

# The Potato Cookbook

1560 Recipes

# Table Of Contents

Homemade Mashed Potatoes	1
Potato Puff Casserole	2
Spinach and Potato Pie	3
Hot Red Potato Salad	4
Potato Chowder Soup II	5
Sweet Potato Turkey Hash	6
Baked Potato Skins	7
Herby Roasted Potato Wedges	8
Orange Glazed Sweet Potatoes	9
Summer Potato Salad	10
Idaho Potato Cake	11
Potato Pancakes	12
Sweet Potato Casserole with Bacon	13
Easy Scalloped Potatoes	14
Homestyle Potato Chips	15
Skillet Squash and Potatoes	16
Scrumptious Sweet Potato Casserole	17
Oven Roasted Red Potatoes and Asparagus	18
Amish Potato Salad	19
Roast Potatoes	20
Spicy Potato Noodles (Bataka Sev)	21
Cheddar Broccoli Chicken and Mashed Potatoes	22
Ham and Creamy Potato Scallops	23
Mashed Potatoes with Spinach Pesto	24
Ricci's Potatoes	25
Grilled Potato Skins	26
Panellets - Catalan Potato Cookies	27
Plain Potato Soup	28
Potato Sloppy Joe Bake	29
Baked Potato Soup III	30
Perfect Baked Potato	31
Mashed Potato Casserole	32
Butternut Squash-Sweet Potato Ginger Bisque	33
Red Potato Bites	34
Potato Bread II	35

# Table Of Contents

Broccoli Potato Soup	36
Crumby Potatoes	37
Grilled Steak and Potato Salad	38
Potato Chowder	39
Babaci's Potato Pierogi	40
Cajun Style Baked Sweet Potato	41
Old-Fashioned Potato Pancakes	42
Sausage Potato Medley	43
Smashed Sweet Potatoes	44
Dutch Potatoes	45
Scalloped Potatoes III	46
Potato Casserole III	47
Baked Potato Pizza	48
Stacey's Fabulous Purple Potato Gratin	49
Microwave Potato Chips	50
Brunch Potato Casserole	51
Creamy Yukon Mashed Potatoes	52
Grandma Newman's Potato and Sausage Stuffing	53
Zucchini/Potato Soup	54
Sour Cream Refrigerator Mashed Potatoes	55
Chunky Bacon and Potato Soup	56
Cinnamon Sweet Potato Slices	57
Bacon Scalloped Potatoes	58
Two-Potato Swirls	59
American Potato Salad	60
Cheesy Sausage Potatoes	61
Sweet Potato Minestrone	62
Asian-German Fusion Potato Salad	63
Spicy Mango Sweet Potato Chicken	64
Carrot-Sweet Potato Mash	65
New Red Potato Salad	66
Maple Glazed Sweet Potatoes	67
Simple Pouch Potatoes	68
Roasted Cajun Potatoes	69
Cajun Shrimp with Potatoes	70

# Table Of Contents

Pork Chop Potato Casserole	71
Springtime Potato Salad	72
Salsa Chicken Potatoes	73
Potato Soup VII	74
Twice Baked Potatoes I	75
Skillet Pork Chops with Potatoes and Onion	76
Potato Soup II	77
Harvest Sweet Potato Soup	78
Mushroom and Potato Chowder	79
Swiss Cheese Potato Pancakes	80
Potato and Cheese Frittata	81
Escalloped Potato Casserole	82
Russian Green Bean and Potato Soup	83
Texas Ranch Potato Salad	84
Southern Dill Potato Salad	85
Chunky and Creamy Potato Salad	86
Potato Leek Soup	87
Scrumptious Beef and Potato Casserole	88
Potato Salad III	89
Potato Pizza	90
Potato Bread III	91
Company Potatoes	92
Sweet Potato Bread	93
Sour Cream Chicken and Potatoes	94
Delmonico Potatoes	95
Spicy Potato Wedges	96
Dutch Potato Stuffing	97
Mashed Potato Quesadilla	98
Potato Rosemary Rolls	99
Salmon Hash With Potatoes & Dill	100
Praline Sweet Potatoes	101
Ham and Sweet Potato Salad	102
Bacon Cheese Potatoes	103
Skewered Grilled Potatoes	104
Sweet Potato-Turkey Meatloaf	105

# Table Of Contents

Potato Pancakes I	106
Russian Potato Salad from Costa Rica	107
Peppery Scalloped Potatoes	108
Cheesy Potato Soup I	109
Fourth of July Potato Salad	110
Southern Comfort Sweet Potatoes	111
Allana's Excellent Potato Soup	112
Potatoes in Paper	113
Sweet Potatoes for Two	114
Twice Baked Potatoes	115
Honey-Topped Sweet Potato	116
Potato and Pork Bake	117
Pork Chops with Apples, Onions, and Sweet Potatoes	118
Indiana Potato Salad	119
Heavenly Sweet Potatoes	120
Dill Potato Salad	121
Red Potato Salad	122
Spiced Sweet Potatoes	123
Potato Casserole II	124
Ima's Potato Salad	125
Meat and Potatoes Lumpia	126
Pleasing Cheese Potatoes	127
Greek Style Potatoes	128
Sausage Scalloped Potatoes	129
Red Potatoes with Beans	130
Red and Sweet Potato Salad	131
Apple Mashed Potatoes	132
Pimiento Potato Salad	133
Creamy Mashed Potatoes II	134
Onion Roasted Sweet Potatoes	135
Roasted Fan-Shaped Potatoes	136
Sweet Potato Biscuits	137
Butterscotch Potato Chip Cookies	138
Sweet Potato Pie	139
Oven-Crisped Potatoes	140

# Table Of Contents

Baked Potato Dip	141
Spicy Pumpkin and Sweet Potato Soup	142
Jeannie's Famous Potato Hamburger Casserole	143
Dar's Super Savory Sauerkraut Potato Bake	144
Mom's Red Scalloped Potatoes	145
Harvest Sweet Potato Pie	146
Sweet Potato Mini Loaves	147
Dylan's Potato, Carrot, and Cheddar Soup	148
Baked Mashed Potatoes	149
Light 'n' Creamy Mashed Potatoes	150
Scalloped Potatoes and Hamburger	151
Salsa Chicken and Potato Packets	152
German Potato Salad	153
Potato-Topped Chili Loaf	154
Sour Cream and Chive Mashed Potatoes	155
Potato Chip Cookies VII	156
Campfire Roasted Potatoes	157
Bacon-Potato Burritos	158
Ham Potato Scallop	159
Swiss Potatoes Gratin	160
Belle's Cheesy Potato Stoup	161
Sweet Potato Casserole II	162
My Potato Pudding	163
PHILLY Mini Potato Bites	164
Tasty Potato Latkes	165
Pressure Cooker Potato Salad	166
Herbed Garlic Mashed Potatoes	167
Sweet Potato Pie I	168
Pork Loin with Potatoes	169
Mashed Potato Tacos	170
Scalloped Potatoes II	171
Zesty Potato Soup	172
Potato Chicken Stew	173
Potato Pizza Casserole	174
New Potatoes with Caper Sauce	175

# Table Of Contents

Sweet Potato Pie	176
Marinated Potato Salad with Anchovy Vinaigrette	177
Roasted Garlic Potato Soup with Smoked Salmon	178
Sweet Potato Rolls	179
Whole Wheat Sweet Potato Muffins	180
Rosemary Mashed Potatoes and Yams	181
Cowboy Mashed Potatoes	182
Italian Potato Pancake	183
Garlic Mashed Red Potatoes	184
Italian Potato Salad	185
Smothered Potatoes	186
Potato Pockets	187
Balsamic Roasted Red Potatoes	188
Sweet Potato Bread I	189
Potato Dumplings	190
Potato Salad Dressing II	191
Potato Onion Loaf	192
Sweet Potato Pear Bake	193
Sausage Potato Bake	194
Mom's Sweet Potato Bake	195
Creamy Skillet Potatoes	196
Zesty Ranch Potato Salad	197
Potato Pepperoni Dish	198
Sour Cream 'n' Chive Potatoes	199
Sweet Potato Apple Salad	200
Spanish Potatoes	201
Artichoke Mashed Potatoes	202
Sweet Potato Souffle	203
Mashed Potato Miracle	204
Mashed Chipotle Sweet Potatoes	205
Skillet Beef and Potatoes	206
Sweet Potato Eggnog Casserole	207
Striker's Potatoes O'Brien	208
Smashed Sweet Potatoes	209
Old Fashioned Potato Kugel	210

# Table Of Contents

Ultimate Twice Baked Potatoes	211
Slow Cooker Potato Broccoli Soup	212
Sweet Potatoes	213
Spanish Potato Salad	214
Kartoffel Kloesse (Potato Dumplings)	215
Whipped Sweet Potato Casserole	216
Zesty Red Potatoes	217
Potato Bread I	218
Irish Potato Farls	219
Light Sweet Potato Casserole	220
Kristen's Parmesan Roasted Potatoes	221
Fried Potatoes	222
Potato and Cheese Pierogi	223
Asian Potato Salad	224
Easy American Potato and Tuna Casserole	225
Potato Asparagus Bake	226
Potato Soup III	227
Sweet Potato Fluff	228
Broccoli Potato Bake	229
Potato-Crust Chicken Quiche	230
Sweet Potato Pecan Waffles	231
Slow Cooker Cream of Potato Soup	232
Baked Potato Soup IV	233
Grilled Cheese and Bacon Potatoes	234
Potato and Cauliflower Casserole	235
PHILLY Fluffy Mashed Potatoes	236
Foolproof Potato Latkes	237
Scalloped Potatoes for the BBQ	238
Slow Cooker Sweet Potato Casserole	239
Sweet Potato Pecan Pie by EAGLE BRAND®	240
Bilo Walter's Easy Herb Potatoes	241
Potato Bread IV	242
Blue Cheese Potato Salad	243
The Best Potato Salad	244
Yucatan Potato Salad	245



# Table Of Contents

Killer Potato Casserole	246
Spicy Glazed Sweet Potatoes and Pineapples	247
Suzy's Mashed Red Potatoes	248
Swiss Potato Pancake	249
Parmesan Baked Potatoes	250
Gobi Aloo (Indian Style Cauliflower with Potatoes)	251
Baked Sweet Potatoes with Ginger and Honey	252
Easy Potato Cheese Soup	253
Colcannon Irish Potatoes	254
Cinnamon Sweet Potato Chips	255
Pastetnik Potatoes	256
Potato Chip Cookies V	257
Pomegranate Sweet Potatoes	258
Baked Sweet Potato Sticks	259
Gilbert's Potatoes	260
Lime-Thyme Potato Wedges	261
Twice-Baked Ranch Potatoes	262
Potato Soup VI	263
Sweet Potato Casserole III	264
Crispy Mashed Potato Pancake	265
Carnation® Creamy Cheesy Mashed Potatoes	266
Spicy Black Bean Potato Salad	267
Carnation® Mashed Potatoes	268
Roasted New Potatoes	269
Sweet Potato Pie I	270
Garlic Dill New Potatoes	271
Sweet Potato and Pineapple Casserole	272
Sweet Potato Salad	273
Potato Cheese Soup	274
Hobo Potatoes	275
Old-Fashioned Cheese Potatoes	276
Sweet Potato Pie IX	277
Golden Potato Salad with Creamy Harvest Dressing	278
Zesty Chicken and Potatoes	279
Pork Chop and Potato Casserole	280

# Table Of Contents

Crystal's Awesome Potato Salad	281
Taco Potato Pie	282
Savory Kale, Cannellini Bean, and Potato Soup	283
Sweet Potato Salad	284
Microwave German Potato Salad	285
Creamy Irish Potato Soup	286
Easy Sweet Potatoes with Kahlua	287
Potato Scones	288
Leftover Scalloped Potato Soup	289
Onion Potato Rolls	290
Black Bean, Sausage, and Sweet Potato Soup	291
Orange Glazed Sweet Potatoes	292
Asparagus, Potato, and Onion Frittata	293
Hot German Potato Salad	294
Sweet Potato Loaves	295
Hot German Potato Salad II	296
Dijon Mashed Potatoes	297
Dressing for Potato Salad	298
Potato Chip Crunchies	299
Potatoes Madras	300
Picnic Celery and Potato Salad	301
Delmonico Potatoes	302
Potato Casserole II	303
Cheesy Potato Bread	304
Cinnamon Pork Loin and Potatoes	305
Potato Pancakes II	306
Parsley Potatoes	307
Quick and Easy Ham with Sweet Potatoes	308
Syracuse Salt Potatoes	309
Sausage, Peppers, Onions, and Potato Bake	310
Country Scalloped Potatoes	311
Sweet Potatoes with Brandy and Raisins	312
Potatoes and Corn Soup	313
Colleen's Potato Crescent Rolls	314
Potato Soup I	315

# Table Of Contents

Ellen Szaller's Mashed Potato Pancakes	316
Easy Cheesy Scalloped Potatoes	317
Easy Spicy Roasted Potatoes	318
Roasted Sweet Potato and Carrot Puree	319
Cream Cheese Ranch Potatoes	320
Potato Salad With Bacon, Olives, and Radishes	321
Cheesy Rosemary Potatoes	322
Bob Evans® Au Gratin Potatoes	323
Apple Cider Sweet Potatoes	324
Scalloped Potato-Onion Bake	325
Potato Bacon Chowder	326
Hasselback Potatoes	327
Sweet Potato Casserole IV	328
Alfredo Potatoes	329
Potato Lasagna	330
Potato Soup IV	331
Scalloped Potatoes	332
Cheddar Potato Bake	333
Red Potato Salad with Sour Cream and Chives	334
Herbed New Potatoes	335
Brilliant Potatoes With Paprika and Caramelized Onions	336
Sweet Potato Chimichangas	337
Sweet Potato Balls	338
Potato Salad Soup	339
PJ's Sweet Potato Mash	340
White Potato Dressing	341
Garlic Baked Potato	342
Crawfish Potato Soup	343
Rich Mashed Potatoes	344
Sweet Potato Pineapple Casserole	345
Grandma Sophie's Smashed Potato Salad	346
Candie's Easy Potato and Onion Dish	347
Raisin Sweet Potato Bread	348
Cheesy Broccoli Potato Topper	349
Potato Soup	350

# Table Of Contents

Potato Soup Italian Style	351
Red Garlic Mashed Potatoes	352
Wine Baked Potato	353
Badische Schupfnudeln (Potato Noodles)	354
Mexican Potato Stew	355
Candied Sweet Potatoes	356
Fantastic Grilled Potatoes	357
Broccoli Mac and Cheese with Bacon and Potato Nugget Topping	358
Lamb and Potato Skillet	359
Baked Yam and Potato Casserole	360
Twice-Baked Sweet Potatoes With Mini Marshmallows	361
Bacon-Roasted Chicken with Potatoes	362
Sweet Potato Casserole VI	363
Twice Baked Potatoes II	364
Mom's Brown Potatoes	365
Make-Ahead Mashed Potatoes	366
Lilley Mashed Potato Casserole	367
Red Skinned Potato Salad	368
Potato Salad with Cream	369
Italian Vegetable Potato Topper	370
Special Sweet Potatoes	371
Potato Curry	372
Garbage Fried Potatoes	373
Roasted Potato Salad with Balsamic Dressing	374
Cucumber Potato Salad	375
Cheesy Potatoes I	376
Pleasing Potato Pie	377
Potato Leek Soup I	378
Pork 'n' Potato Dinner	379
Screaming Potatoes	380
Curried Chicken and Potatoes	381
Carrot Soup with Potatoes and Cream	382
Sweet Potato Puff	383
Cottage Cheese Potato Salad	384
Party Size Potato Chip Chicken Bake	385

# Table Of Contents

Garlic Potatoes	386
Sri Lankan Potato Curry	387
Scrumptious Baked Chicken and Potatoes	388
Zippy Potato Soup	389
Cheesy Mushroom Potato Topper	390
Sweet Potato Apple Scallop	391
Mashed Potato Dream	392
Golden Potato Rounds	393
Smushed Apples and Sweet Potatoes	394
Potato Bean Skillet	395
Carrot, Potato, and Cabbage Soup	396
Potato Rolls	397
Potato Soup with a Kick	398
Roasted New Red Potatoes	399
Garden Potato Salad	400
Delmonico Potatoes	401
Grilled Mustard Potato Salad	402
Man-Lovin' Potatoes	403
Rosemary Mashed Potatoes and Yams with Garlic and Parmesan	404
Bologna Potato Soup	405
Italian Mashed Potatoes	406
Grated Potato Salad	407
Sweet Potatoes and Apples	408
Garlic Basil Mashed Potatoes	409
Harvest Potato Casserole	410
Potato Poofies	411
Roasted Creole Potatoes	412
Sally's Spinach Mashed Potatoes	413
German Potato Pancakes	414
Spiced Up Potatoes	415
Cucumber Potato Salad	416
Country Potato Dressing	417
Addictive Mashed Potatoes	418
Easy Potato Sausage Soup	419
Mediterranean Potato Salad	420

# Table Of Contents

Country Style Green Beans with Red Potatoes	421
Grilled Potatoes and Mushrooms	422
Potatoes Supreme	423
Celery Potato Chowder	424
Crunchy Praline Topped Sweet Potatoes	425
Potato Delight	426
Potato Soup Mix	427
Garlic Rosemary Mashed Potatoes	428
Screaming Potatoes	429
Pineapple Sweet Potato Bake	430
Streusel Sweet Potatoes	431
Chili Potato Burritos	432
Leslie's Salty Grilled Potatoes	433
Pioneer Potato Candy	434
Potato Coffee Cake	435
Microwave Baked Potato	436
Smoky Potato Cheese Soup	437
Fluffy Potato Casserole	438
Russian Potato Salad	439
Irish Potato Soup	440
Pineapple Sweet Potato Souffle	441
Sweet Potato Crisp	442
Montreal Steak Seasoned Mashed Potatoes	443
Sweet Potatoes with Pecans and Sausage	444
Mashed Sweet Potatoes and Pears	445
Creamy Ham and Potatoes	446
Cheesy Baked Potatoes	447
Potato Cheese Calico Soup	448
Sweet Potato Pancakes	449
Sausage Potato Soup	450
Pineapple Sweet Potatoes	451
Brian's German Potato Salad	452
Sweet Potato, Carrot, Apple, and Red Lentil Soup	453
Confetti Scalloped Potatoes	454
Campfire Baked Potatoes	455

# Table Of Contents

French Potato Salad	456
Bacon-Wrapped Potatoes	457
Savory Caribbean-Inspired Sweet Potato Cakes	458
Cottage Cheese Potatoes	459
Ruth's Red Lentil and Potato Soup	460
Cream of Chicken and Potato Soup	461
Garlic New Potatoes	462
Spicy Sweet Potato Chips	463
Twice Baked Cheesy Potatoes	464
Potato and Broccoli Casserole	465
Potato Soup with Fish and Cheese	466
Bratwurst, Potato and Cabbage Soup	467
Spinach, Potato, and Nutmeg Soup	468
Deep Dish Potato and Pumpkin Pie	469
Shredded Potato Quiche	470
Dilled Creamed Potatoes	471
Country-Italian Chicken and Potatoes	472
Potato Chip Cookie Mix in a Jar	473
Chipotle Sweet Potatoes	474
Bacon Potato Bundles	475
Savory Grilled Potatoes	476
Potato Cake	477
Corny Ham and Potato Scallop	478
Eureka Potato Salad	479
Sweet Potato Soup	480
Onion Potato Pie	481
Potato Chowder Soup I	482
Roasted Garlic Mashed Potatoes	483
Cheesy Potato Salad	484
Oven-Fried Potatoes	485
Spinach and Sweet Corn Mashed Potatoes	486
Bratwurst Potato Skillet	487
Sage Mashed Potatoes	488
Pesto Pasta with Green Beans and Potatoes	489
Pittsburgh Potatoes	490

# Table Of Contents

Roasted Garlic Potato Soup	491
Blueberry Potato Cake	492
Potato Crunchy Tenders	493
Green Beans and Potatoes	494
Coconut Sweet Potatoes	495
Ham N Cheese Potato Bake	496
Lemon Horseradish New Potatoes	497
Rum and Sweet Potato Casserole	498
Teriyaki Potatoes	499
Sri Lankan Potato Curry II	500
Two-Tone Baked Potatoes	501
Mediterranean Potato Salad	502
BBQ Potato Roast	503
Sweet Potato Corn Bread	504
Potato Wedges with Dip	505
Potato Cheese Casserole	506
My Grandmother's Potato Chip Cookies	507
Sweet Potato Pudding	508
Authentic Potato Pancakes	509
Slow Cooker Creamy Potato Soup	510
Slow Cooker Potato Soup	511
Potato Chip Cookies IV	512
Tex-Mex Potatoes	513
Potato Cutlets	514
Potato Clam Chowder	515
Kerry's Sweet Potato Latkes	516
Mashed Potato Salad	517
Oven-Roasted Potatoes	518
Roasted Sweet Potatoes & Onions	519
Southwestern Style Twice Baked Potatoes	520
Suzy's Potato Skins	521
Sweet Potatoes with Poblano Butter Topping	522
Cilantro Potatoes	523
Shearers' Mince and Potato Hot Pot	524
Beefy Potato Volcano	525



# Table Of Contents

Potato Flake Cookies	526
Green Bean and Potato Salad	527
Potato Spinach Casserole	528
Feta and Bacon Stuffed Chicken with Onion Mashed Potatoes	529
Creamy Potato Lasagna	530
Chicken, Spinach, and Potato Soup	531
Lena's Potato Salad	532
Anna's Linguica and Potato Stew	533
Slashed Sea Bass with Red Onions, Mushrooms, and New	534
Mustard Mashed Potatoes	535
Sweet Potato Cookies	536
Delicious Stuffed Potato Pancakes	537
Kentucky Bourbon Sweet Potatoes	538
Red Pepper Potato Soup	539
Easy Cheesy Bacon Potato Soup	540
New England Potato Soup	541
Herbed Potato Soup	542
Rosy Potato Soup	543
Seasoned Potato Fries	544
Potato Pancakes	545
English Baked Potatoes	546
Mountain Mama's Potato Pancakes	547
Serbian Ground Beef, Veggie, and Potato Bake	548
Blue Cheese Potatoes Delmonico	549
Roasted Potato and Garlic Salad	550
Oven Baked Potato Wedges	551
Sweet Potato Gnocchi	552
Easy Creamy Potato Ecstasy	553
Healthy Potato Salad	554
Cheesy Potato Kugel	555
Potato Soup a la Inge	556
Vegetarian Purple Potatoes with Onions and Mushrooms	557
Potato Chip Chicken	558
Potato Dumplings I	559
Swanson ® Ultimate Mashed Potatoes	560

