, pickle and onions. Combine mayonnaise, milk and remaining salt; pour over salad and toss gently. Serves 8.

**Pat Anderson**

## **Tuna Crunch Salad**

**1 can tuna**

**1/4 c. sweet relish**

**2 T. minced onion**

**2 T. lemon juice**

**1 c. mayonnaise**

**2 c. shredded cabbage**

**2 c. crushed potato chips**

Combine tuna, onion, lemon juice and mayonnaise. Chill, covered, until ready to serve. Then add cabbage and 1 1/2 cups potato chips and toss. Serve on leaf lettuce and sprinkle top with more chips and a dash of paprika.

## **Veggie Salad with Potato Crunch**

**1 bunch broccoli (skin stems, cut into chunks)**  
**1 sm. head cauliflower**  
**1/4 c. chopped onion**  
**1/2 c. chopped celery**

Cover all ingredients with Italian dressing, diet or regular. Marinate several hours, or overnight. Top with Potato Crunch (see Side Dish for recipe).

## **Side-Line Potato Salad**

**5 c. cooked potatoes, cubed**  
**1 1/2 c. chopped cucumber**  
**1 1/2 c. broccoli flowerets**  
**1/4 c. finely-chopped onion**  
**3/4 tsp. dill weed**  
**1 (8 oz.) btl. buttermilk dressing**  
**Salt & pepper, to taste**

Combine ingredients. Serves 6 to 8.

## **Swiss Potato Salad**

**5 med. potatoes**  
**2 T. vinegar**  
**1/2 tsp. salt**  
**1/4 tsp. pepper**  
**1 lb. Swiss cheese, cut in 1/4" cubes**  
**3 hard-boiled eggs, chopped**  
**1 (16 oz.) can green beans, drained**  
**3/4 c. chopped celery**  
**1/3 c. chopped green onion**  
**1/4 c. chopped green pepper**  
**1 1/2 c. mayonnaise or salad dressing**  
**2 T. vinegar**  
**2 T. prepared mustard**  
**1/2 tsp. salt**

Cook potatoes in jackets; let cool slightly. Peel and cube warm potatoes (should have about 4 cups); toss with 2 tablespoons vinegar, 1/2 tsp salt, and pepper. Cool. Add cheese, eggs, beans, celery, onion, and green pepper. Combine mayonnaise, 2 tablespoons vinegar, mustard and 1 1/2 teaspoons salt. Gently stir into potato mixture. Cover and chill thoroughly. Makes 9 cups.

## **Shoestring Salad**

**1 c. grated raw carrots**

**1 c. cut-up celery**  
**1 c. tuna or chicken**  
**Enough onion to taste**  
**1 can shoestring potatoes**

Take salad dressing and mix with 2 tablespoons milk and carrots, meat and onion. Refrigerate until ready to use. Then toss in shoestring potatoes and mix well; serve.

## **Potato Salad**

**5 eggs, boiled & cut up**  
**3 med. potatoes, cooked & cut up**

### **DRESSING:**

**1 c. Miracle Whip**  
**3 T. cream**  
**1 tsp. mustard**  
**1/4 c. milk**  
**2 T. diced onions**  
**Sprinkle of sugar**  
**Salt & pepper, to taste**

**Joan Otto**

## **Marinated Potato Salad**

**6 fist-size potatoes, peeled & sliced very thin**  
**6 to 7 slices of bacon, sautéed in 2 T. bacon grease with 1/2 c. olive oil**

Put 3/4 cup wine vinegar in covered pot and bring potatoes to a boil. Barely simmer until done (30 minutes) and refrigerate for several hours. Add green peppers or red. Garnish with chopped parsley.

## **Potato Salad – Deutschland**

**1 1/2 qt. potatoes**  
**1/2 lb. ring bologna**  
**4 oz. mild Cheddar cheese**  
**3 T. oil**  
**2 tsp. lemon juice, fresh**  
**2 tsp. mustard**  
**Pinch of salt & pepper**  
**4 boiled eggs**  
**4 med. dill pickles**  
**Mayonnaise**  
**1 1/2 tsp. sugar**

Boil potatoes and eggs until done. Dice bologna, cheese, eggs and pickles; combine. Slice potatoes and mix all together.

**Juliana Viertel**

## **German Potato Salad**

**8 med. potatoes**  
**1 med. onion**  
**2 med. pickles**  
**5 hard-boiled eggs**  
**10 T. mayonnaise**  
**Paprika**  
**3 T. mustard**  
**1 T. vinegar**  
**1 1/2 tsp. salt**  
**1/2 tsp. pepper**

Wash potatoes, boil until done. Peel potatoes and chop. Add diced onion, diced pickle, diced egg, and mix. Add mayonnaise, mustard, vinegar, sugar, salad and pepper; blend well. Place in a bowl and sprinkle with paprika for color. Ready to serve. Serves 10 to 12.

**John Ficklin**

## **Superb Garden Salad**

**4 c. sliced red potatoes**  
**1 c. whole green beans**  
**10 radishes**  
**1/2 cucumber**  
**10 whole green onions**  
**Equal parts of lettuce, romaine & endive**

Boil potatoes and beans. Cool and slice potatoes. Add 1 package Good Seasons Italian dressing. Prepare as directed on package. Toss salad.

**Maxine Block**

## **Potato Salad for 50**

**15 lb. (20 count) potatoes, cooked & diced\***  
**2 doz. eggs (save 5 or 6 for the top)**  
**1 lg. onion, diced**  
**1 c. celery, chopped fine**  
**1 c. cream**  
**2 qt. Miracle Whip or your choice**  
**1/3 c. sugar**  
**4 T. mustard**  
**Salt & pepper, to taste**

### **Dash of vinegar**

Mix cream, Miracle Whip, sugar, mustard, salt and pepper. Toss into potatoes, eggs, onion and celery.

\*Potatoes can be peeled and cooked before, too.

**Clarice Schmidt**

## **Garden Potato Salad**

**5 c. potatoes, cooked & peeled**  
**1 (15 oz.) can whole kernel corn**  
**1 c. shredded carrots**  
**1/2 c. red onion, sliced**  
**1/2 c. diced green pepper**  
**1/2 c. diced red pepper**  
**1/2 c. sliced ripe olives**  
**1/2 c. chopped cucumber**

### **DRESSING:**

**1/2 c. canola oil**  
**1/4 c. vinegar**  
**1 T. sugar**  
**1 1/2 tsp. chili powder**  
**1 tsp. salt**  
**Dash of hot pepper sauce**

Cube potatoes and add rest of vegetables. Pour dressing over and toss lightly; cover and chill.

Approximately 146 calories per serving.

**Joanne Halverson**

## **Independence Day Salad**

**2 c. cubed cooked ham**  
**4 c. cubed cooked potatoes**  
**2 c. diced celery**  
**1 c. broken-up lettuce**  
**1/2 c. minced green pepper**  
**4 hard-boiled eggs, sliced**  
**1 c. mayonnaise**  
**1 tsp. salt**  
**Dash of pepper**  
**1 tsp. mustard**  
**1/4 c. sour or whipped cream**

Mix in order listed. Refrigerate before serving. Serves 8 to 10.

**Marion Drees**

## Potato Salad

6 med. potatoes, cooked & cooled  
5 hard-boiled eggs  
3 slices onion, chopped  
1/2 c. celery, chopped  
1 c. Miracle Whip  
1/2 c. half & half  
1 tsp. mustard  
Salt & pepper, to taste

Cut potatoes into pieces, dice eggs. Mix together potatoes, eggs, onions and celery. Blend Miracle Whip, cream, mustard, sugar, salt and pepper until smooth. Spread over dry ingredients. Chill.

Fern Bunde

## Uptown Supper Salad

1 lb. (3 med.) potatoes, cut into 3/4" cubes  
1 lb. boned & skinned chicken breasts, cut into 1/3" strips  
3/4 c. prepared reduced-calorie red wine vinaigrette dressing  
1 1/2 c. halved cherry tomatoes  
1/2 c. chopped red onion  
1 (2 1/4 oz.) can sliced ripe olives, drained  
4 romaine lettuce leaves  
1/3 c. crumbled blue cheese

In 3-quart saucepan over medium heat cook potatoes, covered, in 2-inches boiling water for 5 minutes. Add chicken; bring to boil, reduce heat, cover and cook about 10 minutes, until potatoes are tender and juices run clear when chicken is pierced. Drain thoroughly. Add remaining ingredients to potatoes and chicken, except lettuce and cheese. Toss gently over low heat, just until warm. Line platter with lettuce; spoon mixture onto lettuce. Top with cheese. (Salad also can be served chilled.) Makes 4 servings.

**Menu:** Sourdough Rolls, Honeydew Melon with Lime Wedges.

**Nutritional Information Per Serving:** 280 calories, 24 gm fat, 55 mg cholesterol, 1240 mg sodium, 31 gm carbohydrate, 4 gm fiber, 23 gm protein.

## Greek Potato Salad with Dried Tomatoes

1 lb. (3 med.) potatoes, uniform in size, cut into 1/4" slices  
1 c. (1 1/2 oz.) dried tomato halves, halved with kitchen spears  
1 c. diced, seedless cucumber  
1/2 c. sliced red onion  
1 c. crumbled Feta cheese  
1/2 c. Greek olives or pitted ripe olives

**LEMON DRESSING:**

1/4 c. olive oil

**1/4 c. water**  
**2 1/2 T. lemon juice**  
**1 lg. clove garlic, pressed**  
**1 T. chopped fresh oregano or 1 tsp. dried oregano leaves**  
**1 tsp. salt**  
**1/2 tsp. pepper**

In 2-quart saucepan over medium heat, cook potatoes, covered, in 2-inches boiling water until tender, about 12 minutes; drain and set aside. Meanwhile, in small bowl, cover tomatoes with boiling water; set aside 10 minutes while you preparing dressing. Thoroughly drain tomatoes and pat dry with paper towels. Add potatoes, tomatoes and cucumbers to bowl containing dressing; toss to coat. Mound potato mixture on plate. Arrange onion, cheese and olives on top. Makes 4 servings.

**Lemon Dressing:** In large bowl, whisk together all dressing ingredients.

**Menu:** Chicken Soup, Warm Pita Bread, Vanilla Ice Cream with Honey and Toasted Walnuts.

**Nutritional Information Per Serving:** 450 calories, 30 gm fat, 60 mg cholesterol, 1750 mg sodium, 3 gm carbohydrate, 4 gm fiber, 14 gm protein.

## **Mediterranean Grilled Chicken Salad**

**2/3 lb. (2 med.) potatoes, cut into 3/4" cubes**  
**4 oz. mushrooms, halved**  
**4 oz. green beans, halved & steamed until crisp-tender**  
**2 (about 6 oz. ea.) boned & skinned chicken breast halves**  
**1/4 c. chopped red onion**  
**Halved cherry tomatoes, for garnish**

### **VINAIGRETTE:**

**1/4 c. olive oil**  
**2 T. white wine vinegar**  
**1 c. garlic, minced**  
**2 tsp. minced fresh tarragon or 3/4 tsp. dried tarragon**  
**2 tsp. Dijon-style mustard**  
**1/4 tsp. sugar**  
**1/4 tsp. salt**  
**1/8 tsp. pepper**

In 1-quart saucepan over medium heat cook potatoes, covered, in 2-inches boiling water until tender, about 15 minutes; drain. Meanwhile, making vinaigrette: In bowl, whisk all vinaigrette ingredients. Place potatoes, mushrooms and beans in separate piles in large shallow dish; drizzle with 1/3 cup of the vinaigrette (discard vinaigrette); broil 4-to 5-inches from heat source, about 8 minutes, until juices run clear when chicken is pierced, turning once. To serve, slice chicken breasts and arrange on 4 plates with potatoes, mushrooms, and beans, dividing equally. Sprinkle with onion and garnish with cherry tomatoes. Makes 2 servings.