# Table Of Contents

Italian Potato Salad	561
Norwegian Potato Klub	562
Parmesan Red Potatoes	563
Buttermilk Parmesan Potatoes	564
Garlic Potato Biscuits	565
Sausage-Potato Casserole	566
Octoberfest German Potato Salad	567
Southern Candied Sweet Potatoes	568
Sweet Potato Casserole I	569
Sarah Contona's Sweet Potato Pie	570
Honeyed Sweet Potatoes	571
Thanksgiving Sweet Potatoes	572
Cream of Sweet Potato Soup	573
Potato Casserole I	574
Danish Potato Soup	575
Brandied Candied Sweet Potatoes	576
Potato Leek Soup II	577
Loaded Potatoes	578
Asparagus Potato Soup	579
Sweet Potato Cake	580
Slimmed-Down Potato Salad	581
Balsamic Vinegar Potato Salad	582
Sweet Potatoes 'n' Pears	583
Barbequed Potato and Garlic Scape Packets	584
Loaded Baked Potato Casserole	585
Classic American-Style Potato Salad	586
Horseradish Potatoes	587
Baking Potato Soup	588
Potato Penne Soup	589
Golden Potato Rounds	590
Beef-Stuffed Potatoes	591
Bengaladumpa Vepudu (Potato Stir-Fry)	592
Smashed Potatoes	593
Pork Tenderloins with Roasted Potatoes	594
Meatball Potato Supper	595

# Table Of Contents

Garlic-Chive Mashed Potatoes	596
Broccoli Potato Soup	597
Crunch Top Potatoes	598
Potato Salad Deviled Eggs	599
Potato Chocolate Cake	600
Sweet Potato And Prune Casserole	601
Pork Chops with Scalloped Potatoes	602
Au Gratin Potatoes II	603
Mashed Potatoes with Horseradish	604
Baked Potato Soup II	605
Meat Shell Potato Pie	606
Sweet Potato Souffle I	607
Polish Meat and Potatoes	608
Famous Potatoes	609
Herbed Twice-Baked Potatoes	610
Sweet Potato Casserole V	611
Restaurant-Style Potato Skins	612
Gingered Sweet Potatoes	613
Sweet Potato Cooked in Ginger Syrup	614
Kielbasa with Peppers and Potatoes	615
Potato-Topped Meat Pie	616
Sweet and Spicy Sweet Potatoes	617
Hawaiian Sweet Potato Casserole	618
German Potato Cheese Soup	619
Whipped Sweet Potatoes with Pears	620
Comfy Potato Soup	621
Grilled Potatoes and Onion	622
Cheese Potato Puff	623
Christian's Crazy Sherpa Potatoes	624
Underground Baked Chicken and Potatoes	625
Sour Cream Potato Rolls	626
Cheesy Breakfast Potatoes	627
Potato and Bacon Salad	628
Cheesy Ranch New Red Potatoes	629
Ranch Potatoes	630

# Table Of Contents

Hot German Potato Salad I	631
Potato Pancakes III	632
Chrysanthemum Sweet Potatoes	633
Fiery Red Pepper Potatoes	634
Chicken Potato Bake	635
Sweet Potato, Pear and Pineapple Bread Pudding	636
Lebanese Chicken and Potatoes	637
Potato and Bean Enchiladas	638
Creamy Potato and Leek Soup	639
Chocolate Covered Potato Chips	640
Mexicali Beef Potato Topper	641
Cheesy Bacon Potatoes	642
Whipped Cardamom Sweet Potatoes	643
Zesty Potato-Ham Casserole	644
Meat and Potato Casserole	645
Potato Casserole	646
Argentinean Potato Salad	647
Blue Green and Red Potato Salad	648
Swiss Scalloped Potatoes	649
Scalloped Potatoes 'n' Franks	650
Creamy Smashed Potatoes	651
Ultra Creamy Mashed Potatoes	652
Potato Yeast Bread	653
Cheesy Potatoes	654
Jalapeno Potatoes	655
Baked Potato Salad with Dill	656
Ham 'n' Cheese Potato Salad	657
Faux Bombay Potatoes	658
Potato Squash Cakes	659
Benny's Potato Salad	660
Spicy Sweet Potato Soup	661
Pumpkin, Sweet Potato, Leek and Coconut Milk Soup	662
Twice Baked Sweet Potatoes with Ricotta Cheese	663
Chicken Sauerkraut Potato Bake	664
Orange Sweet Potatoes	665

# Table Of Contents

Cheesy Potatoes n Peppers	666
Tangy Potato Salad	667
Scalloped Cheese Potatoes	668
Norwegian Parsley Potatoes	669
Cheesiest Potatoes Casserole	670
German Potato Salad	671
Pork Chop Potato Casserole	672
Chicken and Potato Parcels	673
Potato Ginger Soup	674
Sweet Potato Souffle III	675
Sweet Potato Pecan Pie	676
Steak and Potato Salad	677
Hash Brown Potato Salad	678
Restaurant-Quality Baked Potato Soup	679
Sweet Potato Balls	680
Roasted Potatoes with Tomatoes, Basil, and Garlic	681
Veggie Potato Salad for a Crowd	682
Scalloped Sweet Potatoes and Apples	683
Pumpkin, Sweet Potato, and Leek Soup	684
Pot O' Gold Potato Soup	685
Speedy Sweet Potatoes	686
All-Time Favorite Sweet Potato Pudding	687
No-Fuss Sweet Potato Pumpkin Mousse	688
Garlic Thyme Potatoes	689
Potato and Spinach Croquettes	690
Sweet Potato Salad	691
Ice Cream Baked Potatoes	692
Mashed Maple Sweet Potatoes	693
Ham, Potato and Broccoli Casserole	694
Golden Rice Cakes with Sweet Potato-Ginger Sauce	695
Parmesan Potato Soup	696
Pat's Potato Salad	697
Chicken and Potato Soup	698
No-Fry Spicy Potato Skins	699
Make-Ahead Potatoes	700

# Table Of Contents

Sweet Potato and Carrot Soup with Cardamom	701
Over the Fire Scalloped Potatoes	702
Potato Soup V	703
Gourmet Cheese Potatoes	704
Sweet Potato Casserole I	705
Pizza Potatoes	706
Turkey Potato Supper	707
Mashed Jalapeno-Cilantro Sweet Potatoes	708
Absolute Best Potato Casserole	709
Potato Cheese Soup	710
O'Brian's Potato Casserole	711
Onion-Roasted Potatoes	712
Twice Microwaved Potatoes	713
Potato Skillet	714
Easy Shepherd's Pie with Garlic Romano Potatoes	715
Cabbage, Potato and Baked Bean Soup	716
Mashed Potatoes Almondine	717
Rich Mashed Potatoes	718
Roasted Herb Chicken & Potatoes	719
Garlic Chicken with Potatoes	720
Momma's Mashed Potatoes	721
Cinnamon Roasted Sweet Potatoes	722
Sweet Potato Puffs	723
Spinach Potatoes Au Gratin	724
Chili Cheese Potato Skins	725
Mushroom Potatoes	726
Potato Potluck Dish	727
Real Potato Leek Soup	728
Lyonnais Potatoes	729
Fantastic Potatoes	730
Moroccan Potato Casserole	731
Kat's Alfredo Potatoes	732
Rosemary Au Gratin Potatoes	733
Three Pan Potato Enchiladas	734
Paprika Potatoes	735

# Table Of Contents

Butter Potatoes	736
Chunky Potato Soup	737
Glowing Mashed Potatoes	738
Hazelnut Crusted Halibut with Garlic Mashed Potatoes	739
Potato Salad I	740
Carrots, Potatoes, and Pork Ribs Soup	741
Irish Potato Casserole	742
Sweet and Dark Potatoes	743
Turkey Potato Tetrazzini	744
Potato Pork Skillet	745
Potato Sausage Stuffing	746
Eggless Sweet Potato Casserole	747
Potato Chip Cookies	748
Cranberry Sweet Potato Bread	749
Moist Potato Chocolate Cake	750
Sweet Potato Enchiladas	751
Caribbean Sweet Potato Salad	752
Potato Floret Packet	753
Potato Sausage Supper	754
Potato Casserole III	755
Potato Chip Cookies II	756
Country Style Fried Potatoes	757
Veggie Potato Salad	758
Ham 'n' Cheese Potato Bake	759
Gravy Potatoes	760
Home-Style Scalloped Potatoes	761
Chili-Stuffed Baked Potatoes	762
Cheddar Potato Wedges	763
Korean Spicy Chicken and Potato (Tak Toritang)	764
Cheesy Potato Casserole	765
Chicken Soup with Adzuki Beans, Escarole, and Sweet Potato	766
Potato Dumplings with Bacon and Onions	767
Stuffed Potatoes	768
Dilly-Of-A-Baked Potato Salad	769
Confetti Potato Pancakes	770

# Table Of Contents

Easy Cheesy Potatoes	771
Camper's Potatoes	772
Teena's Bacon and Cheddar Potatoes	773
Sweet Potato Carrot Crisp	774
Pork Chops with Apples, Sweet Potatoes, and Sauerkraut	775
Sweet Potato Pudding	776
Ham 'n' Cheese Mashed Potatoes	777
Sweet Potato Souffle	778
Mexican Potato Pancakes	779
Sour Cream Scalloped Potatoes	780
Pork Chops with Sweet Potato	781
Creamy Kielbasa and Potato Soup	782
French Fried Potatoes	783
Roasted Sweet Potato Corn Chowder	784
Honey Roasted Red Potatoes	785
Tasty Sweet Potatoes	786
Crusty Potato Bread	787
Amanda's Potatoes	788
Cheesy Potatoes with Smoked Sausage	789
No-Fuss Potato Salad	790
Pork Chops and Scalloped Potatoes	791
Grilled Sweet Potatoes	792
Ranch Red Skin Potato Salad	793
Southern Candied Sweet Potatoes	794
Grilled Sweet Potatoes with Apples	795
Asparagus-Stuffed Potatoes	796
Cheddar Mushroom Potatoes	797
Roasted Potato Medley	798
Mamaw Thelma's Instant Potato Salad	799
Homemade Potato Soup	800
Potatoes with Fresh Ginger and Chilies	801
Always A Winner Potato Salad	802
Cheesy Potato Soup II	803
Potato Chips	804
Potato Tacos	805



# Table Of Contents

Mashed Potatoes with Fried Mushroom, Bacon, and Onion	806
Sweet Potato Pie II	807
Chilean Potato Pie (Pastel de Papas)	808
Old-Fashioned Potato Soup	809
Grilled Baked Potatoes	810
Make-Ahead Mashed Potatoes	811
Mashed Potato Layer Bake	812
Australian Potato Salad	813
Western Potatoes	814
Potato Beet Salad	815
Hamburger Potato Casserole	816
Pat's Cream of Potato Soup	817
Whipped Potatoes	818
Campfire Potatoes	819
Asparagus-Vegetable Potato Topper	820
Potato Bread	821
Twice Baked Sweet Potatoes	822
Ham Hash With Sweet Potatoes & Thyme	823
Potato Pizza	824
Potato Bread Rolls	825
Wasabi Mashed Potatoes	826
Classic Candied Sweet Potatoes	827
Sauerkraut And Potato Soup	828
Three-Cheese Potatoes	829
Cheesy Campfire Potatoes	830
Taco Potato Shells	831
Blue Cheese Fried Potatoes	832
Salsa Potato Salad	833
Spicy Sweet Potatoes	834
Sweet Potato Biscuits	835
Chilled Potato Soup	836
Herbed Potatoes and Onions	837
Oven Fried Potatoes I	838
Cheezy Potatoes	839
Sunshine's Company Potatoes	840

# Table Of Contents

Lower Fat Potato Soup	841
Grilled Sausage with Potatoes and Green Beans	842
Apple Sweet Potato Bake	843
Potato Soup with Gravlax Rosettes	844
Microwaved Potatoes Lyonnaise	845
Hearty Alfredo Potatoes	846
Checkerboard Potatoes	847
Fluffy Haddock and Potato Pie	848
Roasted Garlic Potatoes	849
Herb Roasted Pork Loin and Potatoes	850
Ham Potato Puffs	851
Warm Dijon Potato Salad	852
Curried Potato Salad	853
Holiday Left-Over Sweet Potato Cake	854
Jo Jo Potatoes	855
Emily's Famous Fried Potatoes	856
A Potato Salad Sandwich	857
Mashed Potato Cakes	858
Pecan Roasted Potatoes	859
Potato Chip Cookies III	860
Whipped Mashed Potatoes	861
Potato Cake	862
Batata Nu Shak (Potato Curry)	863
Zesty Lemon Potatoes	864
Spicy Chicken and Sweet Potato Stew	865
Easy Mashed Potato and Roasted Vegetable Enchiladas	866
Sunday Dinner Mashed Potatoes	867
Sweet Potato Oranges	868
Potato Logs	869
Broiled Red Potatoes	870
Colombian Turmada Potatoes (Papa Turmada)	871
Red Potato, Asparagus, and Artichoke Salad	872
Sweet Potato Pecan Waffles with Praline Peaches	873
Cheesy Sliced Potatoes	874
Sweet Potato Pie II	875

# Table Of Contents

Hawaiian Bruddah Potato Mac (Macaroni) Salad	876
Masale Aaloo (Spice Potatoes)	877
Dill Sour Cream Potato Salad	878
Cheesiest Potato Soup	879
Mashed Potatoes and Buttermilk	880
Clare's Whole Wheat Potato Bread	881
Potato Crust Quiche	882
Mama Moe's Scalloped Potatoes	883
Home-Fried Potatoes	884
Cajun Potato Soup	885
Sweet Potato and Curried Red Lentil Pizza	886
Herbed Potatoes with Sauce	887
Heavenly Potatoes and Ham	888
Mashed Potato Layer Bake	889
Golden Au Gratin Potatoes	890
Ken's Sweet Potatoes	891
Sweet Potatoes Supreme with Corn Bread Pudding	892
Baked Sweet Potatoes with Raisins and Pecans	893
Potato Nachos	894
Sausage Potato Casserole	895
Creamy Cheesy Mashed Potatoes	896
Special Potato Salad	897
Double-Crust Potato Pie	898
Momma's Potatoes	899
Mashed Sweet Potatoes	900
Louisiana Sweet Potato Pancakes	901
Barbeque Potato Salad	902
Broccoli Cheese New Potato Bake	903
Seasoned Fan Potatoes	904
Moroccan Potato Bean Soup	905
Sausage-Stuffed Potatoes	906
Cream of Potato Soup I	907
Creamed Peas and Potatoes	908
Warm Sweet Potato Salad	909
Potato Soup with Spinach Dumplings	910

# Table Of Contents

Baked Potato Soup	911
Broccoli Cheese Skillet Potatoes	912
Bella's Rosemary Red Potatoes	913
Bacon, Potato, and Egg Taco Ole	914
Sliced Potatoes with Bacon and Parsley	915
Potato Casserole IV	916
Crispy Potato Wedges	917
Cheese and Bacon Potato Rounds	918
Cilantro and Garlic Potatoes	919
Roasted Garlic Mashed Potatoes	920
Mashed Potato Timbales	921
Reva's Potato Cheese Soup	922
Fancy Potatoes	923
Rub Noodle Potato Soup	924
Sweet Potato Pie V	925
Gourmet Sweet Potato Classic	926
Garlic Red Potatoes	927
California Potato Salad	928
Garlic Mashed Potatoes Secret Recipe	929
Twice-Baked Potatoes Supreme	930
Garlic Mashed Potatoes	931
Potato Beef Croquettes	932
Kielbasa and Potato Bake	933
Potato and Shiitake Mushroom Gratin	934
German Leek and Potato Soup	935
Potato Filling	936
Minty Potatoes	937
Yukon Gold Mashed Potatoes with Roasted Shallots	938
Fried Sweet Potatoes	939
Sweet Potato Slaw	940
Sweet Potato Chicken Casserole	941
Mini Sweet Potato Samosas	942
Mandi's Cheesy Potato Soup	943
Red, White and Blue Potato Salad	944
Zucchini and Potato Bake	945

# Table Of Contents

Pecan Sweet Potato Casserole	946
Sweet Potato Cranberry Bake	947
Baked Potato	948
Potato, Ham, Broccoli and Cheese Soup with Baby Dumplings	949
Buttermilk Potato Fried Chicken	950
Oven Fresh Seasoned Potato Wedges	951
Potato Dumpling Casserole	952
Simple Potato Salad	953
Scalloped Potatoes and Pork Chops	954
Hash Brown Potato Casserole	955
Roasted Potato Pizza Slices	956
Roasted Spicy Mustard Potatoes	957
Kneophla, Potatoes and Sauerkraut	958
Cheesy Potatoes and Ham	959
Garlic Mashed Potatoes and Beef Bake	960
Spiced Potatoes	961
Mother's Potato Salad	962
Sweet Potato-Cashew Bake	963
Crunchy Potato Salad	964
Prime Rib and Potatoes	965
Grilled Onion Potatoes	966
Funeral Potatoes	967
Gruyere Potato Gratin	968
Rich Viennese Potato Soup	969
Spicy Sweet Potato Salad	970
Baked Potato Soup V	971
Peterson's Potato Dish	972
Holiday ONLY Mashed Potatoes	973
Baked Apples with Sweet Potato Stuffing	974
Spanish Potato Omelet	975
Skillet Ham, Cabbage and Potatoes	976
T's Sweet Potato Fries	977
Slow Cooker German-Style Pork Roast with Sauerkraut and	978
Cinnamon-Spiced Sweet Potato Fries	979
Potato and Cheese Filling for Pierogi	980

# Table Of Contents

Roasted Garlic Mashed Potatoes	981
Oven Roasted Greek Potatoes	982
Potato Muffins	983
Reduced Fat Potato Soup	984
Red Potato Salad	985
Baked Scalloped Potatoes	986
Mashed Potato Soup	987
Potato Squash Casserole	988
Southern Potato Salad	989
Potato Beef Casserole	990
Red Potato Soup	991
Grilled Garlic Potatoes	992
Mable's Potato Cookies	993
Double Cheesy Au Gratin Potatoes	994
Corned Beef Potato Dinner	995
Hash Brown Potato Salad	996
Rich N Creamy Potato Casserole	997
Grated Potato Dumplings	998
Homefried Potatoes with Garlic and Bacon	999
Russian Salmon and Potato Salad	1000
Creamy Red Potatoes	1001
Potato, Bacon, and Corn Chowder	1002
Mashed Potato, Rutabaga, And Parsnip Casserole With	1003
Roasted Potato Salad with Vinaigrette	1004
Potato Dumpling Platter	1005
Beef-Topped Potatoes	1006
Simple German Potato Salad	1007
Roasted Potato Cauliflower Pasta	1008
No-Fry Potato Doughnuts	1009
Potato Klubb (Norwegian Potato Dumplings)	1010
My Mom's Good Old Potato Salad	1011
Lemon and Potato Soup	1012
Corn Potato Pancakes	1013
Potato Soup IX	1014
Smashed Red Potatoes	1015

# Table Of Contents

Pimiento Potato Salad	1016
Stuffed Chicken with Scalloped Potatoes	1017
Seared Rabbit with Rosemary Potatoes	1018
Brandied Candied Sweet Potatoes	1019
Chili-Cheese Mashed Potatoes	1020
Scalloped Potatoes and Onions	1021
Creamy Mashed Potatoes	1022
Slow Cooker Mashed Potatoes	1023
Irish Potato Cake	1024
Roasted Garlic Sweet Potatoes	1025
Potato Chocolate Cake	1026
Stewed Potatoes	1027
Best Potatoes You'll Ever Taste	1028
Picnic Potato Salad	1029
Cheesy Ranch Potato Bake	1030
Sweet Potato Butternut Squash Pie	1031
Cajun Spicy Potato Wedges	1032
Cheesy Potatoes II	1033
Easy and Quick Cream Cheese Potatoes	1034
Brandy Sweet Potatoes	1035
Grandma's Red Hot Southern Sweet Potatoes	1036
True-Blue Potato Salad	1037
Cheesy Picante Potatoes	1038
Moroccan Mashed Potatoes	1039
Roasted Potatoes with Greens	1040
Potato Latkes I	1041
Creamy Potato Pork Chop Bake	1042
My Sister's Favorite Potato Salad...Ever	1043
Turkey Potato Casserole	1044
Steak House Au Gratin Potatoes	1045
Cheesy Fried Potatoes	1046
Potato and Vegetable Frittata	1047
BBQ Potatoes with Green Onions	1048
Candied Sweet Potatoes	1049
Easy German Potato Salad	1050

# Table Of Contents

Restaurant-Style Potato Salad	1051
Potatoes and Carrots	1052
Baked Potato Salad I	1053
Gourmet Sweet Potato Souffle	1054
Micro-Roasted Potatoes	1055
Greek Garlic-Lemon Potatoes	1056
Au Gratin Party Potatoes	1057
Lilley Mashed Potato Casserole	1058
Potato and Bread Cutlets	1059
Creamy Potato Soup	1060
Broiled Sweet Potatoes	1061
World's Best Potato Salad	1062
Chunky Tomato Potato Soup	1063
Rosemary Red Potatoes	1064
Grilled Potato Wedges with Malt Vinegar-Tarragon Dip	1065
Slow Cooker Cheesy Potatoes	1066
Picnic Potato Chip Chicken	1067
Ozarks Potato Salad	1068
Baked Sweet Potato Sticks	1069
Sweet Potato Butter	1070
Bada Bing Bada Banged Potatoes	1071
Anne's Potato Pancakes	1072
The Absolute Best Potato Soup	1073
Crumb-Coated Potato Halves	1074
Cheesy Potato and Corn Chowder	1075
Lemon-Butter Red Potatoes	1076
Supreme Scalloped Potatoes	1077
South African Potato Salad	1078
Scrambled Potatoes	1079
Buffalo Chicken and Potato Salad	1080
Aloo Gobi ki Subzi (Potatoes and Cauliflower)	1081
Sweet Potato Casserole II	1082
Company Potatoes	1083
Sweet Potato and Fruity Fritter	1084
Potato Leek Soup III	1085



# Table Of Contents

Caramelized Onion and Horseradish Smashed Potatoes	1086
Sweet Potato Casserole VII	1087
Alabi Potato Salad	1088
Beef Potato House Pie Casserole	1089
Broiled Chicken Breasts with Herbs, Carrots, and Red Potatoes	1090
Potato Rounds	1091
Hearty Ranch and Bacon Potato Soup	1092
Garlic-Herb Mashed Potatoes	1093
Sweet Potato (Kumara) Wedges	1094
Roasted Garlic Scalloped Potatoes	1095
Roasted Red Pepper and Potato Soup	1096
Garlic Mashed Potatoes	1097
Creamed Peas and New Potatoes	1098
German Potato Salad	1099
Simple Stuffed Potatoes	1100
Ultimate Potato Soup	1101
Twice Baked Potatoes	1102
Potatoes Au Gratin with Fennel and Bacon	1103
Garlic Potatoes Gratin	1104
Dilly Chicken and Potatoes	1105
Grandmom's Irish Potatoes	1106
Potato Dumplings	1107
Hearty Potato, Bacon and Onion Soup	1108
Aaahh! Potato Soup	1109
Potato Salmon Patties	1110
Pakistani Potato Chicken	1111
Potato Medley	1112
Creamy Sliced Steak and Potatoes	1113
Curried Cumin Potatoes	1114
Herbed Mashed Potatoes	1115
Salmon With Scalloped Sweet Potatoes	1116
Hearty German Potato Salad	1117
Parmesan Potatoes	1118
Garlic Potato Wedges	1119
Ham and Potatoes Au Gratin	1120