**Menu:** Garlic Bread, Tangerines or Melon Wedges.

**Nutritional Information Per Serving:** 540 calories, 31 gm fat, 70 mg cholesterol, 410 mg sodium, 36 gm carbohydrate, 5 gm fiber, 31 gm protein.

# Side Dishes

## Potato Crunch

**1 c. potato buds or flakes (dry)**  
**1/4 c. margarine**  
**1/4 c. Parmesan cheese**  
**1/2 tsp. garlic salt**

Heat oven to 350°. Heat margarine in 9×13-inch pan until melted. Stir in remaining ingredients. Bake, uncovered, stirring once or twice until golden brown, 8 to 10 minutes. Remove from pan, cool. Makes 1 1/4 cups crunch.

## Potatoes with Toppings

**5 or 6 med. potatoes**  
**1 (15 oz.) can chili beans**  
**Onion**  
**1 c. low-fat ricotta cheese**  
**1 c. low-fat Mozzarella cheese**  
**1/2 c. low-fat cottage cheese**  
**2 T. low-fat plain yogurt**  
**Parsley**

Scrub and dice potatoes to bite-size. Leave skins on. Put raw potatoes in bottom of pan. Spread chili beans over potatoes. Slice raw onions over beans. Combine cheeses and yogurt together and spread on top of potatoes. Sprinkle parsley flakes on top of cheeses. Bake at 350°, covered with foil, for 25 minutes. Remove foil and bake another 25 minutes.

**Mary Jane Herz**

## Cheese Sauce Baked Potato Topping

**1/2 c. butter**  
**1 c. flour**  
**1/2 gal. milk**  
**2 lb. Velveeta cheese**  
**1 tsp. Worcestershire sauce**  
**1/4 tsp. celery salt**  
**2 T. parsley**

Melt butter; add flour. Gradually, stir in 1/2 gallon milk. When thickened, add 2 pounds Velveeta cheese, cubed. Stir until smooth. Steam and drain broccoli or cauliflower and add to sauce. Cubed ham works well, too.

**Sandy Hapka**

## **Potato Dumplings**

**6 med. potatoes**  
**1 egg**  
**1 tsp. salt**  
**1 c. (or more) flour**

Cook potatoes; mash or rice them. When cooled, combine with egg, salt, and enough flour to make firm balls. Place balls in boiling water and simmer 15 to 20 minutes. Especially good with homemade chicken soup.

**Sandy Hapka**

## **Potato Dumplings**

Finely shred raw potatoes, (8 makes about 12 dumplings). Add flour to potatoes by the handful, until mixture has the consistency of dough. Mix in a palm of salt. Drop dumplings into boiling ham juice\*. Boil 20 minutes. Serve hot, with butter.

\*Ham juice – leftover ham bone boiled in water, or ham hocks cooked the same way. With leftovers, fry in butter, cut up for breakfast. Makes a great potato side with eggs.

**Cheri Harlon**

## **Blender Potato Pancakes**

**1/4 c. milk**  
**2 eggs**  
**3 c. diced, raw potatoes**  
**1 sm. onion, quartered (or less)**  
**3 T. flour**  
**1 tsp. salt**  
**1/2 tsp. baking powder**

Put all ingredients in blender in order listed; cover and run on high, just until all potatoes go through blades, about 10 seconds. Fry in butter until golden brown. Makes 18.

**Dell Hoff**

## **Alice's Cheesy Potato Bake**

**8 potatoes, cooked & diced**  
**1 c. salad dressing**

**1/2 jar stuffed olives, sliced**  
**1/2 lb. bacon, fried & crumbled**  
**1 onion, chopped**  
**1/2 tsp. salt (opt.)**  
**1/4 tsp. pepper**  
**1 lb. Velveeta cheese, cubed**

Mix all ingredients with the potatoes. Bake in oven a 350° oven for 1 hour, or until bubbly and thoroughly heated through.

**Barb Wilcox**

## **Cheesy Scalloped Potatoes**

**8 c. thinly-sliced pared potatoes**  
**1/4 c. finely-chopped onion**  
**1 (10 1/2 oz.) can cream of mushroom soup**  
**1 (10 1/2 oz.) can cream of celery soup**  
**1 c. milk**  
**1 (8 oz.) pkg. shredded sharp Cheddar cheese**

Spread 4 cups of potatoes in bottom of greased 7 1/2×12×2-inch baking dish. Combine next 4 ingredients; add 3/4 teaspoon salt and a dash of pepper. Pour 1/2 the mixture over potatoes, sprinkle 4 ounces cheese over that. Repeat layers. Save the remaining 4 ounces of cheese for last 1/2 hour of cooking. Cover, bake at 350° for 1 hour and remove cover. Add remaining cheese, bake 1/2 hour longer, uncovered.

**Susan Gagnon**

## **Vegetable Bake**

**2 lg. potatoes**  
**1 zucchini**  
**1 yellow squash**  
**1 carrot**  
**2 sm. onions**  
**1 c. frozen peas**  
**1 lg. ripe tomato**  
**1/4 c. Cheddar cheese**  
**4 strips bacon**

Grease bottom and sides of 2-quart casserole. Slice each vegetable very thin. Place a layer of potato on bottom of dish and dot with butter. Repeat the process with the vegetables in order, dotting each with butter. Top with Cheddar cheese and bacon strips. Bake at 325° for 1 1/4 to 1 1/2 hours. Serves 6 to 8. I use this in the fall when all the vegetables are available.

**JoAnne Carlson**

## **Baked Hash Brown Potatoes**

**2 lb. frozen hash browns**  
**2 cans cream of chicken soup**  
**1 (16 oz.) ctn. sour cream**  
**1/3 c. butter**  
**1 1/2 c. shredded cheese**  
**1 c. season croutons**

Spread hash browns in a 10×16-inch pan. Mix soup, sour cream and butter together and spoon on top of potatoes. Sprinkle cheese and croutons on top. Bake 1 hour at 350°.

**Fern Bunde**

## **Cheesy Hash Browns**

**1 (2 lb.) pkg. frozen hash browns**  
**1/2 c. onion, chopped**  
**1/2 c. melted butter**  
**1 c. sour cream**  
**1 can cream of mushroom salt**  
**1 (8 oz.) jar Cheez Whiz**  
**2 c. corn flakes (opt.)**

In casserole, combine all ingredients. Bake at 350° for 30 to 45 minutes. Stir gently, once or twice. If using corn flakes, sprinkle on top last 10 minutes. Serves 8.

## **Quick Dill Potatoes**

**2 1/2 c. cubed, pared potatoes**  
**2 T. finely-chopped onion**  
**1 tsp. salt**  
**1/3 c. boiling water**  
**1/2 c. light cream**  
**Dried dill weed**  
**Pepper**

Combine potatoes, onion, salt and 1/3 cup boiling water. Cover, and cook about 15 minutes. Add 1/2 cup cream, simmer 5 minutes, stirring occasionally. Sprinkle with dried dill weed and pepper. Serves 4.

**Sandy Hapka**

## **Hash Brown Scallop**

**1 (16 oz.) pkg. hash browns, or leftover baked or boiled potatoes, shredded**  
**1 c. sharp Cheddar cheese, shredded**  
**1 chicken bouillon cube**  
**1/2 c. boiling water**

Combine potatoes and some onion, if desired. Put in greased, flat pan. Dissolve bouillon and pour over potatoes. Bake, covered, at 325° for 30 minutes. Cover with cheese and bake, uncovered, 1 or 2 minutes longer, until cheese melts. Yield: 6 servings.

This recipe is easy to double, triple, or cut in half, depending on how many you feed. Watch the amount of cheese then. It could get to be too much.

**Delores Estad**

## **Company Potatoes**

**2 can cream of potato soup**  
**1 (12 oz.) ctn. sour cream**  
**1 (2 lb.) bag frozen hash browns**  
**2 tsp. salt**  
**1 T. diced onion**

Preheat oven to 350°. Combine all the ingredients and mix well. Pour into casserole dish, cover and bake 1 1/2 hours, or until potatoes are done. To prevent sticking and burning to the sides of the pan, stir occasionally. Garnish with paprika.

**Jean Hapka**

## **Poppy Seed Potatoes**

**4 lg. or 6 med. potatoes**  
**1 1/2 c. grated Velveeta or American cheese**  
**1 onion, diced**  
**1 sm. jar pimento, chopped**  
**Salt & pepper, to taste**  
**2 T. poppy seeds**  
**1 c. half & half**

Peel potatoes; boil, cool, and grate on a coarse grater. Grate cheese and chop onion and pimento. Make these layers twice: potatoes, cheese, onion, pimento. Top with poppy seeds. Bake at 300° for 1 hour or at 350° for 45 minutes.

**Jean Hapka**

## **Potato Kugel**

**1 (8 oz.) pkg. cream cheese, room temp.**  
**3 eggs, beaten**  
**1/4 c. flour**  
**1/2 tsp. baking powder**  
**3 c. shredded potatoes (thawed, frozen hash browns work great)**  
**1/4 c. onion**  
**1/4 c. melted butter**  
**1/2 tsp. salt**

Combine cream cheese and beaten eggs; mix until smooth. Add remaining ingredients; mix. Put in 8×8-inch pan and bake for 45 minutes at 350°. Serves 6.

## **Potato Omelet**

**(Spanish tortilla de patato)**

**1 c. sunflower oil**  
**4 med.-size potatoes, peeled & sliced thin**  
**Garlic salt, to taste**  
**Pepper, to taste**  
**1 sm. onion (opt.)**  
**4 eggs**  
**2 T. milk**  
**2 T. oil**

Heat 1 cup oil in heavy 10-inch frying pan. Add potatoes, salt well, and turn potatoes to cover with oil. Cook 5 minutes; add onions and continue cooking until potatoes are slightly browned. Remove from frying pan and place in a bowl. Drain excess oil; reserve oil. In large mixing bowl, beat eggs with milk and pepper. Add drained potatoes and onions. In clean frying pan, add 2 tablespoons oil and heat. Add egg and potato mixture and cook about 2 minutes, cover.

When omelet is firm, but not dry, turn it over by placing a plate on top of pan, then inverting it to turn the omelet onto the plate. Slide omelet back into frying pan and cook another 2 1/2 minutes, very slowly, to brown the underside. Slice like a pie. Serves 4.

A Spanish tortilla used for picnics, beach parties, etc. Use as a snack, or slice and put between 2 slices of bread.

**Conchita Grausetz**

## **Breakfast Egg Dish**

**1 (24 oz.) pkg. frozen hash brown potatoes**  
**8 eggs**  
**3 T. cornstarch**  
**1 (8 oz.) ctn. plain yogurt**  
**Dash of salt**  
**Dash of Worcestershire sauce**  
**Dash of dry mustard**  
**1 lb. bacon (previously fried & drained), or ham or sausage (also previously fried & drained)**  
**1 sm. green pepper, chopped (opt.)**  
**Various toppings: Cheese, onions, etc.**

Arrange hash browns in bottom of greased 9×13-inch pan. Dab butter on top. Bake 10 minutes. Whip up eggs; add cornstarch, yogurt and rest of the ingredients. Pour over hash browns, top with various toppings. Bake 40 minutes at 350°.

**Leona Rapacz**

## **Breakfast Pizza**

**1 (24 oz.) pkg. hash browns**  
**1 (8 oz.) pkg. brown-and-serve sausage**  
**1 c. shredded Mozzarella cheese**  
**1 c. shredded Cheddar cheese**  
**5 eggs, slightly beaten**  
**1 tsp. salt**  
**1/2 tsp. pepper**  
**4 strips crisp bacon**  
**2 T. onion**  
**1 T. green pepper**

Mix thawed hash browns, 1/2 teaspoon salt, 1/4 teaspoon pepper, 1 tablespoon onion and crumbled bacon. Put in bottom of greased 9×13-inch pan. Sprinkle with Cheddar cheese. Layer sliced sausage over cheese. Mix milk, eggs, 1/2 teaspoon salt, 1/4 teaspoon pepper, green pepper and 1 tablespoon onion. Pour over sausage. Sprinkle with Mozzarella cheese. Bake 30 minutes at 350°. Serves 8.