# Table Of Contents

Grammy Daisy's Potato Dressing	1121
Twice Baked Sweet Potatoes	1122
Salmon and Potato Pie	1123
Quick and Easy Grilled Potatoes	1124
Sweet Potato and Apple Casserole	1125
Fiesta Potatoes	1126
Oven Roasted Potatoes	1127
Sweet Potatoes	1128
Potato Ham Skillet	1129
Potato Minestrone	1130
Homemade Potato Salad	1131
Alfredo Potatoes	1132
Mom's Potato Puffs	1133
Potato Casserole I	1134
Dad's Potato Salad	1135
Orange-Ginger Sweet Potato Casserole	1136
Potato and Turkey Sausage Soup	1137
Coconut Sweet Potato Bake	1138
Caesar Chicken Potato Salad	1139
Mom's Dill Potato Salad	1140
Slow Cooker Garlic Mashed Potatoes	1141
Early Morning Oven Roasted New Potatoes	1142
Potato Salad with Chives	1143
Green Bean and Potato Casserole	1144
Greek Potato Stew	1145
Swiss Potato Soup	1146
Silky Sweet Potato Puree	1147
Mashed Potato Layer Bake	1148
Quick Potato Salad	1149
Hearty Garlic Potato Soup	1150
Casey Lauren's Cheesy Crab Sweet Potato Hashbrowns	1151
World's Best Potato Soup	1152
Coconut Potatoes	1153
Cream of Potato Soup II	1154
Baked Sweet Potatoes with Ginger and Honey	1155

# Table Of Contents

Cheddar Mashed Potatoes	1156
Bacon, Potato and Cheese Tart	1157
Au Gratin Potatoes	1158
Indian Carrots, Peas and Potatoes	1159
Mashed Potato, Rutabaga, And Parsnip Casserole With	1160
Sweet Potato Latkes	1161
Spinach and Potato Frittata	1162
Sweet Potato Apple Bake	1163
Grandma Cornish's Whole Wheat Potato Bread	1164
Potato Ham Bake	1165
Paprika Chicken and Potatoes	1166
Spicy Baked Sweet Potato Fries	1167
Sheryl's Baked Potatoes	1168
Lobster Sauce for Mashed Potatoes	1169
Baked Pumpkin, Sweet Potato, and Coconut Milk Soup	1170
Aloo Gobi Masala (Cauliflower and Potato Curry)	1171
Sweet Potato Pie VI	1172
Baja Stuffed Potatoes	1173
Fried Irish Potato Farls	1174
Cheese and Bacon Potato Balls	1175
Mama's Potato Salad	1176
Laura's Lemon Roasted Potatoes	1177
Three Cheese Garlic Scalloped Potatoes	1178
Mashed Potato Soup	1179
Herb Garlic Baked Potatoes	1180
Asparagus and Yukon Gold Potato Soup with Crab and Chive Sour	1181
Mini Sweet Potato Casserole	1182
Old-Fashioned Potato Salad	1183
Potato and Cheddar Soup	1184
Broccoli Quiche with Mashed Potato Crust	1185
Tangy Potato Slices	1186
Nikki's Creamy Crock Pot Potato Soup	1187
Pork-Potato Meatballs	1188
Oregano Cubed Potatoes	1189
Cajun Potato Latkes	1190

# Table Of Contents

Ukraine Baked Potato Salad	1191
Sausage Potatoes Au Gratin	1192
Broccoli Chicken Potato Parmesan	1193
Potato Chip Casserole	1194
Beef and Potato Nacho Casserole	1195
Creamy Sweet Potato With Ginger Soup	1196
Potato Salad Dressing I	1197
Yummy Sweet Potato Casserole	1198
Ian's Potato-Vegetable Soup	1199
Feta Cheese Mashed Potatoes	1200
Skin-on Savory Mashed Potatoes	1201
Indiana's Finest Sweet Potato Casserole	1202
Carolyn's Sweet Potato Fries	1203
Sweet Potato Potato Salad	1204
Roasted Potato Salad with Balsamic-Bacon Vinaigrette	1205
Sweet Potato Casserole IV	1206
Cranberry Sweet Potato Bake	1207
Green Onion Potato Salad	1208
Peachy Sweet Potato Bake	1209
Skinny Scalloped Potatoes	1210
Crab-Stuffed Potatoes	1211
Norwegian Potato Lefsa	1212
Cumin Lamb Steaks with Smashed Potatoes, Wilted Spinach and	1213
Roasted Potatoes and Apples	1214
Hot Dog a la Potato	1215
Sweet Potato Cheesecake	1216
Sweet Potato Cheesecake	1217
Bacon Potato Omelet	1218
Bacon Rosemary Mashed Potatoes	1219
Skewered Potatoes	1220
Potato Plum Dumplings	1221
Corn and Potato Chowder	1222
Potato and Ham Soup	1223
Schwabischer Kartoffelsalat (Schwabish Potato salad)	1224
Creamy Slow Cooker Potato Cheese Soup	1225

# Table Of Contents

Potato Crust Pizza	1226
Cream of Onion and Potato Soup	1227
Cottage Mashed Potatoes	1228
Irish Potatoes	1229
Ripe Olive Potato Salad	1230
Sweet Potato and Brandy Soup	1231
Twice-Baked New Potatoes	1232
Potato Chip Chicken Casserole	1233
Oven Roasted Red Potatoes	1234
Absolutely Ultimate Potato Soup	1235
Really Good Scalloped Potatoes	1236
Green Onion Potato Rolls	1237
Sweet Potato Casserole V	1238
Creamy Veggie Potato Stew	1239
Garlic Herb Skillet Potatoes	1240
Grilled Bacon Potatoes	1241
Loaded Potato Soup I	1242
Sweet Potato Pecan Pie	1243
Garden Stuffed Baked Potatoes	1244
Potato Candy	1245
Potato Chocolate Torte	1246
Italian Chicken with Pesto Potatoes	1247
Slow Cooker Scalloped Potatoes with Ham	1248
Farmer's Ranch Potatoes	1249
Peach Pecan Sweet Potatoes	1250
Tangy Dill Potato Salad	1251
Philly Mashed Potatoes	1252
Garlic Potatoes and Ham	1253
Yummy Pesto Mashed Potatoes	1254
Sweet Potato Balls	1255
Chipotle Smashed Potatoes	1256
Yellow Dhal - Sweet Potato Soup	1257
Spicy Roasted Potatoes	1258
Red Potato Chicken	1259
Peppery Sweet Potato Soup	1260

# Table Of Contents

Mashed Sweet Potatoes by Jean Carper	1261
Sweet and Spicy Soup with Black-Eyed Peas and Sweet Potato	1262
Grandma Pondelik's Sweet Potato Pone	1263
Sweet Potato Casserole I	1264
Crissi's Sweet Potato Biscuits	1265
Creamy Potato Leek Soup II	1266
Best Cream of Potato Soup	1267
Crunchy Potato Salad	1268
Sweet Potato Pone	1269
Home-Style Potatoes	1270
Fiesta Potatoes	1271
Pumpkin Sweet Potato Coconut Pie	1272
Great Twice Baked Potatoes	1273
Potato and Egg Casserole	1274
Sweet Potato and Turnip Swirl	1275
Basic Mashed Potatoes	1276
Potatoes and Carrots Au Gratin	1277
Sweet Potato Pie III	1278
Southern Sweet Potato Pie	1279
Red Scalloped Potatoes	1280
Herbed Greek Roasted Potatoes with Feta Cheese	1281
Creamy Potato Casserole	1282
Snow Days Potato Soup	1283
Neopolitan Potatoes	1284
Potato Chip Cookies I	1285
Roasted New Potato Salad With Olives	1286
Best Potatoes Ever!	1287
Squash Potatoes	1288
Golden Potato Soup	1289
Dilly Potato Salad	1290
Beaumont Ranch Potato Salad	1291
Sweet-Potato Muffins	1292
Zesty Potato Salad	1293
Low-Fat Potato Salad	1294
Potato Drop Biscuits	1295

# Table Of Contents

Sweet Potato and Turkey Shepherd's Pie	1296
Potato Arugula Salad	1297
Tender Potato Biscuits	1298
Garlic Twice-Baked Potatoes	1299
Onion-Crusted Meat Loaf with Roasted Potatoes	1300
Mother's Potato Soup	1301
Sweet Sweet Potato Casserole	1302
Creamed Beans and Potatoes	1303
Parmesan and Broccoli Stuffed Potatoes	1304
Hot German Potato Salad III	1305
Nikujaga (Japanese-style meat and potatoes)	1306
Green Potatoes	1307
Rich Italian Sausage and Potato Soup	1308
Three-Cheese Potato Bake	1309
Sweet Potato Patties	1310
Scott's Sweet Potato and Butternut Squash Mashers	1311
Authentic German Potato Salad	1312
Sweet Potato Bake	1313
Sweet Potato Pie IV	1314
Cheesy Potato Casserole	1315
Sweet Potato Cookies II	1316
Spruced Up Mashed Potatoes	1317
Potato Dumplings	1318
Smoked Sausage-Potato Hash	1319
Home-Style Mashed Potatoes	1320
Mom's Paprika Chicken with Potatoes	1321
Potato Soup VIII	1322
Savory Sweet Potato Salad	1323
Shredded Potato Salmon Cakes	1324
Potato Salad with Smoked Sausage	1325
Potato Salad II	1326
Tex Mex Potato Soup	1327
Bengali Chicken Curry with Potatoes	1328
Sweet Potato Pie with Marshmallow Meringue Topping	1329
Cinnamon Apple Sweet Potatoes	1330

# Table Of Contents

Red Bliss Potato Salad with Gorgonzola and Walnuts	1331
Pork Chop and Potato Casserole	1332
Cheddar Potato and Gravy Bake	1333
Sweet Potato Souffle II	1334
Orzo and Potato Parmesan	1335
Taco-Topped Potato	1336
Easy Barbeque Chicken and Red Potatoes	1337
Quick Creamy Potato Soup	1338
Sara's Special Red Potato Salad	1339
Mayo-Free Potato Salad	1340
Shortcut Potato Onion Perogies	1341
Sweet Potato and Carrot Pie	1342
Mom's Mustard Style Potato Salad	1343
Garlic Mashed Potatoes	1344
Starkey's Mashed Potato Pizza	1345
Potato Gratin With Chicken Broth, Garlic and Thyme	1346
Corny Potato Chowder	1347
Spinach-Infused Mashed Potatoes	1348
Tuna Scalloped Potatoes	1349
Foil Potatoes	1350
Corned Beef Potato Pancakes	1351
Easy Cheese and Ham Scalloped Potatoes	1352
Swanson ® Ultra Creamy Mashed Potatoes	1353
German Potato Casserole	1354
Cheesy Chicken and Potato Casserole	1355
Baked Potato Casserole	1356
Cheese-Stuffed Potatoes	1357
Traditional Mashed Potatoes	1358
Sweet Potato Passover Souffle	1359
Tropical Sweet Potato Fries	1360
Incredible Potato Casserole	1361
Quinoa with Sweet Potato and Mushrooms	1362
Ranch Potato Salad	1363
My Potatoes	1364
Sugar Snap Potato Salad	1365



# Table Of Contents

Potato Chapati Bread	1366
Potato Omelet	1367
Sweet Potato Pound Cake	1368
Delicious Ham and Potato Soup	1369
Day Before Mashed Potatoes	1370
Mussel and Potato Stew	1371
Sweet Potato Pie VIII	1372
Zesty Pantry Potato Stew	1373
Celery Seed Potato Salad	1374
Easy Au Gratin Potatoes	1375
Spicy Vegan Potato Curry	1376
Party Potatoes	1377
Southern Sweet Potato Bread with Pecans	1378
Ham n Swiss-Topped Potatoes	1379
Broccoli, Leek, and Potato Soup	1380
Pioneer Potato Candy	1381
Zadi's Potato Bread	1382
Three Cheese Baked Mashed Potatoes	1383
Candied Sweet Potatoes	1384
Irish Potato Candy	1385
Potato Soup X	1386
Curried Squash, Garbanzo Bean, and Potato Stew	1387
Nacho Potato Soup	1388
Sweet Potato Hash Brown Dessert	1389
Mary's Healthier Potatoes	1390
Elegant Scalloped Potatoes	1391
Parsley Red Potatoes	1392
Sweet Potato Pie from EAGLE BRAND®	1393
Crabby Potatoes	1394
Roasted Red Potato Salad	1395
Creamy Golden Mushroom Mashed Potatoes	1396
Bangaladumpa (Potato) Upma Koora	1397
Sweet Potato-White Potato Salad	1398
Sweet Potato Bread II	1399
Ham and Cheesy Potatoes	1400

# Table Of Contents

Sweet Potato Pie VII	1401
Bramboracky (Czech Savory Potato Pancakes)	1402
Mashed Potato Hot Dish	1403
Italian-Style Saucy Roasted Potatoes	1404
Cream of Potato Soup III	1405
Potato Rosettes	1406
Loaded Potato Soup II	1407
Make-Ahead Mashed Potatoes	1408
Cubed Parmesan Potatoes	1409
Potato Enchilada	1410
Potato Chip Chicken	1411
Roast Beef and Potato Salad	1412
Sweet Potato Bake	1413
Baked Sweet Potatoes	1414
Country Potato Pancakes	1415
Rosemary and Lamb Crispy Roast Potatoes	1416
Pipirrana (Spanish Potato Salad)	1417
Baked Potato Salad II	1418
Potato and Shiitake Mushroom Gratin	1419
Slow Cooker Green Beans, Ham and Potatoes	1420
Swedish Potato Dumpling Soup	1421
Tender Potato Rolls	1422
Bean Potato Enchiladas	1423
Curried Chipotle Potato, Spinach and Cheese Wraps	1424
Sweet Potato Casserole III	1425
Scalloped Potatoes I	1426
Baked Potato Chips Chicken	1427
Potato Croquettes	1428
Squash and Sweet Potato Soup	1429
Deep-Fried Sweet Potato Balls	1430
Grilled Chicken and Potato Foil Packs	1431
Spinach Salad with Red Potatoes	1432
Spicy Sweet Potato and Coconut Soup	1433
Twice-Baked Mashed Potatoes	1434
Texas German Potato Salad	1435

# Table Of Contents

Beef Tenderloin with Potatoes	1436
Scalloped Potatoes and Onions	1437
Parmesan Potato Wedges	1438
Sweet Potato Surprise	1439
Almond Potato Puff	1440
Honey-Mustard Potatoes	1441
Spinach Potatoes	1442
Oven Fried Potatoes II	1443
Angela's Potatoes	1444
Bacon and Potato Soup	1445
Golden Apple Potato Salad	1446
Trinidad-Style Curried Potatoes (Aloo) with Green Beans and	1447
Yummy Potato Skins	1448
Bela's Potato and White Bean Chowder	1449
Potato Puff Casserole	1450
Stuffed Baked Sweet Potatoes with Pecans	1451
Russian Beet and Potato Salad	1452
Green Bean Potato Bake	1453
Potato Latkes II	1454
Dilly Potato Salad	1455
Creamy Twice-Baked Potatoes	1456
Potatoes in Spicy Peanut and Sesame Paste	1457
Lemony Sweet Potato Pie	1458
Nan's Potato and Egg Frittata	1459
Shirred Potatoes and Pork Chops	1460
Creamy Potato With Rosemary Soup	1461
Addictive Sweet Potato Burritos	1462
My Grandma's Anise Potato Salad	1463
Cheesy Potato Knipla Soup	1464
The Best Mashed Potatoes	1465
Fruited Sweet Potatoes	1466
Potato Skins	1467
Potato Bread	1468
The Original Potato Salad with Real Mayonnaise	1469
African Sweet Potato and Peanut Soup	1470

# Table Of Contents

Stovetop Pork Chops and Potatoes	1471
Chicken Ranch Potatoes	1472
Sweet Potato French Toast	1473
Good Potatoes	1474
Potatoless Salad	1475
Herbed Potato Wedges	1476
Cindy's Really Good Au Gratin Potatoes	1477
Creamy Au Gratin Potatoes	1478
Mashed Sweet Potatoes	1479
Creamy PHILLY Potato Leek Soup	1480
Crispy Potato Pancakes	1481
Hamburger, Potato, and Kidney Bean Casserole	1482
Potato Soup XI	1483
Old Fashioned Potato Salad	1484
Vegan Potatoes au Gratin	1485
Rosemary-Roasted Chicken and Potatoes	1486
Kikuchan's Potato-Crab Salad	1487
Moe's Fabulous Mashed Potatoes	1488
Sweet Potato Pancakes	1489
Oven Fried Sesame Potatoes	1490
Roasted Sweet Potato and Rocket Salad	1491
Potatoes and Peppers	1492
Tropical Sweet Potatoes	1493
Oven Potato Wedges	1494
Potato Egg Supper	1495
Sweet Potato and Hazelnut Mashed Potatoes	1496
Grilled Sweet Potatoes	1497
Rosemary Baked Potato Wedges	1498
Garlicky Potatoes	1499
Cookout Potatoes	1500
Sweet Potatoes With Feta Cheese	1501
Sausage and Potato Breakfast Skillet	1502
Monterey Chicken with Potatoes	1503
Lemon Parsley Potatoes	1504
Potato, Broccoli and Cheese Soup	1505

# Table Of Contents

Potato Pouches	1506
Spicy Potato Soup II	1507
Chuck and Potato Bake	1508
Mom's Russian Potato Salad	1509
Potato Basil Scramble	1510
Sweet Potato Bisque	1511
Deluxe Mashed Potatoes	1512
Simple Sweet Potato Soup	1513
Crispy Oven-Roasted Rosemary Chicken with Sausage and Chicken, Pickles, and Potatoes	1514 1515
Pork and Potatoes	1516
Potatoes Romanoff	1517
Ham, Potato, and Cheese Soup	1518
Sweet Potato and Apple Soup	1519
Spicy Potato Soup I	1520
Sweet Potato Pie III	1521
Potato (Velveeta®) Cheese Soup	1522
Charline's Sweet Potato Casserole	1523
Spinach Caramelized Onion And Muenster Au Gratin Potatoes	1524
Potato Donut Holes	1525
EZ Kid's Potato Salad	1526
Potato and Onion Soup	1527
Pork with Roasted Peppers and Potatoes	1528
Potato Chip Cookies VI	1529
Warm Steak and Potato Salad	1530
Potatoes and Onions	1531
Sweet Potato Fluff	1532
Sweet Potatoes with Sausage and Peppers	1533
Chicken Potato Salad	1534
White Potato Pie	1535
Mom's Italian Potato Salad	1536
Scored Potatoes	1537
Potato Corn Casserole	1538
Ultimate Mashed Potatoes	1539
Sweet Potato Rosti	1540

# Table Of Contents

Kay Dee's Recipe for Potato Latkes	1541
Creamy Sweet Potato Soup	1542
Bud's Potato Salad	1543
Potato Dumplings II	1544
Sweet Potato Pie	1545
Mashed Potato 'n' Parsnip	1546
Chinese Chicken and Potato Soup	1547
Baked Potato Soup I	1548
Roasted Chicken and Potatoes	1549
Grilled Vegetable Potato Skins	1550
Russian Mushroom and Potato Soup	1551
Sweet Potato Casserole II	1552
Microwave Potato Ham Dinner	1553
Chilled Kale and Potato Soup	1554
Spicy Potatoes and Scrambled Eggs	1555
Potato-Crusted Scallops	1556
Mini Sweet Potato Pies	1557
Baked Kielbasa and Potatoes in Sauce	1558
Leek Potato Mushroom Cheddar Soup	1559
Delicious Potato Salad Bake	1560

# Homemade Mashed Potatoes

## Ingredients

5 medium baking potatoes,  
peeled and sliced  
1 cup shredded Monterey Jack  
cheese  
1/2 cup garlic seasoned bread  
crumbs  
1/2 cup milk  
1 tablespoon butter  
salt and pepper to taste

## Directions

Preheat the oven to 400 degrees F (200 degrees C).

Place the potatoes into a saucepan, and fill with enough water to cover. Bring to a boil. Cook for 5 to 10 minutes, just until soft. Drain water, and mash potatoes. Beat in the butter, and about half of the milk using an electric mixer. Add more milk if needed to achieve the desired consistency of mashed potato. Season with salt and pepper.

Spread potatoes evenly in a 9x13 inch baking dish, or desired casserole dish. Sprinkle the bread crumbs and cheese over the top.

Bake for about 10 minutes in the preheated oven, until the cheese is melted and the top is browned. Serve immediately.

# Potato Puff Casserole

## Ingredients

1 small onion, chopped  
2 tablespoons butter or margarine  
1/2 cup milk  
1/2 teaspoon ground mustard  
1/4 teaspoon salt  
1/8 teaspoon pepper  
2 cups mashed potatoes  
(prepared with milk and butter)  
2 eggs, separated  
1 cup shredded Cheddar cheese  
(optional)

## Directions

In a skillet, saute onion in butter until tender. Stir in milk, mustard, salt and pepper; bring to a boil. Remove from the heat; stir in potatoes and mix well. Stir in egg yolks until smooth. Cool at room temperature for 15 minutes. Stir in the cheese if desired.

In a small mixing bowl, beat egg whites until soft peaks form. Fold into the potato mixture. Spoon into a greased 1-qt. baking dish.

Bake at 350 degrees for 40-45 minutes or until puffed and lightly browned. Yield: 6 servings.



# Spinach and Potato Pie

## Ingredients

3 medium potatoes  
2 (10 ounce) packages frozen  
chopped spinach, thawed and  
drained  
3 green onions, chopped  
8 ounces ricotta cheese  
1/2 lemon, juiced  
1 pinch salt and pepper to taste  
1 cup shredded mozzarella  
cheese  
4 matzo sheets

## Directions

Preheat the oven to 400 degrees F (200 degrees C). Place the potatoes in the preheated oven, and bake for 45 minutes, or until tender. Turn once or twice. Cool, peel and cut into 1/4 inch slices.

Reduce the oven temperature to 350 degrees F (175 degrees C).

In a medium bowl, stir together the spinach, green onion, ricotta cheese, lemon juice, salt and pepper. Wet the matzo sheets under warm running water briefly on each side, just until pliable. Place one in the bottom of a 9 inch square baking dish. Spread 1/4 of the ricotta mixture over it, followed by a layer of potato slices. Sprinkle 1/4 of the mozzarella cheese over the potatoes. Repeat the layers, and finish with mozzarella cheese on top.