**Brenda Gjelsness**

## **Beef Potato Pockets**

**1 recipe bread dough or 1 pkg. frozen dough**  
**6 med. potatoes**  
**1/2 c. milk**  
**2 tsp. butter**  
**1/2 tsp. salt**  
**1/2 tsp. pepper**  
**1/2 tsp. seasoning salt**  
**1 sm. onion, sliced thin**  
**1/4 lb. roast beef**  
**6 med. mushrooms, sliced**  
**1/2 c. grated Cheddar cheese**

Prepare bread dough; let rise. If using frozen, let it thaw. Mash potatoes with butter and milk; add remaining ingredients. Roll dough into 4 rectangular squares. Spread 1/4 of the filling on each bread piece, fold over; pinch sides and ends. Place on cookie sheet and bake at 350° for 45 minutes.

**John Fieklin**

## **Potatoes Stuffed with Cheese, Bacon and Broccoli**

**4 baking potatoes, scrubbed & dried**  
**1 c. broccoli flowerets**  
**1/4 c. butter or margarine, softened**  
**1/2 c. shredded Cheddar or Swiss cheese**

**1/4 c. milk or sour cream**  
**Salt & pepper, to taste**  
**4 slices bacon, crisply cooked & crumbled**

Pierce potato skins and bake at 425° until tender, 45 to 60 minutes, depending upon size of potato. Blanch broccoli just until it is bright green. Refresh in ice water. Drain and set aside. When potatoes are done, cut each in half, or slice about 1/2-inch off the top. Scoop out potato pulp, leaving about 1/8-inch of shell. Whip potato pulp with butter, cheese, and milk or sour cream. Fold in broccoli and bacon, reserving some bacon for garnish. Spoon into shells and reheat 10 to 15 minutes in hot oven. Garnish top, if desired. Makes 4 servings.

**Marcia Pederson**

## **Cottage Cheese Potatoes**

**6 Red River Valley potatoes**  
**1 c. cream-style cottage cheese**  
**1/4 c. plain yogurt**  
**2 tsp. onion, grated**  
**1 1/2 tsp. prepared horseradish**  
**1/2 tsp. seasoned salt (opt.)**  
**Chopped chives**

Bake potatoes in oven at 375°, approximately 1 hour. Blend together cottage cheese, yogurt, onion, horseradish and salt. Refrigerate at least 1 hour. Top each potato with cottage cheese mixture and chives. Makes 6 servings.

**Kathi Anderson**

## **Mash Potato Surprise!**

Save leftover mashed or boiled potatoes from the night before. Grease muffin tins. Fill with mashed potato mixture. Cut chunks of Cheddar cheese (1 or 2 for each potato muffin). Press cheese chunk down into potato mixture. Bake at 350° for 10 to 15 minutes.

**Rachel Anderson**

## **Cheese-Potato Puff**

**12 med. potatoes**  
**6 T. butter or margarine**  
**2 1/4 c. grated Cheddar cheese**  
**1 to 1 1/4 c. milk**  
**3/4 to 1 tsp. salt**  
**2 eggs, beaten**

Peel, cook, drain and mash potatoes thoroughly. Add butter, cheese, milk and salt. Beat over low heat until butter and cheese melt. Fold in eggs and pour into a buttered 9×13×2-inch baking pan. Top with paprika. Bake at 350° for 30 to 45 minutes, until fluffy and golden brown.

**Note:** This can be mixed and refrigerated before church or even on Saturday, then baked.

**Rachel Roland**

## **Baked Mashed Potatoes**

**5 lb. potatoes, cooked & riced**

Combine with the following ingredients:

**1 (8 oz.) pkg. cream cheese**

**1 ctn. sour cream**

**2 tsp. onion salt**

**2 T. chopped chives**

**2 T. butter**

**1/4 tsp. salt**

**1/4 tsp. pepper**

Bake at 350°, covered, for 30 minutes.

Great served with BBQ spareribs or ham.

**Sandy Hapka**

## **Potato Balls Made with Chicken**

Combine 1 cup mashed potatoes with a little minced onion. Grind 2 cups leftover chicken. Mix together and season, to taste. Form into small balls. Brush with melted butter. Roll in bread or cracker crumbs. Place in greased casserole dish and bake at 350° until brown, about 10 minutes. Serves 4.

**Adelaide Naas**

## **Potato Rosettes**

**2 c. hot, mashed potatoes**

**1/4 c. half & half**

**1 T. butter**

**1 egg yolk**

**1/4 c. freshly-grated Parmesan cheese**

**Salt & pepper, to taste**

Put in piping bag with rosette design. Pipe onto greased cookie sheet. Brush with lightly-beaten egg white and bake in hot oven, 400°, until golden brown (8 to 10 minutes). Serve hot.

**Adelaide Naas**

## **Pan-Fried Potato Patties**

**2 c. leftover mashed potatoes**

**1 T. milk**

**1 egg**

**Dash of salt**

**Dash of pepper**

**4 T. flour**

Mash cold potatoes with a fork, until soft. Add milk and mix well. Add egg and dry ingredients until well blended. Heat 2 tablespoons butter or shortening in fry pan. Drop spoonful of potato in pan, medium heat. Fry until golden brown, turn once.

**Marie Hapka**

## **Cheese-Potato Balls**

**2 c. leftover mashed potatoes**

**1 (2 oz.) sharp Cheddar cheese**

**Salt & pepper, to taste**

**1 egg**

**2 T. milk**

**Seasoned croutons, crushed**

Mix cheese and potatoes. Add seasoning. Shape into little balls. Beat egg and milk. Roll each ball in egg and milk, then in crushed croutons. Bake at 450° for 10 minutes.

## **Mashed Potato Patties**

**4 to 6 cold mashed potatoes**

**2 eggs**

**Salt & pepper, to taste**

**1/4 c. milk**

**Butter**

Mix in eggs, milk, salt and pepper, to taste. Make into patties. Melt butter in skillet and fry until golden brown, turning once.

**Michelle Tibert**

## **Golden Mashed Potatoes**

**2 c. salted water**

**4 med. potatoes, peeled**

**2 c. peeled, diced carrots**

**3 T. butter**

**1/2 to 2/3 c. milk or sour cream**

Bring salted water to a boil, add vegetables, cover and cook until done. Drain, mash, add butter and milk. Serve immediately.

**Anna Mae Hankey**

## **Potato Puffs**

**Potatoes, grated**  
**1 onion, minced**  
**1 egg, slightly beaten**  
**Salt & pepper, to taste**  
**2 T. shortening**

Melt shortening in skillet. Mix all other ingredients together. Spread evenly in skillet and fry until golden brown. Turn with help of a plate; brown other side. Serve hot, in wedges.

## **Lemony New Potatoes**

**1 1/2 lb. new potatoes**  
**1/4 c. butter**  
**1 T. olive oil**  
**1 T. chopped parsley**  
**1 T. chives**  
**1 tsp. thyme**  
**Salt & pepper, to taste**  
**Juice and grated rind of 1/2 lemon**

Cook potatoes with skins and keep warm. Melt butter with olive oil and heat through with remaining ingredients. Pour over new potatoes. Serves 4.

**Karen Midgarden**

## **Golden Parmesan Potatoes**

**6 lg. potatoes**  
**1/4 c. flour**  
**1/3 c. Parmesan cheese, grated**  
**1/8 tsp. pepper**  
**3/4 tsp. salt**  
**1/3 c. butter**

Peel and quarter potatoes and toss in bag with seasonings. Pour butter over. Bake in a 9×13-inch pan at 375° for 1 hour.

**Deb Solem**

## **Parmesan Potatoes**

**6 lg. potatoes**  
**1/8 tsp. pepper**  
**1/4 c. flour**  
**Chopped parsley**  
**1/4 c. Parmesan cheese**  
**3/4 tsp. salt**  
**1/3 c. butter**

Peel and cut potatoes in chunks. Combine flour, cheese, salt and pepper in a plastic bag. Shake a few potatoes at a time in the bag and put in a 9×13-inch pan with melted butter on the bottom. Bake at 375° for 1 hour, turning once during baking. Before serving, sprinkle with parsley.

**Sandy Hapka**

## **Buffet Potatoes**

**4 med. potatoes**  
**3 T. butter**  
**Salt & pepper, to taste**  
**1/2 c. light cream or whole milk**  
**1/2 c. grated cheese**

Pare potatoes. Cut lengthwise in strips (as for large French fries). Place in greased baking dish. Dot potatoes with butter, salt, pepper and cheese. Pour cream over all. Cover with aluminum foil. Bake at 375° for 45 to 50 minutes.

## **Potatoes Elegante**

**6 c. thin potato slices**  
**3 T. oleo**  
**1 c. Parmesan cheese**  
**Chopped chives**

Rinse potatoes, dry on paper towel. Brush 1 tablespoon oleo on bottom and sides of a pie tin. Toss potato mixture with remaining oleo and 3/4 cup cheese. Arrange potato mixture on bottom and side of pan; sprinkle with remaining cheese. Bake at 400° for 1 hour. Loosen potato from sides and bottom of pie tin. Invert immediately onto serving plate; sprinkle with chives. Serves 6.

## **Vernkey**

### **PASTRY:**

**3 c. flour**  
**1/4 tsp. salt**  
**1/2 c. water**  
**4 egg yolks**

### **FILLING:**

**1 c. dry cottage cheese**  
**Salt & pepper, to taste**  
**1 c. mashed potatoes (heaping)**  
**Chives or onions (opt.)**  
**3/4 c. sour cream**

Sift flour into salt, forming a mound. Make a well and add egg yolks and sour cream. Knead until flour is mixed in. Flour the board well. Roll about 1/3 of the mixture out to a 1/8-inch thickness. Cut rounds with a 3-inch or larger cutter. Put a tablespoon of filling in the center of each round. Fold in half and seal edges. Dip in boiling water. Boil about 5 minutes. Remove and serve with baked onions and bacon, butter and sour cream.

**Terry Botton**

## **Leftover Au Gratin Potatoes**

**1/4 c. flour**  
**1/2 tsp. salt**  
**2 c. grated Cheddar or American cheese**  
**5 c. cooked, shredded potatoes**  
**1 stick butter (1/2 c.)**  
**2 c. milk**  
**1 T. prepared mustard**

Make white sauce of flour, milk, cheese and salt. Pour over potatoes in a greased 2-quart casserole. Bake 30 minutes at 350°.

**Ruth Kasowski**

## **Crunch-Top Potatoes**

**1/3 c. butter or margarine**  
**4 lg. potatoes, peeled & cut into 1/2" slices**  
**3/4 c. crushed corn flakes**  
**1 1/2 c. shredded Cheddar cheese**  
**2 T. seasoned salt**

Melt butter in 10×15-inch pan in a 375° oven. Place potatoes in pan in single layer; turn to coat. Mix remaining ingredients; sprinkle over potatoes. Bake 35 to 40 minutes, or until tender with crisp tops.

**JoAnn Moquist**

## **Zippy Microwaved Potatoes**

**4 med. potatoes, unpeeled**  
**3 T. butter or oleo**  
**1/2 tsp. garlic salt**  
**1/2 tsp. paprika**  
**2 T. Parmesan cheese**

Scrub potatoes, melt butter. Blend into melted butter: garlic salt, pepper and cheese. Quarter potatoes lengthwise, arrange in glass pan. Pour butter mixture over all potatoes. Cover with paper towels. Microwave on HIGH POWER for 10 to 12 minutes.

**Anna Mae Hankey**

## **Sliced Baked Potatoes**

**4 med. potatoes**  
**1 tsp. salt**  
**3 to 3 T. melted butter**  
**2 to 3 T. chopped fresh herbs (such as parsley, chives, thyme, sage) or 2 to 3 tsp. dried herbs**  
**4 T. grated Cheddar cheese**  
**1 1/2 T. Parmesan cheese**

Peel potatoes if skin is tough; otherwise, just scrub and rinse them. Cut potatoes into thin slices, but not all the way through (7/8-inch). Put potatoes in baking dish; fan slightly. Sprinkle with salt and drizzle with butter. Sprinkle with herbs. Bake at 425° for 50 minutes. Sprinkle with cheese. Bake another 10 to 15 minutes.