Bake for 35 minutes in the preheated oven, until the cheese on top is bubbly and golden brown. Keep warm until you are ready to serve. Cut into squares.

# Hot Red Potato Salad

## Ingredients

6 red potatoes  
6 slices bacon, diced  
1 onion, diced  
1/2 cup chopped celery  
1 cube chicken bouillon  
1/2 cup boiling water  
1 cup vinegar  
2 teaspoons salt  
1/4 teaspoon ground black pepper  
1 egg, beaten  
1/4 cup chopped fresh parsley

## Directions

Clean and scrub baking potatoes. Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain, cool and cut into thick slices; place slices in a large bowl.

Place bacon in a large, deep skillet. Cook over medium high heat until crisp. Stir the onion and celery into the skillet and cook gently until the vegetables turn yellow.

Dissolve the bouillon cube in boiling water and stir in the vinegar, salt and pepper. Pour the broth mixture into the skillet with the bacon/onion mixture and bring the water to a boil.

Add the egg slowly, stirring until the mixture is slightly thickened. Pour the vegetable mixture over the potatoes, add parsley and toss lightly.

# Potato Chowder Soup II

## Ingredients

4 slices bacon, chopped  
1/2 large onion, diced  
1/2 teaspoon celery salt  
4 large potatoes, cubed  
1/2 large carrot, diced  
5 cups vegetable broth  
3 cups milk  
1/2 teaspoon seasoning salt  
3 pinches dried dill weed  
1 tablespoon ground black pepper

## Directions

In a large saucepan over medium heat, cook bacon until crisp. Remove bacon from pan, leaving drippings. Cook onion in drippings until tender. Stir in celery salt, potatoes, carrot and broth. Bring to a boil, then reduce heat and simmer until vegetables are tender, 20 minutes. Stir in milk, seasoning salt, dill and pepper. Heat through and serve.

# Sweet Potato Turkey Hash

## Ingredients

4 sweet potatoes, peeled and diced  
3 tablespoons vegetable oil  
1 large Spanish onion, chopped  
2 large green bell peppers, diced  
1/2 teaspoon ground cumin, or to taste  
salt and pepper to taste  
2 cups chopped cooked turkey

## Directions

Bring a large pot of water to a boil. Add sweet potatoes, and cook for about 5 minutes, or until tender. Drain, and set aside.

While the sweet potatoes are boiling, heat 1 tablespoon oil in a large skillet over medium-high heat. Saute the onion and green pepper with until tender. Season with cumin, salt, and pepper.

In a large bowl, toss together the sweet potatoes, onion mixture, and turkey. Heat remaining oil in a large skillet over medium heat. Place the sweet potato mixture in the skillet, flatten with a large spoon or spatula, and cook until the bottom is crisp. Carefully turn and cook the other side until crisp. Serve warm.

# Baked Potato Skins

## Ingredients

4 large baking potatoes, baked  
3 tablespoons vegetable oil  
1 tablespoon grated Parmesan cheese  
1/2 teaspoon salt  
1/4 teaspoon garlic powder  
1/4 teaspoon paprika  
1/8 teaspoon pepper  
8 bacon strips, cooked and crumbled  
1 1/2 cups shredded Cheddar cheese  
1/2 cup sour cream  
4 green onions, sliced

## Directions

Cut potatoes in half lengthwise; scoop out pulp, leaving a 1/4-in. shell (save pulp for another use). Place potato skins on a greased baking sheet. Combine oil, Parmesan cheese, salt, garlic powder, paprika and pepper; brush over both sides of skins. Bake at 475 degrees F for 7 minutes; turn. Bake until crisp, about 7 minutes more. Sprinkle bacon and cheddar cheese inside skins. Bake 2 minutes longer or until the cheese is melted. Top with sour cream and onions. Serve immediately.

# Herby Roasted Potato Wedges

## Ingredients

5 large potatoes, peeled and cut into wedges  
1/4 cup vegetable oil  
1/4 cup chopped fresh parsley  
1 tablespoon chopped fresh thyme  
1 tablespoon chopped fresh oregano  
1 teaspoon salt  
1 teaspoon black pepper

## Directions

Preheat oven to 450 degrees F (230 degrees C).

In a large bowl, toss potato wedges with oil. Arrange in a single layer in a roasting pan.

Bake in preheated oven for 50 minutes. Sprinkle with parsley, thyme, oregano, salt and pepper. Bake for 10 minutes, or until golden brown.

# Orange Glazed Sweet Potatoes

## Ingredients

6 sweet potatoes  
3/4 cup boiling water  
1 teaspoon salt  
3 tablespoons butter  
1/2 tablespoon orange zest  
1 tablespoon orange juice  
3/4 cup light corn syrup  
1/4 cup packed brown sugar  
4 large orange slices, halved

## Directions

Pare and halve sweet potatoes.

Combine peel, juice, corn syrup, and brown sugar.

Add sweet potatoes, boiling water, and salt to a large saucepan. Simmer, covered, until tender; this should take about 15 minutes. Drain off liquid, leaving 1/4 cup in skillet. Dot potatoes with butter or margarine. Pour orange juice mixture over potatoes, and add orange slices. Cook, uncovered, over low heat until glazed, an additional 15 minutes. Baste often, and turn once while cooking.

# Summer Potato Salad

## Ingredients

5 cups peeled and cubed potatoes  
3 eggs  
1/3 cup lemon juice  
1/4 cup vegetable oil  
2 teaspoons white sugar  
1 1/2 teaspoons seasoning salt  
1 1/2 teaspoons Worcestershire sauce  
1 teaspoon ground mustard  
1/4 teaspoon ground black pepper  
1/2 cup mayonnaise  
1/4 cup chopped green onions  
1/3 cup chopped celery  
3 tablespoons chopped fresh parsley

## Directions

Bring a large pot of salted water to a boil. Add potatoes; cook until tender but still firm, about 15 minutes. Drain, and transfer to a large bowl.

Place eggs in a saucepan, and cover completely with cold water. Bring water to a boil. Cover, remove from heat, and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, and cool. Peel, chop, and add to potatoes.

In a small bowl, combine lemon juice, oil, sugar, seasoned salt, Worcestershire sauce, mustard powder and black pepper; mix well. Blend in mayonnaise. Pour lemon dressing over potatoes, and stir to coat.

Mix in green onions, celery, and parsley. Refrigerate for at least 2 hours before serving.



# Idaho Potato Cake

## Ingredients

1 cup butter or margarine,  
softened  
2 cups sugar  
2 eggs  
1 cup cold mashed potatoes  
1 teaspoon vanilla extract  
2 cups all-purpose flour  
1/4 cup baking cocoa  
1 teaspoon baking soda  
1 cup milk  
1 cup chopped nuts

## Directions

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 a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 40-45 minutes or until cake tests done. Cool on a wire rack.

# Potato Pancakes

## Ingredients

5 potatoes, peeled and shredded  
2 eggs, beaten  
1 onion, finely chopped  
3 tablespoons all-purpose flour  
salt and pepper to taste  
3 tablespoons vegetable oil

## Directions

In a large bowl, stir together potatoes, eggs, onion, flour, salt and pepper.

In a large skillet, heat oil over medium high heat. Drop large spoonfuls of the potato batter into the skillet and flatten cakes slightly with a spatula. Cook for about 4 minutes on each side, until golden brown. Serve immediately.

# Sweet Potato Casserole with Bacon

## Ingredients

4 large sweet potatoes, quartered  
4 slices bacon  
3 tablespoons butter  
1/2 teaspoon ground cinnamon  
1/4 teaspoon ground nutmeg  
1/2 cup light cream  
1/4 cup milk  
salt and ground black pepper to taste

## Directions

Preheat an oven to 325 degrees F (165 degrees C). Grease a 2-quart baking dish; set aside.

Place the sweet potatoes into a large pot and cover with salted water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain and allow to steam dry until cool enough to handle.

Meanwhile, place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned and crisp, about 10 minutes. Drain the bacon slices on a paper towel-lined plate. Chop the bacon coarsely; set aside.

Slip the skins off the potatoes and discard; blend the potatoes in an electric blender or food processor until smooth. Stir in the butter, cinnamon, nutmeg, cream, and milk. Mix well; season to taste with salt and pepper. Spread the potato mixture in the prepared baking dish.

Bake in the preheated oven until heated through, about 18 minutes. Remove from the oven; sprinkle the potatoes with the bacon. Return to the oven and bake for an additional 5 minutes.

# Easy Scalloped Potatoes

## Ingredients

8 large potatoes, peeled and sliced  
14 slices Cheddar cheese  
1/2 cup all-purpose flour  
1 pinch ground black pepper  
1 cup milk

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Layer the bottom of a 2 quart casserole dish with potatoes. Cover the potatoes with a layer of cheese, followed by a light dusting of flour and pepper. Repeat the layering process until all of the ingredients are used up. Pour milk over the entire casserole.

Bake at 350 degrees F (175 degrees C) until the potatoes are cooked and the cheese is bubbly.

# Homestyle Potato Chips

## Ingredients

4 medium potatoes, peeled and sliced paper-thin  
3 tablespoons salt  
1 quart oil for deep frying

## Directions

Place potato slices into a large bowl of cold water as you slice. Drain, and rinse, then refill the bowl with water, and add the salt. Let the potatoes soak in the salty water for at least 30 minutes. Drain, then rinse and drain again.

Heat oil in a deep-fryer to 365 degrees F (185 degrees C). Fry potato slices in small batches. Once they start turning golden, remove and drain on paper towels. Continue until all of the slices are fried. Season with additional salt if desired.

# Skillet Squash and Potatoes

## Ingredients

1 small potato, peeled and thinly sliced  
1/4 cup chopped onion  
1 tablespoon cooking oil  
1 small yellow summer squash, sliced  
1/4 teaspoon salt  
1/8 teaspoon pepper  
1 dash paprika

## Directions

In a covered skillet over medium-low heat, cook potato and onion in oil for 12 minutes. Add squash; cook, uncovered, for 8-10 minutes or until the vegetables are tender, stirring occasionally. Season with salt, pepper and paprika.

# Scrumptious Sweet Potato Casserole

## Ingredients

3 cups cooked and mashed sweet potatoes  
2/3 cup white sugar  
1/4 cup butter, softened  
1 teaspoon vanilla extract  
1/2 cup milk  
2 eggs, beaten  
1 cup packed light brown sugar  
1 cup chopped pecans  
1/2 cup all-purpose flour  
1/3 cup butter, softened

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

In a large mixing bowl, combine sweet potatoes, white sugar, 1/4 cup margarine, vanilla, milk, and beaten eggs. Mix well. Pour mixture into prepared baking dish.

In a medium mixing bowl, combine brown sugar, chopped pecans, flour, and 1/4 cup margarine. Mix well. Sprinkle over sweet potato mixture.

Bake for 25 to 30 minutes.

# Oven Roasted Red Potatoes and Asparagus

## Ingredients

1 1/2 pounds red potatoes, cut into chunks  
2 tablespoons extra virgin olive oil  
8 cloves garlic, thinly sliced  
4 teaspoons dried rosemary  
4 teaspoons dried thyme  
2 teaspoons kosher salt  
1 bunch fresh asparagus, trimmed and cut into 1 inch pieces  
ground black pepper to taste

## Directions

Preheat oven to 425 degrees F (220 degrees C).

In a large baking dish, toss the red potatoes with 1/2 the olive oil, garlic, rosemary, thyme, and 1/2 the kosher salt. Cover with aluminum foil.

Bake 20 minutes in the preheated oven. Mix in the asparagus, remaining olive oil, and remaining salt. Cover, and continue cooking 15 minutes, or until the potatoes are tender. Increase oven temperature to 450 degrees F (230 degrees C). Remove foil, and continue cooking 5 to 10 minutes, until potatoes are lightly browned. Season with pepper to serve.



# Amish Potato Salad

## Ingredients

6 medium white potatoes with skin  
1 small onion, finely chopped  
1 cup chopped celery  
1 cup chopped carrots  
1 teaspoon celery seed  
4 hard-cooked eggs, peeled and chopped  
  
2 eggs, beaten  
3/4 cup white sugar  
1 teaspoon cornstarch  
1/2 teaspoon salt  
1/3 cup apple cider vinegar  
1/2 cup milk  
1 teaspoon prepared yellow mustard  
3 tablespoons butter  
1 cup mayonnaise or salad dressing

## Directions

Place the potatoes into a large pot, and fill with enough water to cover. Bring to a boil, and cook for about 20 minutes, or until easily pierced with a fork. Drain, and set aside to cool.

While the potatoes are cooking, whisk together 2 eggs, sugar, cornstarch, and salt in a saucepan. Stir in the vinegar, milk, and mustard. Cook over medium heat, stirring frequently, until thickened, about 10 minutes. Remove from heat, and stir in the butter. Refrigerate until cool, then stir in the mayonnaise.

Peel the potatoes if desired, and cut into medium dice. Place in a large bowl, and toss with the onion, celery, carrots, celery seed and hard-cooked eggs. Gently fold in the dressing. Refrigerate until serving. I personally like this to sit for at least a day before serving to let the flavors blend, but you may serve it as soon as it is chilled.

# Roast Potatoes

## Ingredients

2 pounds red potatoes, cut into quarters  
2 tablespoons vegetable oil  
1 teaspoon salt  
1/2 teaspoon freshly ground black pepper  
1/2 teaspoon dried rosemary, crushed

## Directions

Preheat oven to 450 degrees F (250 degrees C).

Place potatoes in a large roasting pan and toss with oil, salt, pepper, and rosemary until evenly coated. Spread out potatoes in a single layer.

Bake in preheated oven for 20 minutes, stirring occasionally. Serve immediately.

# Spicy Potato Noodles (Bataka Sev)

## Ingredients

For the Green Chile Paste:

1/4 cup chopped fresh green chile peppers

1 tablespoon coarsely chopped garlic

2 tablespoons fresh ginger, peeled and coarsely chopped

1 teaspoon salt

1/8 teaspoon ground turmeric

2 teaspoons vegetable oil

For the Noodles:

1 pound potatoes, peeled

3 cups water

3 1/2 cups chickpea flour

2 1/2 teaspoons salt

1 teaspoon ground turmeric

2 tablespoons mustard oil

vegetable oil for deep frying

## Directions

Combine the chiles, garlic, ginger, 1 teaspoon salt, 1/8 teaspoon turmeric, and 2 teaspoons vegetable oil in a food processor or mortar and pestle and process into a fine paste. (Add a tablespoon of water if you need more liquid.) Set aside.

Place the potatoes in a saucepan with the water and bring to a boil over high heat. Reduce the heat to low, cover the pan, and cook the potatoes until they're soft and easily pierced with a fork, about 15 minutes. Reserve the cooking water.

Mash the potatoes while they're still warm, using some of the cooking water to get a smooth consistency. Mix in 1 tablespoon green chile paste, chickpea flour, 2 1/2 teaspoons salt, 1 teaspoon turmeric, and mustard oil. Add enough reserved potato-cooking water as needed to make a soft dough. Taste the dough for heat level and seasoning (the dough will taste raw, but should be salty and spicy; the flavors will mellow slightly during cooking). Add more salt and chile paste if desired.

Heat the cooking oil in a deep pan over medium-high heat. Use a potato ricer (or sev machine, if you have one) to press noodles into the oil. Fry until golden brown and crisp, about two minutes. Use a skimmer or slotted spoon to transfer the noodles to a paper towel-lined bowl. Repeat until all noodles are fried. Store in an airtight container for up to two weeks.

# Cheddar Broccoli Chicken and Mashed Potatoes

## Ingredients

1 tablespoon vegetable oil  
4 skinless, boneless chicken  
breasts  
1 (10.75 ounce) can Campbell's®  
Condensed Broccoli Cheese Soup  
or Campbell's® Condensed 98%  
Fat Free Broccoli Cheese Soup  
1/3 cup milk  
2 cups fresh broccoli flowerets or  
frozen broccoli flowerets  
4 cups hot mashed potatoes

## Directions

Heat oil in skillet. Add chicken and cook until browned.

Add soup, milk and broccoli. Heat to a boil. Cover and cook over low heat 5 minutes or until done. Serve over potatoes.

# Ham and Creamy Potato Scallops

## Ingredients

5 pounds white potatoes, partially cooked  
3 tablespoons butter  
1/4 cup flour  
1/4 cup chopped onion  
1/2 cup sliced celery  
1 pound cooked ham, diced  
1 (14.5 ounce) can chicken broth  
1/4 cup mayonnaise  
1 cup processed American cheese spread  
salt and pepper to taste

## Directions

Cool and peel potatoes; slice 1/4 in. thick. Spread in greased 2-qt. casserole. In saucepan, melt butter and stir in flour until well blended. Add onion, celery, ham, broth, mayonnaise and cheese spread; cook until thickened. Season with salt and pepper, if desired. Pour ham and cheese mixture over potatoes and toss gently. Bake at 275 degrees F for 1 hour or until potatoes are tender.

# Mashed Potatoes with Spinach Pesto

## Ingredients

8 red potatoes, peeled and cubed  
2 cloves garlic, minced  
1 tablespoon olive oil  
1 (14 ounce) can vegetable broth  
3/4 (10 ounce) bag washed fresh spinach  
1/2 cup grated Parmesan cheese  
salt and pepper to taste

## Directions

Place potatoes into a large pot and cover with salted water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain and allow to steam for a few minutes. Meanwhile, place garlic, olive oil, vegetable broth, and spinach into a blender. Puree until smooth and set aside.

When the potatoes are ready, mash until smooth, then fold in Parmesan cheese, and season to taste with salt and pepper.

# Ricci's Potatoes

## Ingredients

8 baking potatoes  
1 cup butter, melted and cooled to lukewarm  
3 cups half-and-half cream  
1 onion, chopped  
salt and pepper to taste

## Directions

Two days before serving, boil potatoes whole, with skins, until tender, about 25 minutes. When you can insert a fork and remove it easily, they are done. Drain, and refrigerate.

The day before serving, peel and grate the potatoes. I like to use a food processor with grating attachment. Place the potatoes into a large bowl and toss gently with melted butter, half-and-half, onion, salt and pepper. Cover and refrigerate.

The day of the meal, preheat the oven to 350 degrees F (175 degrees C). Bake for 1 hour, uncovered. You may broil for a minute at the end to brown the top if you like.

# Grilled Potato Skins

## Ingredients

2 large baking potatoes  
2 tablespoons butter, melted  
2 teaspoons minced fresh rosemary  
1/2 teaspoon salt  
1/2 teaspoon pepper  
1 cup shredded Cheddar cheese  
3 bacon strips, cooked and crumbled  
2 green onions, chopped  
Sour cream

## Directions

Cut each potato lengthwise into four wedges. Cut away the white portion, leaving 1/4 in. on the potato skins. Place skins on a microwave-safe plate. Microwave, uncovered, on high for 8-10 minutes or until tender. Combine the butter, rosemary, salt and pepper; brush over both sides of potato skins.

Grill potatoes, skin side up, uncovered, over direct medium heat for 2-3 minutes or until lightly browned. Turn potatoes and position over indirect heat; grill 2 minutes longer. Top with cheese. Cover and grill 2-3 minutes longer or until cheese is melted. Sprinkle with bacon and onions. Serve with sour cream.



# Panellets - Catalan Potato Cookies

## Ingredients

1 pound small potatoes, scrubbed  
1 cup almonds  
1 cup white sugar  
1 egg white  
1 cup chopped almonds

## Directions

Place potatoes in a saucepan with enough water to cover. Bring to a boil, and cook until tender, 20 to 30 minutes. When done, you can stab them with a fork, and they will fall off easily. Drain, cool slightly, and peel.

Preheat the oven to 350 degrees F (175 degrees C).

Place 1 cup of almonds into a food processor, and grind to a fine powder. Add sugar to almonds, and process to mix. Transfer to a medium bowl. Add potatoes to the almond mixture, and mash together until it becomes a very thick paste. Roll into 1 inch balls, and roll the balls in chopped almonds. Place cookies on a baking sheet, and brush with egg white.

Bake for 10 to 15 minutes in the preheated oven, until the tops are brown. Gently remove from the baking sheets, and cool on a plate in the refrigerator. Serve cold. They are supposed to be squishy when you eat them.

# Plain Potato Soup

## Ingredients

4 potatoes, peeled and cubed  
water to cover  
2 (12 fluid ounce) cans evaporated  
milk  
4 tablespoons unsalted butter  
salt and pepper to taste

## Directions

Place the potatoes in a large pot over high heat. Add water to cover, about 1 inch over the potatoes. Boil for about 10 to 15 minutes, or until potatoes are tender. Do not drain.

Reduce heat to low and pour in the evaporated milk and the butter. Mash the potatoes in the pot with a potato masher. Season with salt and white pepper to taste.

# Potato Sloppy Joe Bake

## Ingredients

1 pound ground beef  
1 (15 ounce) can sloppy joe sauce  
1 (10.75 ounce) can condensed  
cream of potato soup, undiluted  
1 (32 ounce) package frozen  
cubed hash brown potatoes,  
thawed  
1 cup shredded Cheddar cheese

## Directions

In a skillet, cook beef over medium heat until no longer pink; drain. Add sloppy joe sauce and soup. Place hash browns in a greased 13-in. x 9-in. x 2-in. baking dish. Top with beef mixture. Cover and bake at 450 degrees F for 20 minutes. Uncover; bake 10 minutes longer or until heated through. Sprinkle with cheese.

# Baked Potato Soup III

## Ingredients

4 baking potatoes  
2/3 cup butter  
2/3 cup all-purpose flour  
6 cups milk  
1 cup chopped green onions  
3/4 teaspoon salt  
1/2 teaspoon ground black pepper  
12 slices cooked bacon, crumbled  
5 ounces shredded Cheddar cheese  
1 (8 ounce) container sour cream

## Directions

Bake potatoes 1 hour in a 400 degree F (200 degree C) oven. Scoop out the inside of the potatoes and set aside. Reserve the skins for another recipe or discard.

Melt the butter in a large skillet over medium low heat. Stir in the flour to make a roux. Cook about 1 minute, stirring constantly. Gradually pour in the milk while stirring until all the milk has been added. Bring heat to medium and keep stirring until the soup mixture starts to get thick.

Add the potatoes, green onions, salt, ground black pepper, bacon and cheese. Stir well and continue to heat for about 15 minutes, allowing the flavors to blend. Stirring well, mix in the sour cream until well blended with the soup. Serve immediately.

# Perfect Baked Potato

## Ingredients

1 medium baking potato  
1 teaspoon olive oil  
1/2 teaspoon salt  
2 teaspoons butter  
1 pinch freshly ground black pepper  
1/4 cup shredded Cheddar cheese

## Directions

Preheat the oven to 300 degrees F (150 degrees C). Scrub the potato, and pierce the skin several times with a knife or fork. Rub the skin with olive oil, then with salt.

Place the potato in the preheated oven, and bake for 90 minutes, or until slightly soft and golden brown. Slice the potato down the center, and serve with butter and black pepper. Sprinkle shredded Cheddar cheese over the top, if desired.

# Mashed Potato Casserole

## Ingredients

1 cup milk  
1 (8 ounce) package cream cheese, softened  
1 (8 ounce) package onion dip  
2 eggs, beaten  
2 cups water  
1/2 cup margarine  
1 teaspoon salt  
3 cups instant mashed potato flakes  
2 tablespoons margarine

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 2 1/2 quart casserole dish.

Blend together milk, cream cheese, onion dip and eggs.

In a saucepan over medium heat, combine water, margarine and salt. Bring to a boil and add instant potato mix; mix well. Add cream cheese mixture, mix well and pour into prepared dish.

Dot the top with margarine and bake at 350 degrees F (175 degrees C) for 30 to 45 minutes.

# Butternut Squash-Sweet Potato Ginger Bisque

## Ingredients

1 (2 pound) butternut squash - peeled, seeded, and cut into large chunks  
4 sweet potatoes, peeled and cut into chunks  
1 onion, peeled and chopped  
1 (2 inch) piece fresh ginger, peeled and finely chopped  
3 cloves garlic, peeled and chopped  
1 1/2 quarts water, or amount to cover  
1 cup plain yogurt, or amount desired (optional)  
salt and ground black pepper to taste

## Directions

Place the squash, sweet potatoes, onion, ginger, and garlic in a large pot. Pour in enough water to cover the vegetables. Bring to simmer over medium heat, and cook until vegetables are tender and can be easily pierced with a fork, 30 to 45 minutes.

Remove pot from heat. Place soup in batches into a blender or the bowl of a food process. Pulse until smooth. Return soup to pot, and whisk in yogurt. Season with salt and pepper to taste. If necessary, reheat soup over low heat, but do not allow to boil.

# Red Potato Bites

## Ingredients

1 1/2 pounds small round red potatoes  
4 slices bacon  
1 cup sour cream  
1/2 teaspoon seasoned salt  
1/4 teaspoon black pepper  
1 tablespoon chopped fresh chives  
1/2 cup shredded Cheddar cheese  
parsley

## Directions

Preheat the oven to 375 degrees F (190 degrees C). Place potatoes in a saucepan, and add enough water to cover. Bring to boil, and cook until tender but still firm, about 10 minutes. Drain, and cool in a bowl of cold water.

Cook bacon in a skillet over medium-high heat until evenly browned. Drain, crumble, and set aside.

Remove cooled potatoes from water. Pat dry with a paper towel, and cut in half. Using a small spoon, carefully remove a small amount from center, leaving approximately 1/4 inch rim around each potato. Set reserved potato aside.

In a bowl, mix together reserved potato, sour cream, bacon, seasoned salt, pepper, and chives. Spoon a small amount of mixture into each potato half and place on a baking sheet. Top each potato off with some shredded cheese.

Bake for 10 minutes in the preheated oven, or until cheese is melted and potatoes are warmed through. Garnish with parsley, and serve.



# Potato Bread II

## Ingredients

1 1/3 cups warm water (110 degrees F/45 degrees C)  
3 1/4 cups bread flour  
1/2 cup dry potato flakes  
2 tablespoons dry milk powder  
2 tablespoons white sugar  
1 1/4 teaspoons salt  
2 tablespoons vegetable oil  
1 3/4 teaspoons active dry yeast

## Directions

Place ingredients in the bread machine in the order suggested by the manufacturer. Set machine to Light Crust.

# Broccoli Potato Soup

## Ingredients

2 cups broccoli florets  
1 small onion, thinly sliced  
1 tablespoon butter or margarine  
1 (10.75 ounce) can condensed cream of potato soup, undiluted  
1 cup milk  
1/2 cup water  
3/4 teaspoon minced fresh basil  
1/4 teaspoon pepper  
1/3 cup shredded Cheddar cheese

## Directions

In a large saucepan, saute broccoli and onion in butter until tender. Stir in soup, milk, water, basil and pepper; heat through. Add cheese; stir until melted.

# Crumby Potatoes

## Ingredients

1/2 cup dry bread crumbs  
1 teaspoon paprika  
1 teaspoon salt  
1/4 teaspoon dried basil  
1/4 teaspoon dried oregano  
1/8 teaspoon ground black pepper  
4 large baking potatoes, peeled and halved lengthwise  
2 tablespoons melted butter

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a small shallow bowl, mix bread crumbs, paprika, salt, dried basil, dried oregano and pepper.

Brush potato halves with melted butter, and roll in the bread crumb mixture to coat.

Arrange potato halves in a medium baking dish. Bake 1 hour in the preheated oven, or until tender.

# Grilled Steak and Potato Salad

## Ingredients

1/4 cup red wine vinegar  
1 tablespoon Dijon mustard  
2 teaspoons jarred minced garlic  
1 teaspoon salt  
1/2 teaspoon dried thyme leaves  
1/2 teaspoon freshly ground black pepper  
1/2 teaspoon granulated sugar  
3/4 cup CRISCO® Oil  
1 1/2 pounds small red potatoes, scrubbed and quartered  
1 pound boneless sirloin, New York Strip or Delmonico steak  
1/2 pound fresh green beans, cut into 1-inch pieces  
1/2 pound white mushrooms, rinsed, stems trimmed and thinly sliced  
1 medium red bell pepper, seeds and ribs removed and thinly sliced  
1/2 small red onion, peeled and thinly sliced  
1 pint cherry tomatoes, rinsed and halved  
Bibb or head lettuce leaves

## Directions

Whisk together vinegar, mustard, garlic, salt, thyme, pepper and sugar. Add CRISCO® Oil; whisk until thoroughly blended.

Place steak in re-sealable plastic bag. Pour one-third of dressing over meat. Marinate 30 minutes.

Place potatoes in large pot. Cover with cold water; add salt. Bring to boil on high heat. Boil for 12-15 minutes, or until tender when pierced with a knife. Drain. Place in large mixing bowl. Toss with half of remaining dressing.

Prepare grill or broiler.

Microwave green beans on high for 2 minutes, or until crisp-tender. Set aside. Add green beans, mushrooms, red bell pepper, onion and tomatoes to potatoes; toss gently to mix.

Remove steak from marinade; discard marinade. Season steak with salt and pepper.

Grill steak to desired doneness; allow to rest 5 minutes before slicing into thin slices across the grain.

Arrange lettuce leaves on 4 plates. Top with vegetable mixture. Place steak slices on top; drizzle with remaining dressing. Serve immediately.

# Potato Chowder

## Ingredients

1 teaspoon CRISCO® Canola or Vegetable Oil  
1 1/2 cups carrots, chopped  
1 1/2 cups celery, chopped  
1 onion, chopped  
2 cloves garlic, chopped  
2 pounds Yukon Gold potatoes, peeled and chopped in 1-inch pieces  
4 cups chicken stock, vegetable stock or water  
2 (12 fluid ounce) cans Regular, 2% or Fat Free Carnation® Evaporated Milk  
1/4 cup chopped fresh dill  
Salt to taste

## Directions

Heat oil on medium heat in a large (4 L/16 cup) pot. Add next 4 ingredients. Cook, stirring occasionally, for 5 minutes, or until onions are tender. Add potatoes and stock. Bring to a boil, cover and lower heat. Simmer 15 minutes, until potatoes are tender. Add Carnation® Milk and cook for an additional 5 minutes. Puree half the soup. Return to pot and combine well. Stir in dill. Add salt to taste.

# Babaci's Potato Pierogi

## Ingredients

12 Yukon Gold potatoes, peeled and quartered  
3 eggs  
3 tablespoons cream cheese, divided  
3 teaspoons milk, divided  
2 cups all-purpose flour, divided  
2 1/2 (8 ounce) containers cottage cheese  
salt to taste  
2 tablespoons butter  
oil for frying

## Directions

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain and cool.

Meanwhile, prepare dough by combining 1 egg, 1 tablespoon cream cheese, 1 teaspoon milk and 1/2 cup flour. Once all the flour has been worked in, add another 1/2 cup flour, 1 tablespoon cream cheese and 1 teaspoon milk. When the dough is well blended, add 1 egg, 1 tablespoon cream cheese and another 1/2 cup flour; mix well. Finally, add the remaining egg, 1 teaspoon milk and 1/2 cup flour. If dough is too dry, add a little more milk; if too wet, add more flour.

On a well floured surface, roll out 1/4 of the dough to 1/4 inch thickness. Using a glass, muffin cutter, or any rounded surface, cut out circles of dough. Flour both sides of the circle and set aside in a single layer on wax paper. Repeat process with remaining dough.

Mash the potatoes with the cottage cheese, salt and butter. Place a spoonful of the filling slightly below the center of a circle of dough. Fold the dough over and seal edges with fingertips. Use enough filling so that you have to stretch the dough over it, but not so much that it squeezes out when sealed.

Bring a large pot of salted water to a boil. Drop in pierogis, a few at a time. Cook for 1 to 2 minutes, or until they float to the top; drain.

Heat oil in a large skillet over medium-high heat. Fry boiled pierogis in hot oil until crispy.

# Cajun Style Baked Sweet Potato

## Ingredients

1 1/2 teaspoons paprika  
1 teaspoon brown sugar  
1/4 teaspoon black pepper  
1/4 teaspoon onion powder  
1/4 teaspoon dried thyme  
1/4 teaspoon dried rosemary  
1/4 teaspoon garlic powder  
1/8 teaspoon cayenne pepper  
2 large sweet potatoes  
1 1/2 teaspoons olive oil

## Directions

Preheat oven to 375 degrees F (190 degrees C).

In a small bowl, stir together paprika, brown sugar, black pepper, onion powder, thyme, rosemary, garlic powder, and cayenne pepper.

Slice the sweet potatoes in half lengthwise. Brush each half with olive oil. Rub the seasoning mix over the cut surface of each half. Place sweet potatoes on a baking sheet, or in a shallow pan.

Bake in preheated oven until tender, or about 1 hour.

# Old-Fashioned Potato Pancakes

## Ingredients

3 cups shredded peeled potatoes  
2 eggs, lightly beaten  
1/4 cup grated onion  
1/4 cup all-purpose flour  
3 tablespoons minced fresh  
parsley  
1 teaspoon salt  
1 teaspoon pepper

## Directions

Rinse potatoes in cold water; drain thoroughly. In a bowl, mix potatoes, eggs, onion, flour, parsley, salt and pepper. Pour batter by 1/3 cupfuls onto a greased hot griddle. Fry 5-6 minutes on each side or until potatoes are tender and pancakes are golden brown.



# Sausage Potato Medley

## Ingredients

4 cups thinly sliced, peeled potatoes  
1 pound bulk pork sausage  
3/4 cup chopped onion  
1 cup shredded Cheddar cheese  
3 tablespoons butter or margarine  
1/4 cup all-purpose flour  
1/2 teaspoon salt  
1/4 teaspoon pepper  
2 cups milk

## Directions

Place potatoes in a saucepan and cover with water; cover and bring to a boil over medium-high heat. Cook for 5 minutes. Drain; place in a greased 2-qt. baking dish.

In a large skillet, cook sausage and onion over medium heat until meat is no longer pink; drain. Spoon over potatoes; sprinkle with cheese.

In a saucepan, melt butter; stir in flour, salt and pepper until smooth. Gradually add milk. Bring to a boil; cook and stir for 2 minutes or until thickened and bubbly. Pour over cheese. Cover and bake at 350 degrees F for 45-50 minutes or until potatoes are tender.

# Smashed Sweet Potatoes

## Ingredients

3 1/2 pounds sweet potatoes  
3/4 cup brown sugar  
1 orange, juiced and zested  
1/3 cup bourbon  
1/4 cup butter  
1 teaspoon pumpkin pie spice  
2 cups miniature marshmallows  
(optional)

## Directions

Boil sweet potatoes until tender.

Peel and mash until more or less lumpless. Add brown sugar, orange juice and rind, bourbon, butter or margarine, and pumpkin pie spice. Mix well. Spread in shallow dish (10 inch deep dish pie plate works well).

Bake 30 minutes in a 350 degree F (175 degrees C) oven. Top with marshmallows and broil very briefly.

# Dutch Potatoes

## Ingredients

1/4 cup chopped onion  
2 teaspoons butter  
2 cups peeled, cubed potatoes  
1 cup sliced fresh carrots  
1/4 cup sour cream  
1/4 teaspoon salt  
snipped chives

## Directions

In a small skillet, saute onion in butter for 8-10 minutes or until golden brown. Meanwhile, place potatoes and carrots in a large saucepan and cover with water. Bring to a boil. Reduce heat; cover and cook for 10-15 minutes or until tender. Drain. In a small mixing bowl, mash potatoes and carrots. Beat in onion, sour cream and salt. Sprinkle with chives.

# Scalloped Potatoes III

## Ingredients

2 (10.75 ounce) cans condensed cream of mushroom soup  
1 (10.75 ounce) can condensed cream of celery soup  
1 (1 ounce) package dry onion soup mix  
1 teaspoon garlic powder  
2 1/2 cups low-fat milk  
10 pounds potatoes, peeled and sliced  
2 teaspoons salt (optional)  
1 teaspoon ground black pepper  
1 cup shredded Cheddar cheese

## Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium bowl whisk together mushroom soup, celery soup, onion soup mix, garlic powder and milk.

In a large roasting pan layer potatoes and soup mix, ending with soup mix. Season with salt and pepper; sprinkle cheese over the top.

Bake in preheated oven for 60 to 80 minutes, or until potatoes are cooked. Let stand 5 to 10 minutes before serving.

# Potato Casserole III

## Ingredients

1 (2 pound) package frozen hash brown potatoes, thawed  
1 (10.75 ounce) can condensed cream of potato soup  
1 (10.75 ounce) can condensed cream of celery soup  
1 (16 ounce) container sour cream  
salt and pepper to taste  
1/4 cup milk  
1/2 cup chopped onion  
1/2 cup chopped green bell pepper  
1/2 cup chopped fresh parsley  
paprika to taste  
1/4 cup shredded Cheddar cheese

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9 x 13 inch baking dish.

In a large bowl combine hash browns, potato soup, celery soup, sour cream, salt, pepper, milk, onion and bell pepper; mix well. Spoon into prepared pan and sprinkle with parsley, paprika and cheese.

Bake in preheated oven for 1 1/2 to 2 hours.

# Baked Potato Pizza

## Ingredients

1 (6.5 ounce) package pizza crust mix  
3 medium unpeeled potatoes, baked and cooled  
1 tablespoon butter or margarine, melted  
1/4 teaspoon garlic powder  
1/4 teaspoon dried Italian seasoning  
1 cup sour cream  
6 bacon strips, cooked and crumbled  
3 green onions, chopped  
1 1/2 cups shredded mozzarella cheese  
1/2 cup shredded Cheddar cheese

## Directions

Prepare crust according to package directions. Press dough into a lightly greased 14-in. pizza pan; build up edges slightly. Bake at 400 degrees F for 5-6 minutes or until crust is firm and begins to brown.

Cut potatoes into 1/2-in. cubes. In a bowl, combine butter, garlic powder and Italian seasoning. Add potatoes and toss. Spread sour cream over crust; top with potato mixture, bacon, onions and cheeses. Bake at 400 degrees F for 15-20 minutes or until cheese is lightly browned. Let stand for 5 minutes before cutting.

# Stacey's Fabulous Purple Potato Gratin

## Ingredients

4 slices bacon, chopped  
1 leek, sliced  
8 purple potatoes, thinly sliced  
3 tablespoons all-purpose flour  
1/2 cup milk  
6 ounces crumbled goat cheese  
3/4 cup grated Parmesan cheese

## Directions

Preheat oven to 400 degrees F (200 degrees C).

Place bacon in a large, deep skillet. Cook over medium high heat until it starts to brown. Stir in leeks and cook until just tender.

Toss potatoes with flour and stir into leek mixture, coating thoroughly. Pour in milk and stir in goat cheese. Cook until cheese is melted and mixture is bubbly. Pour into a 7x11 inch baking dish and sprinkle with Parmesan cheese.

Bake in preheated oven for 45 minutes, or until top is golden brown and potatoes are tender.

# Microwave Potato Chips

## Ingredients

4 medium Yukon Gold potatoes  
salt to taste

## Directions

Scrub the potatoes, then slice them paper thin. Place a sheet of parchment paper over the bottom of your microwave oven. Place the potato slices in a single layer on top of the paper. Season with salt . Cover the potatoes with a second sheet of parchment paper.

Cook on high power for 8 minutes, or until potato slices are browned and crisp, testing and adjusting the time as necessary since all microwaves cook differently. Remove potato chips from the microwave and cool on a rack. Repeat these steps to cook the remaining potato slices.



# Brunch Potato Casserole

## Ingredients

4 pounds new potatoes, skinned,  
cut into 1-inch cubes  
1 pound processed cheese food,  
cubed  
2 cups mayonnaise  
1 onion, finely chopped  
1 pound bacon, cooked crisp and  
chopped

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Place potatoes in a large pan, fill with water to cover potatoes, and bring to a boil. Cook until potatoes are just soft. Drain, place in a large bowl. While the potatoes are still hot, gently stir in cheese without mashing potatoes. Continue to stir, every minute or so, until cheese is melted.

In a separate bowl, stir together mayonnaise, onion, and bacon. Gently stir into potatoes and cheese. Spread into a 13x9-inch baking dish.

Bake in a preheated oven for 50 minutes.

# Creamy Yukon Mashed Potatoes

## Ingredients

3 pounds Yukon Gold potatoes,  
cubed  
1/2 cup butter  
8 ounces goat cheese  
3 tablespoons chopped fresh dill  
3 tablespoons chopped fresh  
chives  
1/2 cup milk

## Directions

Place the potatoes into a large pot and fill with enough lightly salted water to cover. Bring to a boil, and cook until tender enough to easily pierce with a fork, about 10 minutes. Drain and mash partially, then add the butter and milk. Continue to mash until smooth. Stir in the goat cheese, chives and dill.

# Grandma Newman's Potato and Sausage Stuffing

## Ingredients

6 large potatoes, peeled and quartered  
1/4 cup skim milk  
1 pound ground pork sausage  
1 green bell pepper, chopped  
1 onion, chopped  
1 (1 pound) loaf dry white bread, crusts removed and cubed

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of salted water to a boil. Add potatoes and cook until tender, about 15 minutes. Drain and mash with milk.

Meanwhile, place sausage in a large, deep skillet. Cook over medium high heat until evenly brown. Stir in green pepper and onion and cook for about 5 minutes.

Fold cubed bread into potatoes, then gently fold in sausage mixture. Transfer to a 9x13 inch baking dish.

Bake in preheated oven for 30 to 45 minutes, or until heated through.

# Zucchini/Potato Soup

## Ingredients

5 cups chicken broth  
4 small zucchinis, thinly sliced  
1 large potato, peeled, halved and  
thinly sliced  
1 large onion, thinly sliced  
3 eggs  
2 tablespoons lemon juice  
2 teaspoons dried dill weed  
salt and pepper to taste

## Directions

In a saucepan, bring broth to a boil. Stir in zucchini, potato and onion. Reduce heat and simmer, covered, 15 minutes or until vegetables are tender. In a small bowl, beat eggs; blend in lemon juice and 1/2 cup hot broth. Stir back into the saucepan. Heat over medium for 1 minute, stirring constantly. Do not boil. Stir in dill; season with salt and pepper. Serve immediately.

# Sour Cream Refrigerator Mashed Potatoes

## Ingredients

5 pounds potatoes, peeled and cubed  
6 ounces cream cheese, softened  
1 cup sour cream  
1 tablespoon freeze-dried chives  
salt and pepper to taste  
1/8 teaspoon paprika  
1/4 cup butter

## Directions

Place potatoes in a large pot and cover with water. Bring to a boil and generously salt water. Simmer until potatoes are tender, about 20 minutes. Drain well. Mash potatoes together with cream cheese, sour cream, chives, salt, and pepper. Beat with an electric mixer until smooth. Place in a storage container with the lid off and chill in refrigerator. When potatoes are cold, cover tightly with a lid.

When ready to reheat potatoes, preheat oven to 350 degrees F (175 degrees C). Grease a baking dish and spoon desired amount of potatoes into dish. Sprinkle with paprika and dot with butter. Bake for 30 minutes, or until heated through. Use within 10 days.

# Chunky Bacon and Potato Soup

## Ingredients

3 slices Bob Evans® Bacon, cut into 1/2 inch pieces  
1 small leek, white part only, diced  
1 (20 ounce) package Bob Evans® Home Fries Diced Potatoes  
2 (14 ounce) cans chicken broth  
2 cups whole milk  
1 cup frozen corn, thawed  
1 teaspoon parsley flakes

## Directions

In large saucepan over medium heat, cook bacon until crisp. Remove and set aside. In bacon drippings, saute leeks until softened, about 3 minutes.

Add potatoes and chicken broth. Cover and bring to boil, reduce heat and simmer until potatoes are tender, about 15 minutes. Lightly mash with a potato masher. Add milk, corn, parsley and reserved bacon. Heat until hot, about 5 minutes. Refrigerate leftovers.

# Cinnamon Sweet Potato Slices

## Ingredients

4 medium sweet potatoes, peeled  
and sliced 1/2 inch thick  
1/4 cup butter, melted  
2 tablespoons sugar  
1/2 teaspoon ground cinnamon

## Directions

Preheat oven to 350 degrees F (175 degrees C). Spray a baking sheet with cooking spray.

Arrange sweet potato slices on the baking sheet. Brush with 1/2 the butter. Mix the sugar and cinnamon in a small bowl, and sprinkle 1/2 over the potatoes.

Bake 15 minutes in the preheated oven. Turn, brush with remaining butter, and sprinkle with remaining cinnamon and sugar. Continue baking 15 minutes, or until tender.

# Bacon Scalloped Potatoes

## Ingredients

2 tablespoons butter  
2 tablespoons all-purpose flour  
1/4 teaspoon salt  
3/4 cup milk  
2 medium potatoes, peeled and sliced  
2 small onions, sliced  
3 bacon strips, cooked and crumbled

## Directions

In a saucepan, melt butter. Stir in flour and salt until smooth. Gradually add milk. Bring to a boil; cook and stir for 2 minutes or until thickened.

In a greased 1-qt. baking dish, layer the potatoes and onions. Pour white sauce over the top. Cover and bake at 350 degrees F for 65-75 minutes or until potatoes are tender. Sprinkle with bacon.



# Two-Potato Swirls

## Ingredients

3 large russet potatoes, peeled and quartered  
3 medium sweet potatoes, peeled and quartered  
1 (3 ounce) package cream cheese, softened  
2 tablespoons milk  
2 tablespoons butter, divided  
2 tablespoons orange juice  
1 tablespoon honey

## Directions

Place the russet potatoes in a large saucepan and cover with water. Bring to a boil. Reduce heat; cover and cook for 20-25 minutes or until tender. Place sweet potatoes in another saucepan and cover with water. Bring to a boil. Reduce heat; cover and cook for 20-25 minutes until tender.