**Brenda Gjelsness**

## **Baked Sliced Potatoes**

**4 lg. baking potatoes**  
**1/4 c. butter, melted**  
**1/4 c. salad oil**  
**2 cloves, minced**  
**1/2 to 1 tsp. salt**  
**1/2 tsp. dried thyme leaves**

Cut unpeeled potatoes into 1/4-inch-thick slices. Place overlapping slices into buttered oven-to-table 9×13-inch baking dish. Mix butter and oil. Brush slices with mixture. Pour remaining mixture over potatoes. Sprinkle with garlic salt and thyme. Bake at 400° for 25 to 30 minutes, or until potatoes are done and browned at the edge. Serves 4.

**Mrs. Leonard Yutzenka**

## **Razor-Back Potatoes**

Peel 6 to 8 oval potatoes. Make 1/4-inch cuts to fronts, 1/4-inch from bottom. Do not separate. In a shallow pan, put 1/2 cup of real butter and melt. Put the potatoes in the melted butter and coat. Sprinkle on some salt and white pepper. Make in hot oven for 25 minutes, basting with butter every 10 minutes. Add 1/2 cup freshly-grated Parmesan cheese and 1/2 cup bread crumbs. Put a little in each slit, and cover the top. Put back into oven until it is lightly browned. Serve hot.

**Donna Carr**

## **Country Potatoes**

**12 red or new potatoes**  
**3 c. grated sharp Cheddar cheese**  
**8 strips cooked bacon, crumbled**  
**1/2 c. butter, melted**  
**1/2 c. chopped onion**

Boil potatoes with skins on, until done. Drain and cool. Slice unpeeled potatoes, then butter bottom of 9×12-inch baking dish. Layer 1/2 of potatoes, salt and pepper, onions, 1/2 of cheese and 1/2 of bacon in casserole. Dribble 1/2 of butter over the layer. Repeat layer. Bake, uncovered, at 350° until bubbling hot, about 15 minutes. Yield: About 8 servings.

**Jane Shephard**

## **Pariseanne Potatoes**

**8 to 10 sm. potatoes**

**Olive oil**

**1/4 c. flour**

**2 T. Parmesan cheese**

**1 T. parsley flakes**

**2 tsp. rosemary**

**1 tsp. basil**

Peel potatoes, cut into quarters. Brush with olive oil. Place remaining ingredients in plastic bag and mix. Shake potatoes in coating. Arrange in baking dish, turning once. Remove from oven and sprinkle with a little more Parmesan cheese. Bake at 375° for 1 hour. Serves 4 to 6.

**Michelle Tibert**

## **Oven-Fried Potatoes**

**4 lg. baking potatoes, unpeeled**

**1/4 c. vegetable oil**

**2 T. Parmesan cheese**

**1/2 tsp. salt**

**1/4 tsp. garlic salt**

**1/4 tsp. paprika**

**1/8 tsp. pepper**

Wash unpeeled potatoes and cut lengthwise into 4 wedges. Place skin-side down in 13-inch baking dish. Combine remaining ingredients; brush over potatoes. Bake at 375° for 1 hour. (Brush at 15 minute intervals.) Turn over for last 15 minutes. Yield: 4 servings.

Good with any roasted meal.

**Gen Johnson**

## **Dill Weed Potatoes**

**4 lg. potatoes, unpeeled**

**2 T. butter**

**Salt & pepper, to taste**

**1/4 tsp. dill weed**

Cut potatoes into small chunks. Place on aluminum foil. Salt and pepper, to taste. Add chunks of butter; sprinkle with dill weed. Fold and seal. Place on a cookie sheet and bake at 350° for 1 hour.

## Raclette

Boil or microwave whole or sliced potatoes. Place cooked potatoes in a casserole dish, dot with a little butter. Blanket potatoes with shredded cheese (Raclette, Jarlsberg or Swiss). Heat to melt the cheese. Eat and Enjoy.

## Hobo Potatoes on Grill

**Bacon**

**Potatoes, peeled and sliced**

**Onions**

**Garlic powder**

**Lawry's seasoned salt**

**Pepper**

**Cayenne pepper**

**Cheese**

Depending on quantity desired, spray a sheet of aluminum foil with cooking spray. Place bacon strips on foil. Slice desired amount of potatoes and onion. Sprinkle with garlic powder, seasoned salt, pepper and cayenne pepper. Fold foil over top, seal and place on grill until done. Open foil and lay sliced cheese on top, seal gently and grill a few minutes longer, until cheese melts.

**Michelle Larson**

## Cabin Potatoes

Scrub clean, enough medium-size potatoes (you will be eating the skins) to fill a covered 9×13-inch pan or covered roaster. Slice potatoes into 1/4-or 1/3-inch slices, place in a large bowl or pan. Melt 1 to 2 tablespoons of butter or margarine, add another tablespoon, or more, of cooking oil. Pour over potato slices and stir until are all coated with the shortening. Then mix in a package of dry onion soup and a small amount of salt. Mix until all slices are well coated. Place slices in either covered cake pan or roaster, bake in hot oven, 400° to 500°, for 30 to 45 minutes, until done.

After you have prepared them once or so, you can use your own judgment as to how much shortening to use. (I like to try to get by on the least amount of shortening as possible, for calorie sake.)

## Baked Potato Wedges

**4 lg. unpeeled, quartered potatoes**

**1/4 c. cooking oil**

**1 T. Parmesan cheese**

**1 tsp. salt**

**1 T. paprika**

**1/2 tsp. pepper**

**1/2 tsp. garlic powder**

Dip quarters into melted butter and spice mixture. Arrange skin-side-down on pan. Drizzle remainder of butter on potatoes. Bake 1 hour at 350° to 375°. Leftovers are good for fried potatoes.

**Anna Mae Hankey**

## **Potato-Cheese Waffles**

**2 c. mashed potatoes\***  
**1/2 c. grated cheese (such as Velveeta, put into potatoes)**  
**1 tsp. salt**  
**1 T. sugar**  
**2 c. milk**  
**2 eggs**  
**2 c. flour**  
**2 tsp. baking powder**  
**1 stick margarine, melted**

\*You may use leftovers or the instant kind.

Stir all together. Fry on hot waffle iron until golden brown. Serve hot with butter and your favorite syrup. Makes 8 medium waffles.

## **Turkey Stuffing**

**(for a 15 to 18 lb. turkey)**

**4 qt. bread crumbs (day-old)**  
**3 c. potatoes, boiled & sliced**  
**3 to 4 stalks celery**  
**1/2 c. diced onion**  
**Sage, to taste**  
**1 1/2 tsp. salt**  
**1/2 tsp. pepper**

Combine above ingredients; mix well. Stuff lightly; do not pack stuffing tight.

## **Mashed Potato Dressing**

**2 1/4 qt. potatoes**  
**3 lb. lean ground beef**  
**1 lg. onion**  
**1 1/2 to 2 c. chopped celery**  
**1 tsp. sage**  
**1 tsp. poultry seasoning**  
**Salt & pepper, to taste**

Cook potatoes; brown meat, onions, celery and seasonings. Mash potatoes when done. Mix with drained meat.

Can mix it up on the day before holidays. Good with turkey, chicken or as a hot dish; even a meat pie (just put in a crust and bake).

**Janna Patnaude**

## **Rancho Mashed Potatoes**

**9 med. potatoes, peeled**  
**1 clove garlic (or equivalent)**  
**1/4 c. melted butter**  
**2 eggs**  
**1/2 c. milk**  
**1/2 tsp. salt**  
**1/4 tsp. pepper**  
**1 (4 oz.) can mushroom pieces, drained**  
**2 T. butter**  
**1/4 c. chopped parsley**

Cook potatoes in water with garlic; drain. (Remove garlic if you used a clove.) Mash potatoes with 1/4 cup butter; blend in eggs, milk, salt and pepper. Cook mushrooms in 2 tablespoons butter. Add parsley to potatoes; mix. Place in greased 3-quart casserole. Bake at 375° for 35 minutes. Serves 8.

**Karen Midgarden**

## **Parmesan Potato Crisp**

**1/2 c. Miracle Whip**  
**5 c. thinly-sliced potatoes**  
**3/4 c. Parmesan cheese**  
**Salt & pepper, to taste**

Coat a 9-inch pie plate with Miracle Whip. Dry potato slices with paper towels. Arrange 1 layer of slices with overlapping edges. Brush on Miracle Whip. Sprinkle generously with cheese. Add a dash of salt and pepper. Repeat layers. Bake at 400° for 30 minutes, uncovered. Cover, and bake for another 30 minutes. Remove from oven. Invert serving plate, cut in wedges and serve; or just serve from plate.

**Lynette Copeland**

## **Rosemary Potato Skewers**

**4 med. potatoes (about 1 1/3 lb.), peeled & cut into 1 1/2" chunks**  
**1 T. olive oil**  
**1 T. butter or margarine, melted**  
**1 T. chopped fresh rosemary or 1 tsp. dried**  
**1 lg. clove garlic, minced**  
**1/2 tsp. salt**  
**1/4 tsp. ground black pepper**

**4 (12") skewers (metal or bamboo), soaked in warm water for 30 minutes**

Prepare a charcoal grill or preheat broiler. In a heavy saucepan with tight-fitting lid, cook the potatoes in 2-inches of salted, boiling water until tender, approximately 15 minutes. Drain potatoes; cool slightly and thread into skewers. In a small bowl, mix together the remaining ingredients. Place potato skewers on the grill 3- to 4-inches above the glowing embers. Brush the skewers with the rosemary mixture. Grill, basting and turning several times, until the potatoes are lightly browned, approximately 10 to 12 minutes. Serves 4.

**Kathryn Carlson**

## **Creamed Peas and Potatoes**

**4 med. potatoes**  
**1 (10 oz.) pkg. frozen peas**  
**1 tsp. sugar**  
**2 T. butter**  
**2 T. flour**  
**1/2 tsp. salt**  
**1/4 tsp. white pepper**  
**1 1/2 c. milk**  
**1 T. dill weed**

Cook potatoes in water until tender. In a large saucepan, melt butter; add flour, salt and pepper; gradually, stir in milk. When white sauce thickens, add sugar, dill weed, drained potatoes and peas. Serves 6.

**Sandy Hapka**

## **Tatterrific Taters**

**1 lb. frozen potatoes**  
**1 c. thinly-sliced onions**  
**1/4 lb. butter**  
**3 1/2 T. flour**  
**5 eggs, scrambled**  
**1 1/2 c. sharp Cheddar cheese**  
**2 (2 oz.) cans asparagus spears**

Line bottom of greased casserole with potatoes. Drain and reserve liquid from asparagus spears. Melt butter; blend in flour. Add asparagus liquid and cook, stirring until thick. Remove from heat and add scrambled eggs, salt and pepper. Pour a layer of sauce on potatoes in casserole. Arrange asparagus spears on top and cover with remaining sauce. Sprinkle with cheese. Bake slowly, at 320°.

**Kathi Anderson**

## Potatoes Lorraine

4 slices bacon, cooked crisp & drained  
2 eggs, beaten  
1/4 c. unseasoned bread crumbs  
1/2 tsp. salt  
1/4 tsp. pepper  
2 med. potatoes (about 2/3 lb.), unpeeled & grated  
1 c. chopped onion  
1 c. shredded Swiss cheese (about 4 oz.)  
Paprika

Crumble bacon; set aside. In a large bowl, combine eggs, bread crumbs, salt and pepper. Mix thoroughly. Stir in potatoes and onion. Pour into buttered, shallow 3-cup baking dish, or 2 individual 1 1/2-cup baking dishes. Top with bacon and cheese. Dust with paprika. Bake in a 350° oven until lightly browned, 30 minutes. Makes 2 main-dish servings.