Drain russet potatoes and place in a large mixing bowl; mash until smooth. Add cream cheese, 2 tablespoons milk and 1 tablespoon butter; beat until light and fluffy, adding more milk as needed. Drain sweet potatoes and place in another bowl; mash until smooth. Add the orange juice, honey and remaining butter.

Insert tip #409 into a pastry bag. Spoon russet potato mixture into one side of the bag; spoon sweet potato mixture into the other side.

Pipe 3-in. swirls, forming large rosettes, onto a greased baking sheet. Bake at 350 degrees F for 25-30 minutes or until heated through and tops are lightly browned.

# American Potato Salad

## Ingredients

5 pounds red potatoes  
6 eggs  
2 cups mayonnaise  
1 onion, diced  
2 green onions, thinly sliced  
1 small green bell pepper, seeded and diced  
3 stalks celery, thinly sliced  
2 teaspoons salt  
1 teaspoon ground black pepper

## Directions

Bring a large pot of water to a boil. Add potatoes, and cook for 15 to 20 minutes, or until tender but still firm. Drain, cool and cut into cubes.

Place eggs in a saucepan and cover with cold water. Bring water to a boil and immediately remove from heat. Cover and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool, peel and chop.

In a large bowl, combine chopped potatoes and eggs. Mix together mayonnaise, chopped onion, green onion, green pepper, and celery. Season with salt and pepper, then mix well. Cover, and refrigerate for several hours or overnight.

# Cheesy Sausage Potatoes

## Ingredients

3 pounds potatoes, peeled and cut into 1/4-inch slices  
1 pound bulk pork sausage  
1 medium onion, chopped  
1/4 cup butter, melted  
2 cups shredded Cheddar cheese

## Directions

Place potatoes in a large saucepan and cover with water. Bring to a boil. Reduce heat; simmer, uncovered, for 8-10 minutes or until tender. Meanwhile, crumble sausage into a large skillet; add onion. Cook over medium heat until meat is no longer pink; drain if necessary.

Drain potatoes; arrange in an ungreased 13-in. x 9-in. x 2-in. baking dish. Drizzle with butter. Add sausage mixture and stir gently. Sprinkle with cheese. Bake, uncovered, at 350 degrees F for 5-7 minutes or until cheese is melted.

# Sweet Potato Minestrone

## Ingredients

1 tablespoon vegetable oil  
1 large onion, chopped  
2 large stalks celery, chopped  
2 1/2 teaspoons Italian seasoning  
salt and pepper to taste  
1 (28 ounce) can Italian-style  
diced tomatoes  
5 cups vegetable broth  
2 large sweet potatoes, peeled  
and diced  
2 large carrots, sliced thin  
6 ounces green beans, cut into 1  
inch pieces  
5 cloves garlic, minced

## Directions

Heat oil in a soup pot over medium-high heat. Saute onion, celery, Italian seasoning, salt and pepper until tender, about 5 minutes. Stir in tomatoes, with the juice, broth, sweet potatoes, carrots, green beans and garlic. Bring to a boil; reduce heat to low and simmer, stirring occasionally, until vegetables are tender, about 30 minutes.

# Asian-German Fusion Potato Salad

## Ingredients

1 1/2 pounds red potatoes, scrubbed  
1/2 cup frozen mixed vegetables  
2 tablespoons extra virgin olive oil  
1 large yellow onion, diced  
1 tablespoon dried minced garlic  
salt and pepper to taste  
1 cup mayonnaise  
1 tablespoon lemon juice  
1 tablespoon Worcestershire sauce  
1/2 tablespoon sesame oil  
1/2 tablespoon hot sauce  
1 teaspoon wasabi powder  
1 teaspoon ground ginger  
1 teaspoon ground turmeric  
1 cup cooked, cubed ham  
1/4 cup chopped fresh cilantro

## Directions

Place the potatoes in a large pot of boiling salted water, and cook about 10 minutes. Stir in the frozen mixed vegetables, and continue cooking 10 to 12 minutes, until potatoes and vegetables are tender. Transfer to a large bowl. Cut potatoes while still hot, into 1 inch pieces. Set aside to cool.

Heat the olive oil in a skillet. Place the onion in the skillet, and season with garlic, salt, and pepper. Cook and stir until tender.

In a bowl, whisk together the mayonnaise, lemon juice, Worcestershire sauce, sesame oil, hot sauce, wasabi powder, ginger, and turmeric. Season with salt and pepper.

Toss the cooled potato and vegetable mixture with the onions, mayonnaise mixture, ham, and cilantro until evenly coated. Chill until serving.

# Spicy Mango Sweet Potato Chicken

## Ingredients

2 cups cubed peeled sweet potatoes  
2 tablespoons vegetable oil  
1 pound skinless, boneless chicken breast halves - cubed  
1 clove garlic, minced  
6 tablespoons tamari soy sauce  
3/4 cup water  
3 tablespoons honey  
3 tablespoons hot sauce, or to taste  
1 ripe mango, peeled and cubed  
1/4 teaspoon crushed red pepper flakes  
1 teaspoon cornstarch  
1 tablespoon warm water

## Directions

Place the sweet potatoes into a saucepan and fill with enough water to cover. Simmer over medium-high heat until tender, about 15 minutes. Drain and set aside.

Meanwhile, heat 2 tablespoons of vegetable oil in a skillet over medium-high heat. Stir in chicken, and cook until no longer pink in the center, about 5 minutes; set aside. Stir garlic into the skillet, and cook for a few minutes, until fragrant. Pour in the tamari, 3/4 cup of water, honey, and hot sauce. Bring to a simmer, then stir in the sweet potato, chicken, mango, and red pepper flakes. Cook and stir until hot. Dissolve the cornstarch in 1 tablespoon of water, and stir into the simmering mixture; stir until thickened.

# Carrot-Sweet Potato Mash

## Ingredients

1 (16 ounce) package baby carrots  
1 sweet potato, peeled and cubed  
1/4 cup butter  
1/2 cup applesauce, or as needed  
1/4 cup brown sugar  
1/2 cup raisins

## Directions

Place carrots and potatoes into a large pot and cover with salted water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain and allow to steam dry for a minute or two.

Meanwhile, melt the butter in a small saucepan over medium heat, then stir in the applesauce and brown sugar until dissolved. When the potatoes are ready, transfer to a serving bowl and mash until smooth. Then fold in the applesauce mixture and raisins.

# New Red Potato Salad

## Ingredients

3 pounds unpeeled red potatoes  
4 eggs  
1 1/2 cups mayonnaise  
2 tablespoons milk  
2 tablespoons distilled white vinegar  
1/2 cup sliced green onions  
1/2 teaspoon salt  
1/4 teaspoon ground black pepper  
1 cup sliced celery

## Directions

Bring a large pot of salted water to a boil. Add red potatoes, and cook until tender but still firm, about 15 minutes. Drain, cool and chop into 1 inch cubes. Place in a medium bowl.

Place eggs in a medium saucepan, and cover with cold water. Bring water to a boil, and immediately remove from heat. Cover, and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool, peel and dice.

In a small bowl, whisk together mayonnaise, milk, distilled white vinegar, green onions, salt and pepper. Pour the mixture over the potatoes, and mix together with the eggs and celery. Cover, and chill in the refrigerator approximately 2 hours before serving.



# Maple Glazed Sweet Potatoes

## Ingredients

2 1/2 sweet potatoes  
3 tablespoons butter  
1/4 cup maple syrup  
2 tablespoons brown sugar  
2 tablespoons flaked coconut  
(optional)  
1/3 cup chopped pecans

## Directions

Place sweet potatoes in a large saucepan with water to cover them. Bring the water to a boil, reduce heat, cover and let simmer 25 to 30 minutes until tender.

Preheat oven to 350 degrees F (175 degrees C). Use non-aerosol non stick spray to grease a 8x8 inch baking pan.

When the sweet potatoes are cool, peel and cut them into large chunks. Arrange them in the prepared dish.

In a small saucepan, melt butter, syrup, sugar and coconut together over a low heat. Cook for 3 to 5 minutes, stirring constantly. Sprinkle mixture over sweet potatoes. Top mixture with pecans.

Bake 5 to 7 minutes, until top is lightly browned.

# Simple Pouch Potatoes

## Ingredients

12 small red potatoes, quartered  
salt and ground black pepper to taste  
1 pinch garlic powder, or to taste  
1 pinch dried oregano, or to taste  
1/2 cup light butter-flavored spread (such as I Can't Believe It's Not Butter B® Light)

## Directions

Preheat an oven to 400 degrees F (200 degrees C). Spray four sheets of aluminum foil with cooking spray.

Divide potatoes evenly among the sheets of aluminum foil; season with salt, pepper, garlic powder, and oregano. Place 2 tablespoons of the butter flavored spread over each mound of potatoes. Create packets by folding and sealing the aluminum foil. Place the foil packets on a baking sheet.

Bake in the preheated oven until potatoes are tender and easily pierced with a fork, 55 minutes to 1 hour. Drain melted butter-flavored spread before serving.

# Roasted Cajun Potatoes

## Ingredients

2 1/2 pounds medium red potatoes  
1/4 cup olive oil  
2 shallots, chopped  
1 garlic clove, minced  
1 teaspoon salt  
1/2 teaspoon paprika  
1/2 teaspoon cayenne pepper  
1/2 teaspoon pepper  
2 tablespoons minced fresh parsley

## Directions

Cut each potato lengthwise into eight wedges. In a large bowl, combine the oil, shallots, garlic, salt, paprika, cayenne and pepper; add potatoes and toss to coat. Place in greased roasting pan.

Bake, uncovered, at 450 degrees F for 45-50 minutes or until tender and golden brown, turning every 15 minutes. Sprinkle with parsley.

# Cajun Shrimp with Potatoes

## Ingredients

1/2 cup chopped onion  
2 tablespoons vegetable oil  
1/4 cup chopped green onions  
1/4 cup chopped celery  
6 medium potatoes, peeled and diced  
1 teaspoon salt  
2 teaspoons Cajun seasoning  
1/2 teaspoon pepper  
1 pound uncooked medium shrimp, peeled and deveined  
1/4 cup crumbled cooked bacon

## Directions

In a 2-1/2-qt. microwave-safe dish, combine the onion and oil. Cover and microwave on high for 3 minutes. Stir in green onions and celery; cover and cook 3 minutes longer. Add potatoes, salt, Cajun seasoning and pepper. Cover and cook for 12 minutes or until potatoes are nearly tender.

Stir in the shrimp and bacon. Cover and cook on high for 5 minutes or until shrimp is pink and potatoes are tender.

# Pork Chop Potato Casserole

## Ingredients

8 pork chops (1/2 inch thick)  
1 teaspoon seasoned salt  
1 tablespoon vegetable oil  
1 (10.75 ounce) can condensed cream of celery soup, undiluted  
2/3 cup milk  
1/2 cup sour cream  
1/2 teaspoon salt  
1/4 teaspoon pepper  
1 (26 ounce) package frozen shredded hash brown potatoes  
1 cup shredded Cheddar cheese, divided  
1 (2.8 ounce) can French-fried onions, divided

## Directions

Sprinkle pork chops with seasoned salt. In a skillet, brown chops on both sides in oil.

In a large bowl, combine the soup, milk, sour cream, salt and pepper; stir in hash browns, 3/4 cup cheese and half of the onions. Spread into a greased 13-in. x 9-in. x 2-in. baking dish. Arrange pork chops on top. Cover and bake at 350 degrees F for 40 minutes. Uncover; sprinkle with the remaining cheese and onions. Bake, uncovered, 5-10 minutes longer or until potatoes are tender, cheese is melted and meat juices run clear.

# Springtime Potato Salad

## Ingredients

6 cups diced peeled cooked potatoes  
4 hard-cooked eggs, chopped  
1/2 cup chopped celery  
1/2 cup chopped sweet pickles  
1/3 cup chopped onion  
1/3 cup chopped radishes  
1/2 cup mayonnaise  
3 tablespoons sugar  
1 tablespoon vinegar  
1 tablespoon milk  
1 1/2 teaspoons prepared mustard  
1/2 teaspoon salt  
Paprika

## Directions

In a bowl, combine potatoes, egg, celery, pickles, onion and radishes. In another bowl, combine mayonnaise, sugar, vinegar, milk, mustard and salt; mix well. Pour over potato mixture; stir to coat. Chill. Sprinkle with paprika if desired.

# Salsa Chicken Potatoes

## Ingredients

2 large baking potatoes  
1 cup cubed cooked chicken  
1 cup tomato sauce  
1/2 cup salsa  
1 tablespoon brown sugar  
2 tablespoons sour cream  
1 tablespoon minced fresh parsley

## Directions

Scrub and pierce potatoes; place on a microwave-safe plate. Microwave, uncovered, on high for 10-12 minutes or until tender, turning once. In a microwave-safe bowl, combine the chicken, tomato sauce, salsa and brown sugar. Cover and microwave on high for 3 minutes or until heated through.

Cut an X in the top of each potato; fluff pulp with a fork. Top with chicken mixture, sour cream and parsley.

# Potato Soup VII

## Ingredients

1 pound bacon  
1 pound margarine  
1 onion, chopped  
3 cloves garlic, minced  
6 carrots, grated  
1 stalk celery, chopped  
15 potatoes, grated  
2 (12 fluid ounce) cans evaporated milk  
1/4 cup instant mashed potato flakes  
salt and pepper to taste

## Directions

Slice bacon into small pieces and fry until crisp; set aside. Put potatoes in large soup pot and add enough water to cover them; simmer. Meanwhile, cook and stir onions, garlic, celery, and carrots in butter until tender.

When the potatoes are tender, stir in cooked vegetables and bacon. Stir in canned cream. When mixture is just starting to boil, add instant potatoes to thicken to desired consistency. Salt & Pepper to taste.



# Twice Baked Potatoes I

## Ingredients

4 large baking potatoes  
4 tablespoons milk  
salt to taste  
2 tablespoons butter  
1/4 cup shredded mild Cheddar cheese

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Clean and scrub baking potatoes. Pierce skin with a fork once or twice. Bake at 350 degrees F (175 degrees C) for approximately 1 hour or until the potatoes are soft and firm.

Let potatoes cool slightly. Cut baked potatoes in half and scoop out pulp within 1/4 inch of the shell edge. Mash the pulp with milk, salt and butter to taste. Stuff shells with mashed pulp mixture sprinkle tops with grated cheddar cheese. Place potatoes on a baking sheet and bake at 350 degrees F (175 degrees C) for 15 minutes or until cheese is melted and bubbly.

# Skillet Pork Chops with Potatoes and Onion

## Ingredients

2 tablespoons vegetable oil  
4 pork chops (1/2 inch thick),  
trimmed  
2 tablespoons all-purpose flour  
1/3 cup grated Parmesan cheese  
1/2 teaspoon salt  
1/4 teaspoon pepper  
4 Yukon Gold potatoes, thinly  
sliced  
2 medium onions, sliced  
3 cubes beef bouillon  
3/4 cup hot water  
1 tablespoon lemon juice

## Directions

Heat oil in a large skillet over medium heat. Coat the pork chops with flour, and place in the skillet. Brown about 4 minutes on each side.

In a small bowl, mix the Parmesan cheese, salt, and pepper. Sprinkle 1/2 the Parmesan cheese mixture over the pork chops. Layer chops with the potatoes. Sprinkle with remaining Parmesan cheese mixture. Top with onion slices.

In a small bowl, dissolve the beef bouillon cubes in hot water. Stir in the lemon juice. Pour over the layered pork chops.

Cover skillet, and reduce heat. Simmer 40 minutes, until vegetables are tender and pork chops have reached an internal temperature of 160 degrees F (70 degrees C).

# Potato Soup II

## Ingredients

2 (16 ounce) packages frozen hash brown potatoes, thawed  
1 cup chopped onion  
1 cup grated carrots  
1 cup chopped celery  
5 slices bacon, diced  
4 (14.5 ounce) cans chicken broth  
3 cups water  
1 (10.75 ounce) can condensed cream of celery soup  
1 (10.75 ounce) can condensed cream of chicken soup  
3 cups milk  
salt and pepper to taste

## Directions

Place hash browns, onions, carrots, celery, water, and chicken broth in large stock pot. Simmer for 30 minutes.

Stir in undiluted cream soups, milk, and bacon. Season with salt and pepper. Let simmer for another 30 minutes.

# Harvest Sweet Potato Soup

## Ingredients

1 cup chopped celery  
1/2 cup chopped onion  
1 tablespoon vegetable oil  
3 medium sweet potatoes, peeled  
and cubed  
3 cups chicken broth  
1 bay leaf  
1/2 teaspoon dried basil  
1/4 teaspoon salt

## Directions

In a Dutch oven or soup kettle, saute celery and onion in oil until tender. Add remaining ingredients; bring to a boil over medium heat. Reduce heat; simmer for 25-30 minutes or until tender. Discard the bay leaf. Cool slightly. In a blender or food processor, process soup in batches until smooth. Return all to pan and heat through.

# Mushroom and Potato Chowder

## Ingredients

1/2 cup chopped onion  
1/4 cup butter or margarine  
2 tablespoons all-purpose flour  
1 teaspoon salt  
1/2 teaspoon pepper  
3 cups water  
1 pound fresh mushrooms, sliced  
1 cup chopped celery  
1 cup diced peeled potatoes  
1/2 cup chopped carrots  
1 cup light cream  
1/4 cup grated Parmesan cheese

## Directions

In a large kettle, saute onion in butter until tender. Add flour, salt and pepper; stir to make a smooth paste. Gradually add water, stirring constantly. Bring to a boil; cook and stir for 1 minute. Add the mushrooms, celery, potatoes and carrots. Reduce heat; cover and simmer for 30 minutes or until vegetables are tender. Add cream and Parmesan cheese; heat through.

# Swiss Cheese Potato Pancakes

## Ingredients

1 (3 ounce) package cream cheese, softened  
2 eggs  
2 tablespoons all-purpose flour  
4 cups shredded peeled potatoes  
1/4 cup shredded Swiss cheese  
2 tablespoons grated onion  
1/4 teaspoon salt  
1/8 teaspoon pepper  
dash cayenne pepper  
3 tablespoons butter or margarine  
3 tablespoons vegetable oil

## Directions

In a mixing bowl, beat cream cheese until smooth. Add eggs, one at a time, beating well after each addition. Add flour; mix well. Stir in potatoes, Swiss cheese, onion, salt, pepper and cayenne pepper. In a large skillet, heat butter and oil over medium heat. Drop batter by 1/4 cupfuls; press lightly to flatten. Fry until golden and crisp, about 5 minutes on each side. Drain on paper towels.

# Potato and Cheese Frittata

## Ingredients

2 tablespoons olive oil  
2 large russet potatoes, peeled  
and shredded  
1 medium onion, diced  
salt and pepper to taste  
1/2 cup shredded Cheddar  
cheese  
4 eggs, beaten

## Directions

Preheat the oven to 400 degrees F (200 degrees C).

Heat oil in a 12 inch skillet over medium-high heat. When the skillet is hot, add the potatoes, and fry until crispy and golden, about 15 minutes. Reduce heat to medium, and add onions. Cook, stirring, until softened. Season with salt and pepper. Pour eggs over the potatoes and onions.

Place the skillet in the oven for about 10 minutes, or until eggs are firm. Remove from the oven, and sprinkle shredded cheese over the top. Return to the oven for about 5 minutes, or until cheese is melted.

# Escalloped Potato Casserole

## Ingredients

1 (10.75 ounce) can condensed cream of celery soup, undiluted  
1 (10.75 ounce) can condensed cream of potato soup, undiluted  
1 cup sour cream  
1/2 cup chopped green pepper  
1/4 cup chopped onion  
1/2 teaspoon salt  
1/4 teaspoon pepper  
1 (30 ounce) package frozen hash brown potatoes, thawed  
1 tablespoon minced fresh parsley  
Paprika  
1/2 cup shredded Cheddar cheese

## Directions

In a large bowl, combine the first seven ingredients; stir in potatoes. Transfer to a greased 13-in. x 9-in. x 2-in. baking dish. Sprinkle with parsley, paprika and cheese.

Cover and bake at 350 degrees F for 1 hour. Uncover; bake 5-10 minutes longer or until bubbly and golden brown.



# Russian Green Bean and Potato Soup

## Ingredients

1 tablespoon vegetable oil  
1 large onion, halved and thinly sliced  
4 red potatoes, cubed  
1/2 pound green beans, cut into 1 inch pieces  
5 cups vegetable, chicken, or beef broth  
2 tablespoons whole-wheat flour  
1/2 cup sour cream  
3/4 cup sauerkraut with juice  
1 tablespoon chopped fresh dill  
Salt and pepper to taste

## Directions

Heat vegetable oil in a large saucepan over medium heat. Stir in the onion, and gently cook until softened and translucent, about 5 minutes. Add the potatoes and green beans; cook until the green beans have slightly softened, about 5 more minutes.

Pour in the vegetable stock. Bring to a boil over high heat, then lower heat to medium-low, cover, and cook until the potatoes have softened, about 15 minutes. Stir the flour into the sour cream, and add it a spoonful at a time to the simmering soup. Stir in the sauerkraut and dill, season to taste with salt and pepper. Simmer for 5 minutes more before serving.

# Texas Ranch Potato Salad

## Ingredients

1 (1 ounce) package ranch dressing mix  
2 cups mayonnaise  
3/4 cup chopped green onion  
1 pound bacon slices  
5 pounds unpeeled red potatoes

## Directions

Bring a large pot of lightly salted water to a boil. Add whole potatoes, and cook until tender, 15 to 20 minutes. Drain, run under cold water to cool, and chop into 1 inch cubes. Transfer to a large serving bowl, and refrigerate until completely chilled, about 2 hours.

In a small bowl, stir together the ranch dressing mix, mayonnaise and green onion. Cover, and refrigerate for about 2 hours to blend flavors.

Wrap bacon in paper towels and place on a plate. Cook in the microwave until crisp, about 15 minutes depending on the power of your microwave. Cool.

Stir the mayonnaise mixture into the bowl of potatoes. Crumble bacon into the bowl, and stir to distribute. Serve.

# Southern Dill Potato Salad

## Ingredients

10 unpeeled red potatoes  
5 hard boiled eggs, roughly chopped  
3/4 cup sour cream  
3/4 cup mayonnaise  
1 tablespoon apple cider vinegar, or to taste  
1 tablespoon Dijon mustard, or to taste  
1/2 white onion, finely chopped  
1 stalk celery, finely chopped  
1 teaspoon celery salt  
salt and black pepper to taste  
1 tablespoon dried dill weed

## Directions

Place the potatoes in a large pot, cover them with water, and bring to a boil over high heat. Reduce the heat to medium-low, and simmer until the potatoes are cooked through but still firm, about 20 minutes. Remove from the water, let cool, and cut the potatoes into chunks. Set the potatoes aside.