**Betty Krabbenhoft**

## Tomato Sliced Potatoes

8 med. potatoes  
1 (16 oz.) can stewed tomatoes  
1/3 c. olive oil  
1 tsp. minced garlic  
2 T. parsley flakes  
1 T. lemon pepper

Slice potatoes thin and arrange in 9×13-inch baking dish. Mix remaining ingredients together and pour over potatoes. Bake at 350° for 1 hour. Serves 6 to 8.

**Michelle Tibert**

## Gourmet Potatoes

6 med. potatoes  
2 c. shredded Cheddar cheese  
1/4 c. butter  
1/4 tsp. pepper  
1/3 c. finely-chopped onion  
1 tsp. salt  
1 1/2 c. sour cream  
2 lb. butter  
Dash of paprika

Cook potatoes in skins; cool, peel and shred coarsely. In a saucepan over low heat, combine cheese and 1/4 cup butter, stirring occasionally, until almost melted. Remove from heat and blend in sour cream, onion, salt and pepper. Fold in potatoes and turn into a 2-quart dish. Dot with 2 tablespoons butter. Sprinkle with paprika. Bake at 350° for 20 minutes, or until heated through.

**Mrs. Leonard Yutzenka**

## **Scalloped Mushroom Potatoes**

**1 1/2 to 2 qt. casserole, lightly greased**  
**1 can cream of mushroom soup**  
**2/3 c. milk**  
**3/4 c. grated cheese**  
**2 T. pimentos, chopped**  
**1/2 tsp. salt**  
**1/2 tsp. Accent**  
**1 (4 oz.) can mushrooms, stems & pieces**  
**6 c. raw potatoes, thinly sliced**

Combine the mushroom soup and milk until well blended. Add 1/2 cup grated cheese, pimentos, drained mushrooms, salt and Accent; blend well. Add the raw sliced potatoes and mix well. Pour into greased casserole and top with remaining 1/4 cup cheese. Bake at 375° about 1 1/2 hours (until potatoes are tender when pierced with a fork).

Note: To make a complete meal of this dish, brown a slice of ready-to-eat ham in 1 teaspoon butter or margarine and 1 teaspoon brown sugar. Remove from skillet, cut into serving pieces and place on top of casserole 20 minutes before serving.

## **Au Gratin Potatoes**

**1 pkg. frozen hash browns**  
**1/2 ctn. sour cream**  
**1 can cream of celery soup**  
**1 can cream of chicken soup**  
**1/4 to 1/2 c. milk**  
**12 oz. grated Cheddar cheese**  
**Grated onion (opt.)**  
**Salt & pepper, to taste**

Partially defrost potatoes. Combine all ingredients. Spread evenly in pan and bake at 350° for 45 minutes to 1 hour.

## **Potato Balls**

**2 c. mashed potatoes**  
**2 T. green onion & tops**  
**1 tsp. prepared mustard**

**1/2 c. Cheez Whiz**

Form into balls, roll into beaten egg and then corn flake crumbs. Bake 15 to 20 minutes at 350°.

## **Cheese Baked Hash Browns**

**2 lb. frozen hash browns\***  
**1 1/2 c. sour cream**  
**1 can cream of chicken soup**  
**1 tsp. salt**  
**1 tsp. minced onion**  
**2 c. shredded Cheddar cheese**

\*Shredded is better than chunks.

Mix and put in 9×13-inch pan. Top with 2 cups crushed corn flakes and 1/2 cup melted butter. Bake at 350° for 1 1/2 hours.

**Gloria Johnson**

## **Cheesy Stuffed Potatoes**

**4 med. baking potatoes**  
**1 (3 oz.) pkg. cream cheese with chives**  
**1/4 tsp. onion salt**  
**1/8 tsp. pepper**  
**Dash of garlic powder**  
**Milk (opt.)**  
**1/4 c. shredded Cheddar cheese**

Scrub potatoes. Prick several times with a fork. Arrange on a microwave-safe plate. Cook, uncovered, on HIGH (100% POWER) for 14 to 17 minutes or until tender, rearranging once. Wrap each potato in foil. Let stand for 5 minutes. Meanwhile, place cream cheese in a microwave-safe mixing bowl. Cook, uncovered, on HIGH for 15 to 30 seconds, or until softened. Stir in onion salt, pepper and garlic powder; set aside.

Cut in lengthwise slice from the top of each baked potato. Remove the skin from the top slice and put the pulp into a smaller mixer bowl. Scoop the pulp from each potato, leaving 1/4-inch-thick shells. Add the pulp to the mixer bowl. Set aside the potato shells. Add the cheese mixture to the potato pulp. Beat with an electric mixer on medium speed until smooth, adding milk if necessary, for desired consistency. Spoon 1/4 of the potato filling into each potato shell. Arrange stuffed potatoes on a plate. Cook, uncovered, on HIGH for 4 to 6 minutes, or until heated through, giving the dish a half-turn, once. Sprinkle shredded cheese on top. Cook, uncovered, for 30 to 50 seconds more, or until cheese is melted. Makes 4 servings.

**Brenda Gjelsness**

## **Garlic Potatoes**

Boil potatoes, cut in 1/4-inch slices, and drain. Layer potatoes with garlic salt, 1 cup chopped onions, cheese slices and butter. Bake at 350°, until cheese is melted and slightly browned.

**Maxine Block**

## **Baked Onions**

**6 med. onions, sliced\***  
**1/2 bag crushed potato chips (or more)**  
**1/2 lb. shredded Cheddar cheese**  
**2 can cream of mushroom soup**  
**1/2 c. milk**

Place alternate layers of onions, potato chips and grated cheese, making 2 layers. Pour soup and milk mixture over top. Bake about 1 hour at 350°.

**JoAnne Carlson**

## **Patty Cakes**

**1 c. leftover mashed potatoes**  
**1 egg**  
**1 T. flour**  
**1/2 tsp. baking powder**

Mix together. Then patty-cake into flour, 3-inch patties, from 1/4- to 1/2-inch thick. Put a little oil in bottom of fry pan. Fry until golden brown and you can flip without breaking. Brown each side. Can eat plain, top with jelly or try your own topping.

**Connie Gjelsness**

## **Carol's Stuffed Bakers**

Wash large baking potatoes. Cut an "X" on top to release steam. Bake 2 hours at 350°. Remove from oven, cut open and scoop out potato. Save skins for filling. Put potato in a large mixing bowl and add: butter, salt, pepper, garlic salt, bacon bits, parsley flakes, grated Cheddar cheese and milk. Mix with mixer, until fluffy. Refill potato skins and sprinkle with paprika. Put back in the oven for 20 minutes. Serve hot with butter.  
Great reheated the next day.

**Carol Walski**

## **Garlic Potatoes**

**1/4 c. melted butter**  
**1 T. garlic juice**  
**10 to 12 ("b"-size) red potatoes**

Scrub and peel "b"-size red potatoes. Toss in the butter-garlic mixture. Salt and pepper, generously. Bake in a covered casserole for 1 hour at 350°.

**Diane Otto**

## **Roadside Potatoes**

**3 c. half & half**  
**1/2 c. butter or margarine**  
**1 tsp. salt**  
**2 (12 oz.) pkg. frozen hash brown potatoes**  
**1/2 c. grated Parmesan cheese**

Heat cream and butter together; add salt. Place thawed potatoes in a 9×13-inch pan. Pour cream mixture over potatoes. Bake at 325° for 1 hour.

Goes good with barbeque meat balls.

**Mrs. A.B. Grandstrand**

## **Easy and Very-Good Potatoes**

Cut potatoes like French fries and put in baking dish (do not season). Pour heavy cream over and bake for 1 hour. Remove from oven; salt and pepper, and add a few parsley flakes for color.

**Kathy Sakry**

## **Cheese Potatoes**

**2 lb. frozen hash browns**  
**2 cans cream of potato soup**  
**1 onion**

Mix all ingredients. Put in 9×13-inch pan. Sprinkle with grated cheese and bake at 350° until cheese is crusted.

**Maxine Block**

## **Scalloped Hash Browns**

**2 lb. hash browns, thawed**  
**2 c. whipping cream**  
**1/2 c. butter**  
**2 c. Cheddar cheese**

In greased 9×13-inch pan, layer hash browns and cheese. In saucepan, heat butter and whipping cream. Heat (do not boil). Pour over hash browns. Bake at 325° for 1 1/2 hours.

## The Perfect Baked Potato

Scrub potatoes well with a brush so that the skin may be eaten. For a soft skin, rub with a little salad oil or butter before baking. Bake in hot oven (400°). Insert aluminum nails in medium-size potatoes, lengthwise, and bake 45 to 50 minutes. (Use nails and not aluminum foil. When foil is used, the potatoes are steamed and not baked!) Potatoes are usually done if they feel soft. Remove potatoes from oven as soon as they are done and serve at once.

Red River Valley Potato Growers Association and Auxiliary

## New Potatoes with Basil Butter

**1 lb. sm. Red River Valley red potatoes, cut into wedges**

**1 T. butter or margarine**

**1 T. heavy cream**

**1 T. chopped fresh basil, tarragon or rosemary**

**1/8 tsp. cayenne pepper**

**1/8 tsp. fresh garlic, minced**

**Salt, to taste**

Steam the potatoes until tender, 12 to 15 minutes. In a small skillet, melt the butter over moderate heat. Whisk in the cream and cayenne. Remove from the heat and add the basil, tarragon or rosemary, and garlic. Place the potatoes in a warm serving dish and season with salt, to taste. Drizzle the basil-butter over the potatoes. Serves 4.

Red River Valley Potato Growers Association

## Prairie Potato Wedges

**3 med. (1 1/2 lb.) Red River Valley red potatoes, scrubbed**

**3/4 c. corn flake crumbs**

**1/4 c. Parmesan cheese**

**1/2 tsp. salt**

**1/8 tsp. pepper**

**1/2 c. margarine or olive oil**

Preheat oven to 425°. Lightly butter a 10 1/2×15 1/2-inch jellyroll pan. Cut each potato lengthwise into 8 equal wedges; set aside. In a shallow baking dish, mix the corn flake crumbs, Parmesan cheese, salt and pepper. Dip each wedge into melted butter or olive oil; then coat with crumb mixture. Place wedges on pan. Pour remaining butter around wedges. Bake for 30 to 40 minutes, or until fork tender. Serves 4.

Red River Valley Potato Growers Association

## Speckled Potatoes

**6 med. (very sm.) Red River Valley red potatoes, peeled & thinly sliced**

**1/2 c. minced onion**

**1 clove garlic, minced**  
**1 chicken bouillon cube**  
**1/2 c. chopped parsley**

In large saucepan with 1-inch of water, combine potatoes, onions, garlic and bouillon cube. Cover and cook 10 minutes. Add parsley; cook 5 minutes more, or until potatoes are tender; drain. Serves 6.

**Red River Valley Potato Growers Association**

## **Lisa's Finest Lemon-Pepper Potatoes**

**2 lb. (6 med.) Red River Valley red potatoes, cut into 2" cubes**  
**2 T. butter or margarine**  
**1 tsp. fresh lemon juice**  
**1 tsp. minced garlic**  
**1 T. chopped parsley**  
**2 tsp. grated lemon peel**  
**Salt & pepper, to taste**

Cut butter or margarine into small pieces. Place potatoes, butter, lemon juice and garlic in a 1 1/2 to 2-quart microwave-safe casserole; toss. Cover with lid or vented plastic wrap and microwave on HIGH for 12 to 16 minutes, until just tender. Mix in parsley and lemon peel. Season with salt and pepper. Serves 6.

**Red River Valley Potatoes Growers Association**

## **Rosemary Roasted Potatoes**

**1 lb. sm. red potatoes**  
**2 T. olive oil**  
**1/2 tsp. crushed dried rosemary**  
**1/2 tsp. salt**

Scrub 1 pound small new red potatoes; cut in half. Arrange in shallow pan. Drizzle 2 tablespoons olive oil over potatoes, turn to coat well. Sprinkle potatoes with 1/2 teaspoon crushed dried rosemary and 1/2 teaspoon salt; stir to mix well. Bake, uncovered, in a 400° oven, stirring occasionally, for 20 to 30 minutes, until potatoes are tender when pierced with a fork. Serves 4.

**Red River Valley Potato Growers Association**

## **Baked Potato Toppings**

**3 c. California Blend vegetables**  
**6 strips bacon**  
**1 (8 oz.) jar cheese spread with pimento**  
**1 (8 oz.) pkg. cream cheese**  
**1/2 c. milk**

**1/8 tsp. garlic**  
**Parsley**

Cook California Blend vegetables according to package directions (no salt); drain. Brown 6 strips of bacon; drain and crumble. (I use real bacon bits.) Beat together and heat in saucepan: 8 ounces cheese spread, 8 ounces cream cheese, cubed, 1/2 cup milk and 1/8 teaspoon garlic. Add bacon and vegetables. Serve over baked potatoes; garnish with parsley before serving.

**Joleen Bjorneby**

## **Twice-Baked Potatoes**

**4 med. potatoes**  
**1 T. minced onion**  
**1 tsp. salt**  
**Paprika**  
**1 (8 oz.) pkg. cream cheese or sour cream**  
**1/2 c. milk**  
**Pepper, to taste**  
**Dried parsley flakes**

Wash potatoes and pierce with fork. Bake at 400° until tender. Cut hot potatoes in half lengthwise. Scoop out potato, leaving skin intact for restuffing. Whip potatoes with remaining ingredients, except paprika and parsley, until fluffy. Scoop back into potato skins. Sprinkle with parsley flakes and paprika. Bake until golden brown, about 15 minutes at 350°. Serves 8.

**Joleen Bjorneby**

## **Baked Potato Topping**

**2 (2 1/2 oz.) jars dried beef**  
**1 T. margarine**  
**1 (13 oz.) can evaporated milk**  
**1/2 c. shredded Cheddar cheese**  
**2 green onions, chopped with greens**  
**1/2 tsp. dry mustard**

Melt margarine in fry pan. Shred dried beef and sauté in margarine until absorbed. Remove from heat, stir in milk; heat to boil, stirring constantly. Add 1/2 cup shredded Cheddar cheese, green onion and dry mustard. Simmer for a few minutes. Serve over baked potatoes; garnish with finely-shredded Cheddar cheese.

**Jolene Bjorneby**

## **Put-Back Potatoes**

**Potatoes (as many as you like)**  
**Milk (2 T. for each potato)**  
**Cheddar cheese (3 T. for each potato)**

**Salt & pepper, to taste**  
**Butter (opt.)**

Bake potatoes. Take potatoes out of oven when done; cool slightly. Cut each potato in half and scoop potato insides out into a bowl. Mix potatoes, milk, cheese, salt and pepper. May also add butter. Put mixture back into potato skins. Put on baking pan. Bake at 350° for 20 minutes. Eat right away.

**Kali Shephard,**  
**Age 6**

## **My Favorite Mashed Potatoes**

**Potatoes (as many as you like)**  
**Butter (1 T. for each potato)**  
**Milk (2 T. for each potato)**  
**Salt & pepper, to taste**

Peel potatoes. Cut into quarters and put into a pan with enough water to cover them. Cover pan and bring to a boil. Boil until soft; drain. Add remainder of ingredients; mash.

**Kali Shepard,**  
**Age 6**

## **Grated Potatoes**

Grate cold, boiled potatoes in a greased pan. Dot with butter, according to your taste. Put in a 350° oven for about 45 minutes. (Depends on how brown you like them.)

**Betty Krabbenhoft**

## **Sliced Potatoes**

Slice peeled potatoes (not cooked) onto a greased jellyroll pan, making just 1 layer. Pour some melted butter over them. Lightly salt them. Put in a 350° oven and bake for about 45 minutes. The time depends on how thick the potatoes are sliced and if you want them a little crisp.

**Betty Krabbenhoft**

## **Kay's Crock-Pot Potatoes**

**1/2 crock-pot of peeled, cut potatoes**  
**1/2 stick margarine**  
**1 pkg. Lipton onion soup mix**  
**1 c. water**

Mix ingredients together. Cook in crock-pot on high for 2 to 3 hours, or on low 6 to 8 hours.

**Irene Clemenson**

## **Refrigerator Mashed Potatoes**

**5 lb. (9 lg.) potatoes**  
**2 (3 oz.) pkg. cream cheese**  
**1 c. sour cream**  
**2 tsp. onion salt (opt.)**  
**1 tsp. salt**  
**1/4 tsp. pepper**  
**2 T. butter**

Cook potatoes in salted water until tender. Drain and mash until smooth. Add remaining ingredients and beat until fluffy. Cool, cover and refrigerate until needed. May be used anytime within 2 weeks. To use, place desired amount in greased casserole. Dot with butter and bake at 350° for 30 to 45 minutes. Serves 12

**Margaret Sondreal**

## **Potato O'Brien**

**1/2 c. chopped onion**  
**1/2 c. green pepper**  
**1/2 c. sweet red pepper**  
**4 med. potatoes, cubed**  
**3 T. cooking oil**  
**1/4 c. beef broth**  
**1/2 tsp. Worcestershire sauce**  
**1 tsp. salt**

In skillet over medium heat, sauté onion, peppers and potatoes in oil for 4 minutes. Combine broth, Worcestershire sauce and salt; pour over vegetables. Cover and cook for 10 minutes, or until potatoes are tender, stirring occasionally. Uncover, and cook until liquid is absorbed. Yield: 4 servings.

**Patty Hillestad**

## **Hash Brown Casserole**

**2 lb. frozen hash browns (thawed about 1/2 hour)**  
**1 c. diced onion**  
**1 can cream of chicken soup, or cream of mushroom**  
**1 (1 lb.) ctn. sour cream**  
**1/2 c. margarine, melted**  
**8 oz. Cheddar cheese or Velveeta cheese**  
**Salt & pepper, to taste**

Mix all ingredients. Put into a 9×13-inch pan. Cover with crushed corn flakes. Bake at 375° for 1 hour.

**Deb Solem**

## **Easy Scalloped Potatoes**

**6 to 8 potatoes**  
**1 can cream of chicken soup**  
**1 sm. diced onion**  
**1 pt. whipping cream**  
**Salt & pepper, to taste**

Prepare potatoes and onion, season with salt and pepper. Add soup and whipping cream; mix well. Bake at 350° for 1 1/2 to 2 hours.

**Jan Stocker**

## **Hash Brown Casserole**

**1 (32 oz.) pkg. frozen hash browns**  
**1 pt. lite sour cream**  
**1 can cream of chicken soup**  
**1/2 c. milk**  
**1/2 c. minced onion**  
**1/2 c. + 2 T. butter**  
**2 c. shredded Cheddar cheese**

Melt 1/2 cup butter in bottom of 9×13-inch pan and add 1/2 package of hash browns. In medium bowl, combine soup, sour cream, onion and milk. Put 1/2 of mixture on hash browns and 1 cup of cheese. Repeat a second layer. Crush 1 cup of corn flakes and add to it 2 tablespoons melted butter for topping. Bake at 350° for 45 to 50 minutes.

**Note:** A sprinkling of seasoned salt between layers adds flavor.

**Jan Stocker**

## **Soups**

### **Carol's Easy Potato Soup**

**1/3 c. carrots, thinly sliced**  
**1/4 c. chopped onion**  
**2 T. butter**  
**2 c. mashed potatoes**  
**1 1/2 c. milk**

In saucepan, cook carrots and onion in butter for 6 minutes. Stir in the potatoes. Slowly add enough milk for a medium-thick soup. Add some salt and pepper; heat. Serves 4 to 6.

**Carol Aarestad**

### **Fine Fish Chowder**

**1 T. butter**

**2 c. peeled, cubed potatoes (2 med.)**  
**1 c. sliced carrots (3 med.)**  
**2 c. sliced onion (2 lg.)**  
**Salt, to taste**  
**2 whole cloves**  
**1 tsp. dry dill weed or 1 T. fresh snipped dill**  
**1 bay leaf**  
**2 T. flour**  
**2 c. boiling water**  
**1 lb. thick fish fillets, cut into 1" pieces (halibut, cod, pollock)**  
**1/2 c. dry white wine**  
**1 c. milk (skim or low-fat)**  
**Pepper, to taste**  
**2 T. parsley**

In a large saucepan or Dutch oven (6-quart capacity), melt butter and add potatoes, carrots, onion, salt, cloves, dill and bay leaf. Sauté, stirring, for about 5 minutes. Add flour, and cook for another 30 seconds. Add the boiling water and cover pot tightly. Simmer the chowder over very low heat for about 15 minutes, or until the vegetables are tender. Add the fish and wine. Cover the pot and simmer for another 10 minutes or until the fish flakes easily with a fork. Discard the bay leaf. Add milk and cook, stirring until hot. Season with pepper and serve it sprinkled with parsley.

**Mary Vickrey**

## **Potato Soup**

**4 chicken bouillon cubes**  
**1 qt. water**  
**1 c. diced onion**  
**1 c. diced celery**  
**3 c. raw potatoes, cubed**  
**1 (12 oz.) pkg. frozen vegetables**  
**2 cans cream of chicken soup**  
**1/2 lb. Velveeta cheese**

Boil first 4 ingredients about 10 minutes. Add potatoes and frozen vegetables; cook about 20 minutes. Add soup and cheese; heat until cheese melts. Keeps well in refrigerator. Just add milk and reheat.

**Phylis Black**

## **Hungarian Potato Soup**

**1 c. chopped onions**  
**4 T. butter**  
**8 to 10 med.-size potatoes, diced**  
**Water (see below)**  
**2 tsp. salt**  
**1 c. flour**

**4 tsp. paprika**  
**2 3/4 c. sour cream**  
**5 c. milk**  
**1/2 tsp. oregano**

Cook onion in butter until tender; add potatoes, salt, and enough water to cover the potatoes. Blend flour, paprika and sour cream mixture. Add milk, heat to boiling, stirring constantly. Cook 1 minute, or until thick.

**Margaret Fransen**

## **Super-Simple Soup**

**2 c. carrots**  
**1 1/2 c. potatoes, chopped**  
**1 c. onions, chopped**  
**1 1/2 c. water**  
**2 c. (10 oz.) frozen peas**  
**1 lb. frankfurters, cut diagonally**  
**1 c. milk**  
**1 can cream of celery soup**  
**2 c. (8 oz.) shredded Cheddar cheese**  
**Salt & pepper, to taste**

Cook first 4 ingredients until slightly tender. Add frozen peas and frankfurters. Cook 5 minutes. Stir milk into soup, add this, plus the cheese, to the first mixture. Heat, but do not boil. Serves 6.

**Ruth Gjelsness**

## **Creamy Potato Soup**

**2 1/2 T. butter**  
**1 c. chopped onions**  
**1 lg. carrot, diced**  
**3 c. boiling water**  
**1 tsp. salt**  
**1/2 tsp. pepper**  
**1 chicken bouillon cube**  
**2 c. peeled & diced potatoes**  
**1/2 lb. sliced, fresh mushrooms**  
**1/2 c. half & half**  
**1/2 c. flour**

In a kettle, melt 1 1/2 tablespoons of butter or margarine. Add onions and carrots. Sauté for 5 minutes; stir in water, salt, pepper and bouillon cube. Add potatoes and simmer, covered, about 20 minutes. Meanwhile, rinse, dry and slice mushrooms. In a small skillet, melt remaining margarine or butter and sauté mushrooms until golden brown. Combine half & half with flour, stir into soup along with mushrooms. Stir until lightly thickened. Serves 4 to 5.