In a bowl, stir together the sour cream, mayonnaise, apple cider vinegar, Dijon mustard, onion, celery, celery salt, and salt and pepper until well mixed.

Place the potatoes and eggs in a large salad bowl, and sprinkle with dried dill. Pour the dressing over the potatoes and eggs, and mix lightly. Cover and refrigerate the salad for at least 30 minutes. Serve cold.

# Chunky and Creamy Potato Salad

## Ingredients

3 pounds yellow mini potatoes  
12 slices bacon  
5 hard-boiled eggs, chopped  
1 cup chopped broccoli florets  
1 cup diced Cheddar cheese  
1 (8 ounce) bottle ranch salad dressing (such as Hidden Valley® Original Ranch®)  
2 1/2 teaspoons dried dill weed  
1 teaspoon salt  
1/2 teaspoon ground black pepper

## Directions

Place the potatoes in a saucepan of lightly salted water, bring to a boil, and cook until tender, about 20 minutes. Drain the potatoes in a colander, and let cool.

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned and crisp, about 10 minutes. Drain the bacon slices on a paper towel-lined plate. Snip the cooked bacon into pieces with a scissors, or chop.

In a large bowl, mix the mini potatoes, chopped bacon, hard-boiled eggs, broccoli, Cheddar cheese, ranch salad dressing, dill weed, salt, and pepper until thoroughly combined, and serve.

# Potato Leek Soup

## Ingredients

2 cups water  
2 medium potatoes, peeled and diced  
2 bacon strips, cooked and crumbled  
2 cups milk  
3/4 cup instant mashed potato flakes  
1 (1.8 ounce) package leek soup and dip mix  
Shredded Cheddar cheese

## Directions

In a large saucepan, bring the water, potatoes and bacon to a boil. Reduce heat; cover and simmer for 10-15 minutes or until potatoes are tender. Reduce heat to low. Stir in the milk, potato flakes and soup mix. Cook and stir for 5 minutes or until heated through. Garnish with cheese.

# Scrumptious Beef and Potato Casserole

## Ingredients

2 tablespoons shortening  
2 pounds beef stew meat, cut into  
3/4 inch pieces  
1 large onion, thinly sliced  
1 cup water  
1 (10.75 ounce) can condensed  
cream of mushroom soup  
1 cup sour cream  
1 1/4 cups milk  
1 teaspoon salt  
1/4 teaspoon ground black  
pepper  
4 large potatoes, peeled and  
chopped  
1 cup shredded Cheddar cheese  
1 1/4 cups whole wheat flake  
cereal, crumbled

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large skillet over high heat, melt the shortening and quickly brown the ground beef with the onion. Stir in water and bring to a boil. Cover, reduce heat to low and simmer for 30 minutes.

In a medium bowl, thoroughly mix the condensed cream of mushroom soup, sour cream, milk, salt and pepper. Set aside.

Pour meat mixture into a 9x13 inch baking dish. Arrange potatoes over the meat. Pour soup mixture over the potatoes. Sprinkle with Cheddar cheese. Top with whole wheat flake cereal.

Bake in preheated oven, uncovered, for 1 1/2 hours.

# Potato Salad III

## Ingredients

2 potatoes  
2 tablespoons low-fat mayonnaise  
2 tablespoons fat free ranch dressing  
1/4 onion, chopped  
1 stalk celery  
1 green bell pepper, chopped  
salt and pepper to taste

## Directions

Bring a pot of salted water to boil, place potatoes in water. Boil until potatoes are tender. Drain well. Let the potatoes cool 30 minutes.

Peel the skin off of the potatoes and cube them.

In a medium size mixing bowl combine potatoes, mayonnaise, ranch dressing, onion, celery, green pepper, salt and pepper. Cover and refrigerate until well chilled.

# Potato Pizza

## Ingredients

2 cups instant mashed potato flakes  
1 (8 ounce) package shredded Cheddar cheese, divided  
1 (3 ounce) jar real bacon bits  
1 bunch green onions, chopped  
1 (10 ounce) can pizza crust dough  
1/2 cup sour cream

## Directions

Preheat the oven to 425 degrees F (200 degrees C). Prepare instant mashed potatoes according to package directions. Stir in half of the Cheddar cheese, bacon bits, and green onions.

Cut the pizza crust dough in half, and spread into the bottom of two 8-inch round pans. Bake for 4 minutes in the preheated oven, until about halfway done. Spoon the potato mixture over each crust. Sprinkle remaining Cheddar cheese over the top.

Bake for an additional 5 minutes in the preheated oven, until crust is golden, and cheese is melted. Let cool for 5 minutes before slicing and serving. Top with sour cream to taste.



# Potato Bread III

## Ingredients

1 potato, peeled and diced  
1 1/2 cups water  
2 (.25 ounce) packages active dry yeast  
6 1/2 cups all-purpose flour  
3 tablespoons white sugar  
2 tablespoons shortening  
1 tablespoon salt  
2 tablespoons all-purpose flour

## Directions

In a medium saucepan cook potato cubes in water for about 12 minutes, or until tender. Do not drain. Cool mixture to 110 degrees F (43 degrees C). Set aside 1/2 cup of the cooking liquid. Mash potato and remaining liquid; if necessary add warm water to make 2 cups potato mixture.

In a large mixing bowl, sprinkle yeast on reserved 1/2 cup potato water. Add mashed potato mixture, 2 cups of the flour, sugar, shortening, and salt. Beat with an electric mixer on low speed for 1/2 minute, scraping sides of bowl constantly. Beat 3 minutes at high speed. Stir in as much of the remaining flour as you can mix in by hand.

Turn dough out onto a lightly floured surface. Knead in enough of the remaining flour to make a moderately stiff dough. Knead for 6 to 8 minutes, or until dough is smooth and elastic. Place in a lightly greased bowl; turn once to grease surface. Cover. Let rise in warm place until doubled in bulk, about 1 hour.

Punch down, and turn out onto a lightly floured surface. Divide dough in half. Cover, and let rest for 10 minutes. Shape each half into a loaf. Place in greased 8 x 4 x 2 inch loaf pans. Cover. Let rise until nearly double, about 35 minutes. Before baking, brush tops with a little water and dust with additional flour.

Bake at 375 degree F (190 degrees C) for 40 to 45 minutes. Cover with foil for the last 15 minutes of baking to prevent over-browning. Remove from pan; cool on wire rack.

# Company Potatoes

## Ingredients

1 (2 pound) package frozen hash brown potatoes, thawed  
1 (10.75 ounce) can condensed cream of potato soup  
1 (10.75 ounce) can condensed cream of celery soup  
1 (16 ounce) container sour cream  
1/4 cup milk  
1/2 cup chopped onion  
1 teaspoon salt  
1/2 teaspoon ground black pepper  
1/8 teaspoon dried dill weed  
2 cups finely shredded Cheddar cheese  
2 pinches paprika

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

Combine the potatoes, potato soup, celery soup, sour cream, milk, onion, salt, pepper and dill weed. Stir until well mixed; pour into prepared baking dish.

Spread cheese evenly over potatoes, sprinkle with paprika and bake for 1-1/2 hours until browned on top and bubbly.

# Sweet Potato Bread

## Ingredients

- 3 eggs
- 1/2 cup vegetable oil
- 1/2 cup applesauce
- 1 teaspoon vanilla extract
- 1 cup mashed sweet potatoes
- 2 teaspoons grated orange peel
- 3 cups all-purpose flour
- 1 cup sugar
- 1 cup packed brown sugar
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1 teaspoon ground nutmeg
- 1/4 teaspoon baking powder
- 1 cup chopped pecans or walnuts

## Directions

In a large mixing bowl, combine eggs, oil, applesauce and vanilla. Stir in sweet potatoes and orange peel; mix well. Combine the flour, sugars, salt, baking soda, cinnamon, nutmeg and baking powder; stir into sweet potato mixture just until combined. Stir in nuts.

Pour into two greased 9-in. x 5-in. x 3-in. loaf pans. Bake at 350 degrees F for 50-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks.

# Sour Cream Chicken and Potatoes

## Ingredients

2 large potatoes, quartered  
1 cup freshly grated Parmesan cheese, divided  
1 1/2 cups sour cream, divided  
1/4 cup sun-dried tomatoes  
2 tablespoons butter  
1 cup fresh spinach leaves  
1 clove garlic  
2 tablespoons olive oil, or as needed  
1 red onion, chopped  
1/2 large green bell pepper, chopped  
10 chicken tenders

## Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a medium casserole dish.

Place potatoes in a pot with enough water to cover, and bring to a boil. Cook 10 minutes, or until tender but firm. Cool, and partially mash together with 3/4 cup Parmesan cheese and 1/2 cup sour cream. Set aside.

Place sun-dried tomatoes, butter, spinach, garlic, and remaining 1/4 cup Parmesan cheese in a blender or food processor, and blend until almost smooth.

Heat the olive oil in a skillet over medium heat, and cook the onion and green bell pepper until tender. Reserve remaining oil in skillet, and spread onion and pepper over the bottom of the casserole dish. Top with the potato mixture.

Mix the sun-dried tomato mixture into the skillet with the remaining oil. Place chicken in skillet, and cook 4 minutes on each side over medium heat, until browned and juices run clear. Arrange chicken and sun-dried tomato mixture over the potato mixture in the casserole dish, and top with remaining 1 cup sour cream.

Bake 15 minutes in the preheated oven, until lightly browned.

# Delmonico Potatoes

## Ingredients

5 large potatoes  
2 teaspoons dried parsley  
2 teaspoons salt  
1/2 teaspoon ground black pepper  
2 tablespoons minced onion  
3/8 cup butter  
1 (16 ounce) container sour cream  
1 1/2 cups milk  
1 cup shredded processed cheese

## Directions

Bring a large pot of salted water to boil, place potatoes in the boiling water. Let potatoes cook until they are just becoming tender, approximately 8 to 10 minutes. Refrigerate the potatoes overnight.

Preheat oven to 350 degrees F (175 degrees C).

Grate the potatoes. In a small bowl, combine 1 teaspoon parsley, 1 teaspoon salt, 1/4 teaspoon pepper, 1 tablespoon minced onion, and 1/2 of the butter or margarine. In a separate small bowl, combine sour cream and milk.

Layer 1/2 of the grated potatoes into the bottom of the prepared baking dish. Sprinkle the dried spice mixture over the layer of potatoes. Pour 1/2 of the sour cream and milk mixture over the potatoes and butter layers. Top this layer with 1/2 cup of processed cheese spread. Repeat the layering process one more time.

Bake the casserole for one hour.

# Spicy Potato Wedges

## Ingredients

4 large potatoes, cut into wedges  
3 tablespoons vegetable oil  
salt and pepper to taste  
paprika to taste  
garlic powder to taste  
2 tablespoons grated Parmesan  
cheese, or to taste

## Directions

Pierce potato wedges with a fork, and arrange in a single layer on a microwave safe plate. Drizzle with oil and sprinkle with salt, pepper, paprika, garlic powder and Parmesan.

Microwave on high for 10 minutes, or until cooked through; rotate the plate after 5 minutes if your microwave doesn't have a rotating plate.

# Dutch Potato Stuffing

## Ingredients

1 (7.6 ounce) package dry potato flakes  
2 stalks celery, chopped  
2 medium yellow onions, chopped  
3 eggs  
8 slices bread, toasted  
1/2 cup butter  
salt and pepper to taste

## Directions

Preheat the oven to 350 degrees F (175 degrees C). Prepare mashed potatoes according to package directions. Set aside.

Melt butter in a large skillet over medium heat. Add onion and celery, and cook, stirring until tender. Stir celery and onion into the mashed potatoes, then mix in the eggs. Break the toasted bread into small pieces, and stir into the potatoes. Season with salt and pepper, and transfer to an 11x7 inch baking dish.

Bake for 45 minutes in the preheated oven, until heated through, and the top is golden. More butter, salt and pepper may be sprinkled over the top if desired.

# Mashed Potato Quesadilla

## Ingredients

2 cups mashed potatoes  
6 slices cooked bacon, crumbled  
1/4 cup sliced green onions  
8 flour tortillas  
2 cups shredded Cheddar cheese  
2 tablespoons softened butter  
1 cup salsa  
1/4 cup sour cream

## Directions

Stir together the mashed potatoes, bacon, and green onions. Spread the mashed potato mixture onto one side of half of the tortillas, spreading to within 1/2 inch of the edges. Sprinkle the shredded cheese on top of the mashed potatoes and top with the remaining tortillas. Lightly butter each side of the quesadillas.

Preheat a large skillet over medium heat. Place a quesadilla into the preheated pan, and cook until golden brown and crispy, then turn over, and continue cooking on the other side until browned, 2 to 3 minutes per side. Repeat with remaining quesadillas. Serve with salsa and sour cream.



# Potato Rosemary Rolls

## Ingredients

1 1/8 cups warm water  
2 tablespoons olive oil  
2 tablespoons nonfat dry milk powder  
1/2 cup dry potato flakes  
1 tablespoon white sugar  
1 teaspoon dried rosemary, crushed  
1 teaspoon salt  
3 cups bread flour  
1 1/2 teaspoons bread machine yeast  
1 tablespoon cornmeal  
1 egg, beaten  
2 teaspoons kosher salt

## Directions

Measure and add warm water, olive oil, dry milk, potato flakes, sugar, rosemary, salt, bread flour, and yeast to your bread machine in the order listed by the manufacturer. Select Dough cycle and Start.

Divide dough into 12 pieces. Roll each into a 10 inch rope; coil rope and tuck in the end so that it comes up through the middle. Place 2 inches apart on a baking sheet dusted with cornmeal. Cover and let rise for 45 minutes.

Brush tops with egg glaze or melted butter, and lightly sprinkle with kosher salt. Bake at 375 degrees F (190 degrees C) for 15 to 20 minutes.

# Salmon Hash With Potatoes & Dill

## Ingredients

2 tablespoons vegetable or olive oil  
1 large onion, cut into 1/2-inch dice  
1 pound Boneless, skinless salmon fillet, cut into 1/2-inch dice  
1 1/2 pounds starchy potatoes (such as Idaho), cut into 1/2-inch dice  
2 tablespoons vegetable or olive oil  
2 tablespoons ketchup  
1 tablespoon Dijon mustard  
2 tablespoons chopped fresh dill  
2 tablespoons water  
1 pinch Salt and freshly ground black pepper

## Directions

Heat 2 Tbs. oil over low heat in a 12-inch non-stick skillet (so potatoes don't stick). While skillet heats, prepare onion and salmon as directed above. A few minutes before cooking, increase heat to medium-high. When oil starts to send up wisps of smoke, add onion and salmon; cook, stirring often, until golden brown. Meanwhile, dice potatoes and toss with remaining oil. Transfer salmon mixture to a bowl and reserve.

Add potatoes to empty skillet; cook, stirring only occasionally so they form a golden-brown crust, about 10 minutes. As potatoes cook, mix ketchup, mustard, fresh dill and 2 Tbs. of water. (Recipe can be prepared to this point up to 2 hours ahead. Spread hot potatoes on a large lipped cookie sheet; cover when cool. Return skillet to medium-high; add potatoes and re-crisp.)

Return reserved salmon mixture to skillet; stir in ketchup mixture, then season with salt and pepper. Cook, stirring frequently, until hash has nicely browned, about 5 minutes longer.

# Praline Sweet Potatoes

## Ingredients

4 cups mashed sweet potatoes  
1/2 cup white sugar  
2 tablespoons vanilla extract  
4 eggs, beaten  
1/2 pint heavy cream  
1/4 pound butter  
1 cup packed brown sugar  
1/2 cup all-purpose flour  
1 1/4 cups chopped pecans

## Directions

Butter one 2 quart casserole dish. Preheat oven to 350 degrees F (175 degrees C).

In a mixing bowl, combine the sweet potatoes, sugar, vanilla extract, eggs and cream. Blend well, and spread evenly in casserole dish.

Prepare the topping by combining the butter, brown sugar, flour and pecans. Mix until crumbly, and sprinkle over sweet potato mixture.

Bake for 30 minutes in the preheated oven.

# Ham and Sweet Potato Salad

## Ingredients

4 cups cubed peeled sweet potatoes  
1 cup mayonnaise  
1/3 cup orange juice  
1 tablespoon honey  
1 tablespoon grated orange peel  
1/8 teaspoon salt  
1/8 teaspoon ground ginger  
1/8 teaspoon ground nutmeg  
1 1/2 cups julienned fully cooked ham  
2 celery ribs, thinly sliced  
1/4 cup chopped dried apricots  
1 whole fresh pineapple  
1 cup chopped pecans

## Directions

Place the sweet potatoes in a large saucepan and cover with water. Bring to a boil. Reduce heat; cover and simmer for 20 minutes or until tender. Drain and cool. In a large bowl, combine the mayonnaise, orange juice, honey, orange peel, salt, ginger and nutmeg. Stir in the ham, celery, apricots and sweet potatoes.

Stand pineapple upright and cut in half vertically, leaving the top attached. Remove fruit, leaving a 1/2-in. shell. Cut fruit into chunks; stir 1 cup into the salad (save remaining fruit for another use). Cover and refrigerate salad and shells for at least 4 hours. Just before serving, stir pecans into salad. Spoon into pineapple shells.

# Bacon Cheese Potatoes

## Ingredients

8 medium potatoes  
1/2 cup finely chopped onion  
1 pound process American  
cheese, cubed  
1 cup mayonnaise  
1/2 pound sliced bacon, cooked  
and crumbled  
3/4 cup sliced black olives  
Chopped fresh parsley  
Paprika

## Directions

Peel the potatoes; place in a saucepan and cover with water. Cook until tender but firm; drain and cube. In a bowl, mix potatoes with onion, cheese and mayonnaise. Transfer to an ungreased 13-in. x 9-in. x 2-in. baking dish. Sprinkle with bacon and olives. Cover and bake at 350 degrees F for 30 minutes or until heated through. If desired, sprinkle with parsley and paprika.

# Skewered Grilled Potatoes

## Ingredients

2 pounds red potatoes, quartered  
1/2 cup water  
1/2 cup light mayonnaise  
1/4 cup dry white wine  
2 teaspoons crushed dried rosemary  
1 teaspoon garlic powder  
wooden skewers, soaked in water for 30 minutes

## Directions

Place potatoes and water in a microwave safe bowl. Cook potatoes in microwave on high until just tender, about 15 minutes, stirring half-way through. Drain potatoes and allow to steam for a few minutes to dry.

In a large bowl, stir together mayonnaise, wine, rosemary, and garlic powder. Mix in drained potatoes and toss to coat. Marinate, covered, in the refrigerator for 1 hour.

Preheat an outdoor grill for high heat and lightly oil grate.

Remove potatoes from marinade, and skewer. Grill, covered, for 6 to 8 minutes, brushing occasionally with marinade, turning half-way through. Remove potatoes from skewers and serve hot.

# Sweet Potato-Turkey Meatloaf

## Ingredients

- 1 large sweet potato, peeled and cubed
- 1 pound ground turkey breast
- 1 large egg
- 1 small sweet onion, finely chopped
- 2 cloves garlic, minced
- 1/4 cup honey barbecue sauce
- 1/4 cup ketchup
- 2 tablespoons Dijon mustard
- 2 slices whole-wheat bread, torn into small crumbs
- 1 tablespoon freshly ground black pepper, or to taste
- 1 tablespoon salt, or to taste

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 2 quart baking dish.

Bring a pot of lightly salted water to a boil. Add the sweet potato, and cook until soft, about 10 minutes. Drain the sweet potatoes, and mash or whip until smooth.

Mix the ground turkey together with the egg, sweet onion, garlic, barbecue sauce, ketchup, Dijon mustard, and whole wheat bread crumbs in a large mixing bowl. Season to taste with salt and pepper. Add the sweet potatoes, and stir until evenly combined. If the mixture seems too wet, add more bread crumbs. Use your hands to form the turkey mixture into a loaf shape and place in the prepared baking dish.

Bake in the preheated oven 1 hour. Slice the loaf to serve.

# Potato Pancakes I

## Ingredients

4 large potatoes  
1 yellow onion  
1 egg, beaten  
1 teaspoon salt  
2 tablespoons all-purpose flour  
ground black pepper to taste  
2 cups vegetable oil for frying

## Directions

Finely grate potatoes with onion into a large bowl. Drain off any excess liquid.

Mix in egg, salt, and black pepper. Add enough flour to make mixture thick, about 2 to 4 tablespoons all together.

Turn oven to low, about 200 degrees F (95 degrees C).

Heat 1/4 inch oil in the bottom of a heavy skillet over medium high heat. Drop two or three 1/4 cup mounds into hot oil, and flatten to make 1/2 inch thick pancakes. Fry, turning once, until golden brown. Transfer to paper towel lined plates to drain, and keep warm in low oven until serving time. Repeat until all potato mixture is used.



# Russian Potato Salad from Costa Rica

## Ingredients

4 potatoes, peeled and cubed  
1 (15 ounce) can sliced beets,  
drained and finely chopped  
4 eggs  
2 tablespoons mayonnaise, or as  
needed  
salt and pepper to taste

## Directions

Place the potatoes into a pot and cover with salted water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain and allow to steam dry for a minute or two. Allow the potatoes to cool.

While the potatoes are cooking, place the eggs into a saucepan in a single layer and fill with water to cover the eggs by 1 inch. Cover the saucepan and bring the water to a boil over high heat. Once the water is boiling, remove from the heat and let the eggs stand in the hot water for 15 minutes. Pour out the hot water, then cool the eggs under cold running water in the sink. Peel and dice once cold.

Place the potatoes, beets, eggs, and mayonnaise into a bowl, mix well, and season to taste with salt and pepper.

# Peppery Scalloped Potatoes

## Ingredients

1 (10.75 ounce) can condensed cream of mushroom soup, undiluted  
1 1/2 cups milk  
1/2 teaspoon salt  
1/8 teaspoon cayenne pepper  
5 cups peeled and thinly sliced potatoes  
1/4 cup butter or margarine, melted  
1/4 cup all-purpose flour

## Directions

In a small bowl, combine the soup, milk, salt and cayenne; set aside. Place a third of the potatoes in a greased 13-in. x 9-in. x 2-in. baking dish; layer with a third of the butter, flour and soup mixture. Repeat layers twice. Bake, uncovered, at 350 degrees F for 1 hour and 20 minutes or until potatoes are tender.

# Cheesy Potato Soup I

## Ingredients

2 cups chicken broth  
4 large potatoes, diced  
2 stalks celery, chopped  
2 carrots, chopped  
1/2 onion, chopped  
4 cups milk  
12 (1 ounce) slices processed cheese food  
1/4 cup dry potato flakes  
4 slices crisp cooked bacon, crumbled

## Directions

In a large pot combine the chicken broth, potatoes, celery, carrots and onion. Mix together and bring to a boil over medium heat. Cook 15 to 20 minutes or until vegetables are tender.