**Rose Fucha**

## Potato Soup

6 potatoes, cubed  
1 carrot, sliced  
1 stalk celery, sliced  
2 onions, chopped  
4 chicken bouillon cubes  
1 (13 oz.) can evaporated milk  
1 T. salt  
5 c. water  
Sprinkling of chives  
1 c. Mozzarella cheese

Merryl Irving

## Potato-Corn Soup

4 slices bacon, diced & fried  
1 onion, sliced thin  
2 c. diced potatoes  
2 c. milk  
2 c. water  
2 c. cream-style corn  
1 stick butter

Add onion to bacon drippings after bacon has been fried and removed. Cook until browned. Add water, potatoes, some salt and pepper. Cook until potatoes are done; add corn, milk and butter. Heat; add bacon when ready to serve. Serve 4 to 6 people.

Margaret Sondreal

## Vegetable-Cheese Soup

4 chicken bouillon cubes  
2 1/2 c. cubed potatoes  
1 c. diced carrots  
1 c. diced onions  
1 c. diced celery  
1 (32 oz.) pkg. frozen California Blend vegetables  
2 cans cream of chicken soup  
1 soup can water

Cook until vegetables are just tender. Add 1 pound Velveeta cheese and heat until cheese melts. Do not boil.

**Variation:** Add seasoned salt while vegetables are cooking, if you wish.

Anna Mae Hankey

## Easy Cream of Potato Soup

1/2 c. sliced green onion  
2 T. vegetable oil  
1 can chicken broth  
1 c. instant mashed potato flakes  
1 can evaporated milk  
Pepper, to taste

In medium-size saucepan over medium heat, sauté sliced onion in oil. Add broth, bring to a rolling boil. Remove from heat; whisk in flakes, evaporated milk and pepper. Return to heat and heat through. Makes 4 servings.  
May add water if too thick for your liking.

Anna Mae Hankey

## Cream of Potato Soup

6 med. potatoes  
1 carrot, chopped  
1/2 pkg. onion soup  
1 beef bouillon  
1 c. Cheddar cheese  
Milk, to thin

Cook potatoes and carrot until done. (Do not salt until last, if needed.) Add onion soup and bouillon cube. Cook 10 minutes. Add Cheddar cheese and milk to desired thinness. Cook slightly and put into blender. Reheat to serve.

Clarice Schmidt

## Potato-Cheese Soup

1 c. diced onion (about 1 med.)  
1 c. celery, diced  
1/4 c. butter or margarine  
4 med. potatoes, peeled & thinly sliced  
1 c. chicken broth  
3 c. milk  
1 c. half & half  
2 c. grated sharp Cheddar cheese  
1 tsp. thyme  
1 T. Worcestershire sauce  
2 T. parsley flakes

Sauté onion and celery in butter until tender. Add potatoes and chicken broth and cook, uncovered, until potatoes are tender. Add 2 cups of the milk. Puree potatoes and liquid mixture in a blender in several batches. Return to saucepan and add remaining 1 cup milk, half & half, cheese, thyme and Worcestershire sauce. Cook, stirring constantly, until cheese is melted. Serve garnish with parsley. Serves 6.

**JoAnn Moquist**

## **Favorite Soup**

**3/4 lb. bacon**  
**1 onion**  
**3 can cream of potato soup**  
**1 c. wild rice, cooked**  
**2 (8 oz.) cans mushrooms in juice**  
**2 c. water**  
**2 c. shredded American cheese**  
**1/2 c. white wine**  
**2 c. half & half**

Fry bacon until crisp. Crumble bacon and set aside to drain. Chop onion; sauté in bacon grease. Add rest of ingredients into a soup pan. Add onion and crumbled bacon. Salt and pepper, to taste.

**Sandy Hapka**

## **Baked Potato Soup**

**2/3 c. butter or margarine**  
**2/3 c. all-purpose flour**  
**7 c. milk**  
**4 lg. baking potatoes (about 4 c.), baked, cooled, peeled & cubed**  
**4 green onions**  
**12 strips bacon, cooked & crumbled**  
**1 1/4 c. shredded Cheddar cheese**  
**1 c. (8 oz.) sour cream**  
**3/4 tsp. salt**  
**1/2 tsp. pepper**

Melt butter in a large soup kettle. Stir in flour; heat, stirring until smooth. Gradually add milk, stirring constantly, until thickened. Add potatoes and onions. Bring to a boil, stirring constantly. Reduce heat, simmer for 10 minutes. Add remaining ingredients. Stir until cheese is melted. Serve immediately. Serves 8 to 10.

**Lee Anderson**

## **Bacon-Potato Chowder**

**8 slices bacon, cut into 1" pieces**  
**2 1/2 c. cubed potatoes**

**1 c. chopped onions**  
**1 c. sour cream**  
**1 1/4 c. milk or half & half**  
**1 can cream of chicken soup**  
**1 (16 oz.) can cream-style corn**  
**1/4 tsp. salt**  
**1/4 tsp. pepper**  
**1/4 tsp. thyme**  
**1 T. green pepper**  
**1 T. red pepper**

Cook bacon 5 minutes. Add potatoes and onion. Cook until tender. Add sour cream, milk, chicken soup, corn, pepper and thyme. Heat through. Garnish with cheese.

Meal in less than 1/2 hour!

Note: Precooked potatoes or frozen hash browns can be used.

**Kathi Anderson**

## **Favorite Potato Soup**

**2 T. butter**  
**1/2 c. finely-chopped carrots**  
**1 c. thinly-sliced celery**  
**3 c. cubed potatoes**  
**2 T. snipped parsley, fresh or dried**  
**1 (10 1/2 oz.) can condensed chicken broth**  
**1/2 c. finely-chopped onion**  
**3/4 tsp. salt**  
**1/8 tsp. pepper**  
**Dash of dill weed**  
**1 T. chopped pimento**  
**3 1/2 c. milk**  
**1/2 c. fried bacon, broken up**  
**1 sm. can Carnation milk**

In a 3-quart saucepan, heat butter and milk and sauté onion until tender. Add carrots, celery, potatoes, parsley, chicken broth, dill weed, salt and pepper; cover and simmer until vegetables are tender, or about 15 minutes. Reduce heat and add pimento and 3 1/2 cups of milk. Heat the soup until the milk is scalded only. Do not boil.

**Note:** You may use 1 1/2 tablespoons chicken bouillon in 1 1/2 cups of water, instead of the broth, for the same results.

**Mrs. Hiladore Osowski**

## **Leeks, Potato and Spinach Soup**

**1/4 c. butter or margarine**

**4 c. water**  
**1 c. thinly-sliced leeks**  
**1 1/2 lb. potatoes, sliced 1/4" thick**  
**6 c. coarsely-chopped spinach**  
**Salt & freshly-ground pepper, to taste**  
**Sour cream**

In a 3-quart saucepan over high heat, melt the butter in 1 cup of water. Add leeks, cover and simmer over low heat for 5 minutes. Add potatoes and remaining water; bring to a boil and cook until potatoes are tender, approximately 15 minutes. Just before serving, add spinach and simmer, gently, for 5 minutes. Season with salt and pepper. Serve hot, garnished with a swirl of sour cream. Serves 4 to 6.

**Kathryn Carlson**

## **New England Fish Chowder**

**1 1/2 lb. fish**  
**2 c. diced potatoes**  
**1 c. diced carrots**  
**1 qt. water**  
**1/4 lb. bacon**  
**1 onion, chopped**  
**2 T. flour**  
**2 c. milk**  
**Salt & pepper, to taste**  
**2 T. butter**

Cut fish into small pieces. Cook fish, potatoes and carrots in water, until done. Fry bacon until crisp, remove bacon, then sauté onion in the drippings. Add flour and stir until well blended. Gradually, add milk. Add that to fish mixture (do not drain fish mixture); add salt and pepper, simmer 10 minutes more and add butter. Serve hot.

**Janelle Davis**

## **Cheese Soup**

**1 c. chopped celery**  
**1 c. chopped onion**  
**4 chicken bouillon cubes**  
**1 1/2 qt. water**  
**3 c. hash browns**  
**1 family-size can cream of mushroom or cream of chicken soup**  
**1 1/2 to 2 lb. Velveeta cheese**  
**1 (16 oz.) pkg. frozen broccoli & cauliflower**

Boil celery and onions in water and bouillon cubes. Add remaining ingredients.

**Note:** Or, combine celery, onion, bouillon, water, hash browns and vegetables together in a crock-pot. Cook on low for 8 hours. Add soup and cheese. Cook on high until cheese melts. Stir before serving.

**Sandy Hapka**

## Potato Soup

5 to 6 med. potatoes  
1 lg. onion  
1 lb. bacon  
1 c. wild rice (cooked per pkg. instructions)  
1/2 to 3/4 lb. Velveeta cheese  
2 c. milk  
1/2 c. half & half or add 1/4 lb. butter

Peel potatoes and slice. Cover with water to just barely cover; add 1/2 teaspoon salt. Boil until almost done. Cut up onion and sauté. Fry bacon, dice, fry crisp, drain and crumble. Add to onion; set aside. Melt Velveeta, add milk, half & half or butter. Add to bacon and potato mixture. Add wild rice. Simmer, slowly, 1/2 to 1 hour. Serves 5.

Leona Rapacz

## Easy, Tasty Potato Soup

2 lg. potatoes, cubed  
2 carrots, grated  
1/2 c. diced onions  
2 c. mashed potatoes  
2 qt. water  
1 bay leaf  
Allspice, to taste  
Salt & pepper, to taste

Boil until vegetables are done. Add the following: Dice 2 tablespoons onion, 2 tablespoons butter, 5 slices of diced bacon in frying pan. Fry until bacon is brown. Pour drippings, bacon and onions in soup. Mix 1/2 cup sour cream, 2 tablespoons flour and 1 cup cream together. Add to soup, simmer for a few minutes. Serve hot. Serves 6 to 8.

## Potato Chowder

1 med. onion  
2 1/2 c. diced potatoes  
3/4 c. sliced carrots  
2 c. boiling water  
1 tsp. salt  
3/4 tsp. parsley flakes  
1/4 tsp. sage  
1/4 tsp. paprika  
1/8 tsp. white pepper  
3 c. milk, divided

**3 T. flour**

**2 slices bacon, cut in pieces**

Fry bacon; drain and set aside. Add onions to drippings, sauté until transparent. Add potatoes, carrots, water and salt. Cover and simmer 10 minutes, or until vegetables are tender. Add spices and bacon. Combine 1/2 cup milk and flour; blend thoroughly. Add to soup. Simmer until slightly thick, stirring constantly. Add remaining milk, heat through.

**Note:** Bits of ham taste good in this, also.

**Marion Drees**

## **French Potato-Mint Soup**

**1 T. butter or margarine**

**1 1/3 lb. (4 med.) potatoes, cut into 3/4" cubes**

**2 (14 1/2 oz.) cans vegetable or chicken broth**

**1 1/2 c. water**

**1 c. sliced carrots**

**1 1/2 c. frozen peas**

**1/2 c. sliced green onions**

**1/2 c. coarsely-chopped mint leaves**

**Salt, to taste**

**1 to 2 tsp. lemon juice**

In 3-quart saucepan over medium-high heat, melt butter. Add potatoes; cook, tossing occasionally, 5 minutes. Reduce heat to medium and add broth, water and carrots. Bring to boil, reduce heat, cover and cook until potatoes and carrots are tender, about 15 minutes. Add peas, onions and mint. Continue to cook 5 minutes. Season with salt and lemon juice. Makes 4 servings.

**Menu:** Crusty Rolls, Romaine Salad with Garlic Croutons, Fruit and Cheese.

**Nutritional Information Per Serving:** 230 calories, 4 gm fat, 10 mg cholesterol, 1030 mg sodium, 43 gm carbohydrates, 6 gm fiber, 7 gm protein.

## **Potato-Tomato Bisque**

**1/2 c. dried tomato halves, cut into 1/4" strips with kitchen shears**

**1 1/2 c. water**

**1 chicken or vegetable bouillon cube**

**8 oz. potatoes, cut into 3/4" cubes**

**1/4 c. sliced celery**

**1/3 c. frozen whole kernel corn**

**1/4 c. sliced green onions**

**1/2 c. low-fat milk**

**1/4 tsp. dried thyme**

**Salt & pepper, to taste**

In small bowl, cover tomatoes with boiling water; set aside 10 minutes. In 1 1/2- to 2-quart saucepan, bring 1 1/2 cups water and bouillon cube to boil. Add potatoes; return to boil. Cover and simmer about

10 minutes, just until tender. With slotted spoon, remove 1/2 cup potatoes; set aside. Pour contents of saucepan into a container of electric blender. Holding lid down tightly, blend until smooth; return to saucepan. Drain and add tomatoes, reserved potatoes; then remaining ingredients, except salt and pepper. Cook over low heat, stirring often, 8 minutes. Season with salt and pepper. Thin with a little additional water or milk, if needed. Makes 2 servings.

**Menu:** Cheese Crackers, Crisp Vegetable Sticks, Ice Cream Sandwiches.

**Nutritional Information Per Serving:** 190 calories, 2 gm fat, 5 mg cholesterol, 590 mg sodium, 39 gm carbohydrate, 4 gm fiber, 7 gm protein.

## Grandma's Chicken-Vegetable Soup

**1 (49 1/2 oz.) can reduced-sodium chicken broth**

**1/2 c. water**

**1 lb. (3 med.) potatoes, cut into 1/2" cubes**

**1 med. carrot, cut into 1/4" slices**

**1 lb. boned & skinned chicken breasts, cut into 1" chunks**

**1 med. zucchini, cut into 1/4" slices**

**3 green onions, sliced**

**2 tsp. dried basil**

**Salt & pepper, to taste**

In 3-quart saucepan over medium heat, combine broth and water. Cover and bring to boil. Add potatoes and carrot; cover and cook 5 minutes. Add chicken, zucchini, onions and basil; bring to a boil, reduce heat, cover and cook until chicken is opaque throughout, about 7 minutes. Season with salt and pepper. Makes 4 servings.

**Menu:** Toasted French Bread, Grapes with Yogurt and Brown Sugar.

**Nutritional Information Per Serving:** 220 calories, 4 gm fat, 65 gm cholesterol, 1040 mg sodium, 24 gm carbohydrate, 3 gm fiber, 23 gm protein.

## Cheese and Trees Soup

**1 T. butter or margarine**

**1 c. chopped onion**

**1 1/3 lb. (4 med.) potatoes, cut into 3/4" cubes**

**2 1/2 c. water**

**2 chicken bouillon cubes**

**1 (10 oz.) pkg. frozen chopped broccoli, thawed and drained**

**1 1/2 c. shredded Cheddar cheese**

**Salt & pepper, to taste**

Melt 2- to 3-quart saucepan over medium heat, melt butter. Add onion; sauté 5 minutes. Add potatoes, water and bouillon cubes. Bring to boil, reduce heat, cover and cook until potatoes are just tender, about 15 minutes. Remove 1 cup of the potato cubes with a slotted spoon; set aside. Pour contents of saucepan into container of electric blender. Holding lid down tightly, blend until smooth; return to saucepan. Mix in reserved potatoes and the broccoli. Over medium-low heat, gradually add cheese, stirring until heated through and cheese is completely melted. Season with salt and pepper. Makes 4 servings.

**Menu:** Bread Sticks, Carrot-Raisin Salad, Gingerbread with Applesauce.

**Nutritional Information Per Serving:** 360 calories, 18 gm fat, 60 mg cholesterol, 640 mg sodium, 33 gm carbohydrate, 7 gm fiber, 18 gm protein.

## Minestrone in Minutes

**3/4 c. chopped onion**  
**2 cloves garlic, minced**  
**1 T. vegetable oil**  
**2 (14 1/2 oz.) cans vegetable broth**  
**2/3 lb. (2 med.) potatoes, cut into 1/2" cubes**  
**1 1/2 c. frozen mixed vegetables**  
**1 (8 3/4 oz.) can red kidney beans, drained**  
**1 tsp. dried Italian herb seasoning**  
**Grated Parmesan cheese**

In 3-quart saucepan over medium heat, sauté onions and garlic in oil 5 minutes. Add broth and potatoes; bring to a boil, reduce heat, cover and cook until potatoes are just tender, about 10 minutes. Add vegetables, beans and herb seasoning. Cover and simmer 10 minutes. Ladle into bowls. Sprinkle each serving with cheese. Makes 4 servings.

**Menu:** Italian Bread, Leafy Salad Greens with Italian Dressing, Biscotti.

**Nutritional Information Per Serving:** 220 calories, 7 gm fat, 5 mg cholesterol, 1230 mg sodium, 34 gm carbohydrate, 7 gm fiber, 9 gm protein.

## Fast-and-Fit Clam Chowder

**1 T. butter or margarine**  
**1 c. chopped leeks or onions**  
**1 c. diced red and/or green bell peppers**  
**2 (6 1/2 oz.) can chopped clams in clam juice**  
**2 lb. (6 med.) potatoes, cut into 1/2" cubes**  
**1 (14 1/2 oz.) cans reduced sodium chicken broth**  
**2 tsp. dried thyme**  
**1 c. low-fat milk**  
**1 (10 oz.) pkg. frozen whole kernel corn, thawed and drained**  
**1/8 tsp. cayenne pepper**  
**Salt & pepper, to taste**

Place butter in 2 1/2- to 3-quart microwave-safe bowl. Microwave on high 1 minute. Add leeks and bell peppers; microwave on high 3 minutes. Drain juice from clams into microwaved vegetables, reserving clams. Stir in potatoes, broth and thyme. Cover with plastic wrap, venting one corner. Microwave on high 20 minutes. With slotted spoon, remove 4 cups cooked potatoes; set aside. Pour contents of bowl into container of electric blender; add milk, and hold lid down tightly, blend until smooth. Return mixture to bowl. Stir in reserved clams and potatoes, the corn and cayenne; season with salt and pepper. Microwave on high 3 minutes, until heated through. If desired, pass bowls of shredded Cheddar cheese, chopped parsley and/or crumbled, cooked bacon and stir into soup. Makes 4 servings.

**Note:** Microwave cooking times are based on a 700-watt microwave. Adjust cooking times to your own oven.

**Menu:** Sesame Breadsticks; Butter Lettuce, Mushroom and Sprout Salad, Frozen Yogurt.

**Nutritional Information Per Serving (without optional toppings):** 370 calories, 7 gm fat, 75 mg cholesterol, 420 mg sodium, 65 gm carbohydrate, 5 gm fiber, 19 gm protein.

## **Hearty Potato-Sauerkraut Soup**

**4 c. chicken broth**  
**1 (10 3/4 oz.) can cream of mushroom soup**  
**1 (16 oz.) can sauerkraut, rinsed & drained**  
**8 oz. fresh mushrooms, sliced**  
**2 to 3 med. potatoes, cubed in sm. cubes**  
**2 med. carrots, chopped**  
**1 med. onion, chopped**  
**2 stalks celery, chopped**  
**3/4 lb. smoked Polish sausage, cubed**  
**1/2 c. chopped, cooked chicken**  
**2 T. vinegar**  
**2 tsp. dried dill weed**  
**1/2 tsp. pepper**

In a 3 1/2- to 4-quart electric slow crockery cooker, stir together all ingredients. Cover and cook on low heat setting for 10 to 12 hours, or until vegetables are tender.

**Sue Schindler**

## **Baked Potato Soup**

**4 lg. baking potatoes**  
**2/3 c. butter or margarine**  
**2/3 c. all-purpose flour**  
**6 c. milk**  
**3/4 tsp. salt**  
**1/2 tsp. pepper**  
**4 green onions, chopped & divided**  
**12 slices bacon, cooked & divided**  
**1 1/2 c. shredded Cheddar cheese, divided**  
**1 (8 oz.) ctn. sour cream**

Wash potatoes. Bake at 400° for 1 hour, or until done. Cool and scoop out pulp. Melt butter in heavy saucepan over low heat. Add flour, stirring until smooth. Cook for 1 minute, stirring constantly. Gradually add 6 cups of milk, cook over medium heat, stirring constantly until thick and bubbly. Add potato pulp, salt and pepper, 2 tablespoons green onions, 1/2 cup bacon and 1 cup cheese. Cook until thoroughly heated. Stir in sour cream. Add extra milk; if desired. Serve with remaining onion, bacon and cheese. Yield: 10 cups.

**Jane Shephard**

## Potato-Ham Chowder

4 med. potatoes  
2 T. butter  
1/4 c. chopped onion  
1/4 c. green pepper, chopped  
2 1/3 c. water, divided  
1 tsp. salt  
1/8 tsp. pepper  
1/4 tsp. paprika  
3 T. flour  
2 c. milk  
1 (12 oz.) can whole kernel corn  
1 1/2 c. diced cooked ham  
Chopped parsley for garnish

Peel and dice potatoes in large saucepan. Melt butter, add onion and green pepper. Cook until tender. Add potatoes, 2 cups of water and seasoning. Cover and simmer until potatoes are tender. Make paste of flour and remaining water. Add the potato mixture, add milk and cook until slightly thickened, add corn (undrained) and diced ham. Heat through and sprinkle with parsley. Serves about 6 people.

**Maxine Block**

## Roots and Tubers Soup

8 c. chicken broth  
1 (14 1/2 oz.) can stewed tomatoes  
1 (6 oz.) can tomato paste  
2 med. potatoes, peeled & cubed  
1 med. onion, chopped  
1 carrot, sliced  
1 c. peeled & cubed turnip  
1 c. peeled & cubed rutabaga  
1 parsnip, peeled & sliced  
2 stalks celery, sliced  
1 1/2 c. cabbage, chopped  
2 bay leaves  
1 1/2 tsp. ground sage  
1/2 tsp. black pepper

Combine all ingredients in a 5- to 6-quart pot; bring to a boil. Cover, reduce heat to simmer about 30 minutes, or until vegetables are tender. Serve hot. Soup can be stored, covered, in the refrigerator for up to 1 week. Makes 8 servings, about 1 1/2 cup each.

**Sue Schindler**

## **Cream of Potato Soup**

**5 lg. potatoes**  
**1/2 c. sliced carrots**  
**6 slices bacon**  
**1/2 c. chopped onion**  
**1 c. sliced celery**  
**1 1/2 tsp. salt**  
**1/4 tsp. pepper**  
**2 c. milk**  
**2 c. light cream or half & half**  
**Cheddar cheese, shredded**  
**Parsley**

Peel and slice potatoes, cook with carrots in boiling water to cover, until tender; drain. Sauté bacon until crisp. Drain on paper towel and crumble. Sauté onion and celery in 2 teaspoons bacon fat. Combine potatoes, carrots, bacon, onion, celery, salt, pepper, milk and cream. Simmer 30 minutes. Garnish each serving with cheese and parsley.

**Sadie Otto**

## **Potato Soup**

**8 slices bacon, cut in sm. pieces**  
**1 c. chopped celery**  
**1 c. chopped onion**  
**2 med. potatoes, diced**  
**1 T. dry parsley**  
**1 c. chicken broth**  
**Salt & pepper, to taste**  
**1 can cream of mushroom soup**  
**1/2 c. sour cream**  
**1 1/2 c. milk**

Cook bacon, onion and celery until bacon is browned and vegetables are tender; drain. Put into kettle: potatoes, parsley, broth, salt and pepper. Simmer, covered, for 12 to 15 minutes. Add all remaining ingredients and heat through.

**Margaret Sondreal**

## **Ella's Potato Soup**

**6 potatoes, peeled & cubed**  
**Onions, diced**  
**1 carrot, diced**  
**1 stalk celery, diced**  
**5 c. water**

**Salt & pepper, to taste**  
**1/2 T. butter**  
**4 cubes chicken bouillon**  
**Parsley flakes**  
**1 can evaporated milk, later**

Cook until completely done. Add 1 can evaporated milk, just enough to heat through. First part can be cooked day before. Next day, heat and add milk.

**Note:** You may also top with Cheddar cheese when serving.

**Clarice Schmidt,**  
**Given to me by Mrs. Henry Rosenfeldt,**  
**Board Member, 1959**