Add milk; reduce heat to medium low and let simmer. Add cheese slices; when cheese is melted, slowly stir in dry potato flakes until mixture is slightly thickened. Sprinkle bacon on top and serve hot.

# Fourth of July Potato Salad

## Ingredients

3 pounds potatoes, peeled and diced  
1/3 cup cider vinegar  
2 teaspoons white sugar  
1 1/2 teaspoons dry mustard  
1 1/2 teaspoons salt  
3/4 teaspoon ground black pepper  
1/2 cup mayonnaise  
1/2 cup sour cream  
1/4 cup heavy cream  
3/4 cup chopped onion  
3 hard-cooked eggs, peeled and chopped

## Directions

Bring a large pot of salted water to a boil, add the potatoes and let cook until tender. While the potatoes cook, in a large bowl, whisk together the vinegar, sugar, mustard, salt and pepper. Drain the potatoes, stir them into the vinegar mixture and let them marinate for 30 minutes to absorb the flavors.

In a small bowl, whisk the mayonnaise, sour cream and heavy cream. Fold this creamy mixture into the potato mixture along with the onions and hard-cooked eggs. Cover and chill before serving if you wish. (This salad keeps for up to 3 days in the refrigerator.)

# Southern Comfort Sweet Potatoes

## Ingredients

2 (29 ounce) cans sweet potatoes, drained  
1/2 cup butter, softened  
1 teaspoon ground cinnamon  
1/4 cup orange juice  
3 eggs, beaten  
1/4 teaspoon salt  
1/2 cup Southern Comfort liqueur  
1/2 cup chopped pecans  
1/2 cup light brown sugar

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Place sweet potatoes in a large bowl. Beat with an electric mixer until light and fluffy. Mix in the butter, cinnamon, orange juice, eggs, salt, and liqueur. Transfer to a 2 quart casserole dish. Mix the pecans and brown sugar in a small bowl, and sprinkle evenly over the sweet potato mixture.

Bake 30 to 40 minutes in the preheated oven, or until center is firm and edges are lightly browned.

# Allana's Excellent Potato Soup

## Ingredients

8 ounces cubed cooked ham  
1 cup chopped onion  
1 tablespoon butter  
2 1/2 pounds potatoes, peeled and diced  
2 (14.5 ounce) cans chicken broth  
1 tablespoon prepared Dijon-style mustard  
1 1/2 cups milk  
1 (10.75 ounce) can condensed cream of celery soup  
1/4 teaspoon garlic powder  
1/4 teaspoon seasoning salt  
1/2 teaspoon salt-free seasoning blend

## Directions

In a large saucepan over medium-high heat, sautee ham and onions in the butter, until the onions are translucent. Stir in the mustard, then pour in the chicken broth. Add potatoes, bring to a boil and cook until potatoes are tender.

Combine the milk and cream of celery soup; stir in to the saucepan. Season with garlic powder, seasoned salt and salt-free seasoning blend. Heat through, but do not boil. Serve hot.

# Potatoes in Paper

## Ingredients

4 potatoes, sliced  
4 small onions, sliced  
4 tablespoons butter  
4 slices Cheddar cheese  
1 cup water

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Cut out 4 12x12 inch sheets of aluminum foil. Place one sliced potato, one sliced onion, 1 tablespoon butter and one slice of cheese on each aluminum foil square. Wrap the foil around the sides of the potatoes and onion to form a cup. Pour 1/4 cup of water into each pouch and fold the top of aluminum foil over the potatoes to close it.

Bake in a preheated 350 degrees F (175 degrees C) oven for 60 minutes.

# Sweet Potatoes for Two

## Ingredients

2 sweet potatoes, cooked and peeled  
1/2 cup packed brown sugar  
2 tablespoons butter or margarine  
2 tablespoons water  
1/4 teaspoon salt  
1 dash ground nutmeg or ground mace

## Directions

Slice sweet potatoes into an 8-in. pie plate; set aside. In a saucepan, combine brown sugar, butter, water and salt; bring to a boil. Pour hot syrup over potatoes. Bake, uncovered, at 350 degrees F for 30 minutes, basting occasionally, or until syrup thickens and potatoes are glazed. Sprinkle with nutmeg or mace.



# Twice Baked Potatoes

## Ingredients

4 large baking potatoes  
1/2 pound bacon  
4 tablespoons butter  
1 large onion, chopped  
1/2 cup chopped fresh mushrooms  
1 teaspoon crushed red pepper  
1 teaspoon garlic powder  
1 teaspoon ground black pepper  
1 teaspoon chopped fresh chives  
1 teaspoon salt  
1 (8 ounce) container sour cream  
1 (8 ounce) package shredded Cheddar cheese  
1 teaspoon dry bread crumbs

## Directions

Preheat oven to 400 degrees F (200 degrees C). Use a fork to pierce the potato skins.

Bake the potatoes unwrapped for about 1 hour, or until soft, in the preheated oven.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Over medium-low heat melt the butter in a large saucepan. Combine onion, mushrooms, red pepper, garlic powder, pepper, chives and salt. Cook slowly, stirring occasionally until the onions are soft.

Slice open the baked potatoes and, keeping the skins intact, scoop the insides into a medium bowl. Transfer the onion mixture to the bowl. Mix in the sour cream. Pour in 1/2 of the cheese and continue mixing until all ingredients are well blended.

Using a large spoon, fill the potato skins with the mixture. Top with bread crumbs, the remaining cheese and bacon.

Return the potatoes to the preheated oven and continue baking for about 15 minutes, until the cheese is melted and the filling is slightly brown.

# Honey-Topped Sweet Potato

## Ingredients

1 small sweet potato  
2 tablespoons butter or margarine,  
softened  
4 teaspoons brown sugar  
2 teaspoons honey  
1/8 teaspoon ground cinnamon

## Directions

Wrap potato in foil; bake at 400 degrees F for 45-50 minutes or until soft when gently squeezed. In a bowl, combine the butter, brown sugar, honey and cinnamon until smooth. Cut an "X" on top of potato. Using a fork, fluff the pulp. Add the butter mixture; fluff with potato until melted.

# Potato and Pork Bake

## Ingredients

8 potatoes, cubed  
8 thick cut pork chops  
1 packet dry onion soup mix

## Directions

Preheat oven to 400 degrees F (200 degrees C).

Place the potatoes in a 10x15 inch baking dish and arrange the pork chops over the potatoes. Prepare the onion soup mix according to package directions and pour this over the pork and potatoes.

Bake at 400 degrees F (200 degrees C) for 30 to 40 minutes, or until potatoes are tender and the internal temperature of the pork reaches 160 degrees F (70 degrees C).

# Pork Chops with Apples, Onions, and Sweet

## Ingredients

4 pork chops  
salt and pepper to taste  
2 onions, sliced into rings  
2 sweet potatoes, sliced  
2 apples - peeled, cored, and  
sliced into rings  
3 tablespoons brown sugar  
2 teaspoons freshly ground black  
pepper  
1 teaspoon salt

## Directions

Preheat oven to 375 degrees F (190 degrees C).

Season pork chops with salt and pepper to taste, and arrange in a medium oven safe skillet. Top pork chops with onions, sweet potatoes, and apples. Sprinkle with brown sugar. Season with 2 teaspoons pepper and 1 teaspoon salt.

Cover, and bake 1 hour in the preheated oven, until sweet potatoes are tender and pork chops have reached an internal temperature of 160 degrees F (70 degrees C).

# Indiana Potato Salad

## Ingredients

8 baking potatoes, peeled and cubed  
1 cup mayonnaise  
8 ounces processed cheese food, cubed  
1 cup chopped onion  
8 ounces sliced bacon

## Directions

Preheat the oven to 350 degrees F (175 degrees C).

Place potatoes into a pot and fill with enough water to cover. Bring to a boil and cook until easily pierced with a fork, about 12 minutes. Drain and pour into a 9x13 inch baking dish. Mix with mayonnaise, processed cheese and onion.

While the potatoes are boiling, fry the bacon in a large skillet over medium heat until crisp. Drain and break into large pieces. Place on top of the potatoes.

Bake for 1 hour in the preheated oven, until cheese is browned.

# Heavenly Sweet Potatoes

## Ingredients

Vegetable cooking spray  
1 (40 ounce) can cut sweet potato  
in heavy syrup, drained  
1/4 teaspoon ground cinnamon  
1/8 teaspoon ground ginger  
3/4 cup Swanson® Chicken  
Broth (Regular, Natural  
Goodness®, or Certified Organic)  
2 cups miniature marshmallows

## Directions

Spray a 1 1/2-quart casserole with cooking spray. Put the potatoes, cinnamon and ginger in an electric mixer bowl. Beat at medium speed until almost smooth. Add the broth and beat until potatoes are fluffy. Spoon the potato mixture in the prepared dish. Top with the marshmallows. Bake at 350 degrees F for 20 minutes or until heated through and marshmallows are golden brown.

# Dill Potato Salad

## Ingredients

7 cups chopped new potatoes  
1 (8 ounce) container sour cream  
2 teaspoons chopped fresh dill weed  
1 teaspoon dried parsley  
2 tablespoons Dijon mustard  
1/2 teaspoon salt  
1/4 teaspoon pepper

## Directions

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain, cool, peel and chill.

Meanwhile, in a medium bowl combine sour cream, dill, parsley, Dijon, salt and pepper.

Pour dressing over potatoes and toss gently. Chill before serving.

# Red Potato Salad

## Ingredients

3 pounds red potatoes, cut into chunks  
1 cup low-fat sour cream  
1/2 cup light mayonnaise  
2 teaspoons Dijon mustard  
1 teaspoon white vinegar  
4 hard-cooked eggs, chopped  
1 dill pickle, chopped  
1/3 celery stalk, chopped  
2 green onions, chopped  
1 dash hot sauce  
1 tablespoon dried dill weed  
1/2 teaspoon garlic powder  
1 dash onion salt  
salt and pepper to taste

## Directions

Place the potatoes in a pot with enough water to cover. Bring to a boil, and cook for about 10 minutes, or until easily pierced with a fork. Drain, and transfer to a large bowl to cool.

In a medium bowl, mix the sour cream, mayonnaise, mustard, vinegar, eggs, pickle, celery, green onions, and hot sauce. Season with dill, garlic powder, onion salt, salt, and pepper. Pour over the potatoes, and gently toss to coat. Chill at least 3 hours in the refrigerator before serving.



# Spiced Sweet Potatoes

## Ingredients

1 1/2 cups Smucker's® Apricot Preserves  
1/2 cup water  
2 teaspoons lemon juice  
1/2 teaspoon salt  
1/2 teaspoon ground nutmeg  
1/4 teaspoon ground cinnamon  
4 large sweet potatoes, peeled and cut lengthwise into eight wedges

## Directions

Preheat oven to 400 degrees. In a heavy saucepan, combine SMUCKER'S® preserves and water. Over medium high heat, bring mixture to a boil; reduce heat and simmer for 5 minutes, stirring constantly. Remove mixture from heat and stir in lemon juice, salt, nutmeg and cinnamon.

Arrange sweet potatoes in a baking pan. Using a pastry brush, baste potatoes thoroughly with sauce, using about half the sauce. Bake about 40 minutes, or until tender, basting with remaining sauce about halfway through cooking time.

# Potato Casserole II

## Ingredients

1/2 cup chopped onion  
1 pint sour cream  
1 (10.75 ounce) can condensed  
cream of chicken soup  
2 cups shredded Cheddar cheese  
salt and pepper to taste  
1 (2 pound) package frozen hash  
brown potatoes, thawed  
2 cups crushed potato chips  
1/2 cup melted butter

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large mixing bowl combine onion, sour cream, soup, cheese, salt and pepper. Press the excess water out of the hash browns and then add them to the soup mixture and mix well. Transfer to a 9x12 inch casserole dish. Sprinkle potato chips on top, then drizzle with butter.

Bake in preheated oven for 45 minutes to 1 hour, until golden brown.

# Ima's Potato Salad

## Ingredients

2 pounds russet potatoes, peeled  
3/4 cup mayonnaise  
1 cup frozen peas and carrots,  
thawed  
6 hard-cooked eggs, chopped  
6 Israeli-style pickles, chopped  
1/2 cup spicy mustard  
salt and pepper to taste

## Directions

Place the potatoes into a large pot and cover with salted water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain and allow to steam dry for a minute or two.

Finely chop the hard-cooked eggs and the pickles.

When they're cool enough to handle, cube the potatoes and transfer them to a 9x13-inch dish. Stir in the chopped eggs, pickles, mayonnaise, mustard, and the peas and carrots and mix gently to combine. Season to taste with salt and pepper. Serve immediately, or refrigerate the salad before serving.

# Meat and Potatoes Lumpia

## Ingredients

5 medium potatoes, peeled and cut into 1/2-inch chunks  
1 pound lean ground beef  
1/4 cup minced onion  
1/4 cup minced green bell pepper  
salt to taste  
ground black pepper to taste  
1 cup frozen mixed peas and carrots, thawed  
1 cup canola oil  
1 (16 ounce) package egg roll wrappers

## Directions

Place potatoes in a pot with enough lightly salted water to cover, and bring to a boil. Cook 10 minutes, or until tender; drain.

Place the beef, onion, and green bell pepper in a skillet over medium heat. Season with salt and black pepper. Cook until beef is evenly brown and onion is tender. Mix in peas and carrots, and continue cooking until heated through.

In a large bowl, mix the potatoes with the beef mixture. Cover and refrigerate (or place in the freezer) until cooled completely.

Heat the oil in a large skillet or deep fryer to 365 degrees F (185 degrees C).

Lay egg roll wrappers on a flat surface, and place about 1/4 cup filling in the center of each. Fold to form egg rolls, and seal with moistened fingers.

In batches, fry the egg rolls in the heated oil about 3 minutes on each side, until golden brown. Drain on paper towels.

# Pleasing Cheese Potatoes

## Ingredients

1 (32 ounce) package tater tots  
3 eggs, lightly beaten  
2 (10.75 ounce) cans condensed  
cream of potato soup, undiluted  
1 cup sour cream  
1/4 cup chopped green pepper  
1/4 cup chopped onion  
4 cups shredded Cheddar cheese

## Directions

Arrange Tater Tots in a greased 13-in. x 9-in. x 2-in. baking dish. In a bowl, combine the eggs, soup, sour cream, green pepper and onion until blended. Stir in the cheese. Pour over Tater tots. Bake, uncovered, at 350 degrees F for 50-55 minutes or until bubbly and golden brown. Let stand for 10 minutes before serving.

# Greek Style Potatoes

## Ingredients

1/3 cup olive oil  
1 1/2 cups water  
2 cloves garlic, finely chopped  
1/4 cup fresh lemon juice  
1 teaspoon dried thyme  
1 teaspoon dried rosemary  
2 cubes chicken bouillon  
ground black pepper to taste  
6 potatoes, peeled and quartered

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a small bowl, mix olive oil, water, garlic, lemon juice, thyme, rosemary, bouillon cubes and pepper.

Arrange potatoes evenly in the bottom of a medium baking dish. Pour the olive oil mixture over the potatoes. Cover, and bake 1 1/2 to 2 hours in the preheated oven, turning occasionally, until tender but firm.

# Sausage Scalloped Potatoes

## Ingredients

1 pound fully cooked kielbasa or Polish sausage, cut into 1/4-inch slices  
2 tablespoons butter or margarine  
2 tablespoons all-purpose flour  
1 teaspoon salt  
1/4 teaspoon pepper  
2 cups milk  
4 medium red potatoes, halved and thinly sliced  
1/4 cup chopped onion  
2 tablespoons minced fresh parsley

## Directions

Place sausage in a microwave-safe bowl. Microwave, uncovered, on high for 3 minutes. Drain and set aside.

Place butter in a 2-1/2-qt. microwave-safe dish. Heat on high for 45-60 seconds or until melted. Whisk in flour, salt and pepper until smooth. Gradually whisk in milk. Microwave, uncovered, on high for 8-10 minutes or until thickened and bubbly, stirring every 2 minutes.

Stir in potatoes and onion. Cover and microwave on high for 4 minutes; stir. Heat 4 minutes longer. Stir in the sausage. Cover and cook for 8-10 minutes, stirring every 4 minutes or until potatoes are tender and sausage is heated through. Stir. Let stand, covered, for 5 minutes. Sprinkle with parsley if desired.

# Red Potatoes with Beans

## Ingredients

1 1/3 pounds fresh green beans,  
trimmed  
1/3 cup water  
6 small red potatoes, cut into  
wedges  
1/2 cup chopped red onion  
1/2 cup Italian salad dressing

## Directions

Place the beans and water in a 2-qt. microwave-safe dish. Cover and microwave on high for 6-8 minutes or until tender.

Meanwhile, place the potatoes in a large saucepan and cover with water. Bring to a boil. Reduce heat; cover and cook for 5-7 minutes or until tender. Drain beans and potatoes; place in a bowl. Add onion and dressing; toss to coat.



# Red and Sweet Potato Salad

## Ingredients

2 pounds red potatoes, cut into 1-inch chunks  
1 pound sweet potatoes, peeled and cut in 1-inch chunks  
1/4 cup red wine vinegar  
1 tablespoon spicy brown mustard  
1 1/4 teaspoons salt  
1/2 teaspoon pepper  
1/2 cup reduced-fat mayonnaise  
1/4 cup 2% milk  
2 celery ribs, chopped  
1 small red onion, chopped  
1/3 cup minced fresh parsley

## Directions

Place the red potatoes in a large saucepan and cover with water; bring to a boil. Reduce heat; cover and cook for 2 minutes. Add sweet potatoes; return to a boil. Reduce heat; cover and cook 8-10 minutes longer or until potatoes are fork-tender.

In a large bowl, whisk the vinegar, mustard, salt and pepper. Drain potatoes; add to vinegar mixture and stir gently to coat. Cool.

In a small bowl, combine mayonnaise and milk. Stir in the celery, onion and parsley. Gently stir into cooled potato mixture. Serve immediately or cover and chill.

# Apple Mashed Potatoes

## Ingredients

4 medium potatoes, peeled and cubed  
2 medium tart apples, peeled and quartered  
1/2 teaspoon salt  
4 bacon strips, diced  
1 small onion, quartered and thinly sliced  
1/4 cup butter, softened  
1 teaspoon cider vinegar  
1/2 teaspoon sugar  
1 dash ground nutmeg

## Directions

Place the potatoes, apples and salt in a large saucepan; add enough water to cover. Bring to a boil; cover and cook for 12 minutes or until tender.

Meanwhile, in a small skillet, cook bacon over medium heat until crisp. Remove to paper towels; drain, reserving 1 teaspoon drippings. In the drippings, saute onion until tender.

Drain the potatoes and apples. Add the butter, vinegar and sugar; mash until smooth. Top with bacon, onion and nutmeg.

# Pimiento Potato Salad

## Ingredients

1/2 cup mayonnaise  
1/4 cup chopped celery  
2 tablespoons chopped onion  
2 tablespoons chopped pimientos  
1 tablespoon cider vinegar  
2 teaspoons spicy brown mustard  
1/2 teaspoon salt  
1/4 teaspoon pepper  
2 cups cubed cooked potatoes  
2 tablespoons crumbled cooked  
bacon

## Directions

In a bowl, whisk the mayonnaise, celery, onion, pimientos, vinegar, mustard, salt and pepper until smooth. Add potatoes and bacon; stir to coat. Refrigerate until serving.

# Creamy Mashed Potatoes II

## Ingredients

8 large potatoes, peeled and cubed  
4 ounces cream cheese  
1/3 cup butter  
8 ounces sour cream  
1/2 (1 ounce) package dry Ranch-style dressing mix

## Directions

Preheat the oven to 350 degrees F ( 175 degrees C).

Place potatoes in a large pot with enough water to cover. Bring to a boil, and cook until potatoes are tender, about 10 minutes. Drain water, and add cream cheese, butter, sour cream and ranch dressing mix. Mash until creamy using a potato masher or electric mixer. Spread evenly in a large baking dish.

Bake for 30 minutes in the preheated oven, until the top is golden brown.

# Onion Roasted Sweet Potatoes

## Ingredients

2 (1 ounce) packages dry onion  
soup mix  
2 pounds sweet potatoes, peeled  
and diced  
1/3 cup vegetable oil

## Directions

Preheat oven to 450 degrees F (230 degrees C).

In a large bowl, toss the dry onion soup mix, sweet potatoes and vegetable oil until the sweet potatoes are well coated.

Arrange the mixture on a large baking sheet. Bake in the preheated oven 40 to 50 minutes, or until the sweet potatoes are tender.

# Roasted Fan-Shaped Potatoes

## Ingredients

12 large baking potatoes  
1/2 teaspoon salt  
1/2 cup butter or margarine,  
melted  
6 tablespoons dry bread crumbs  
6 tablespoons shredded  
Parmesan cheese

## Directions

With a sharp knife, slice potatoes thinly but not all the way through, leaving slices attached at the bottom. Place potatoes in a greased shallow baking dish. Sprinkle with salt; brush with 1/4 cup butter. Bake, uncovered, at 425 degrees F for 30 minutes.

Brush potatoes with remaining butter and sprinkle with bread crumbs. Bake 20 minutes longer. Sprinkle with Parmesan cheese. Bake 5-10 minutes more or until potatoes are tender and golden brown.

# Sweet Potato Biscuits

## Ingredients

2 1/2 cups all-purpose flour  
1 tablespoon baking powder  
1 teaspoon salt  
1/3 cup shortening  
1 (15 ounce) can sweet potatoes,  
drained  
3/4 cup milk

## Directions

In a bowl, combine the flour, baking powder and salt. Cut in shortening until mixture resembles coarse crumbs. In another bowl, mash the sweet potatoes and milk. Add to the crumb mixture just until combined.

Turn onto a floured surface; knead 8-10 times. Roll to 1/2-in. thickness; cut with a 2-1/2-in. biscuit cutter. Place on ungreased baking sheets. Bake at 425 degrees F for 8-10 minutes or until golden brown. Remove to wire racks. Serve warm.

# Butterscotch Potato Chip Cookies

## Ingredients

1 cup packed brown sugar  
1 cup white sugar  
1 cup butter  
2 eggs  
2 1/2 cups all-purpose flour  
1 teaspoon baking soda  
1 1/3 cups butterscotch chips  
2 cups crushed potato chips

## Directions

Preheat oven to 350 degrees F (180 degrees C).

Cream together sugars and butter or margarine. Beat in eggs, add flour and baking soda, mix well.

Fold in butterscotch chips and potato chips.

Drop by tsp. on cookie sheet and bake for 8 to 10 minutes.



# Sweet Potato Pie

## Ingredients

2 pounds sweet potatoes  
3/4 cup packed brown sugar  
1/4 cup all-purpose flour  
2 teaspoons grated orange peel  
1 teaspoon pumpkin pie spice  
1 teaspoon vanilla extract  
1/8 teaspoon salt  
1 cup fat-free milk  
1/2 cup egg substitute  
1 (9 inch) unbaked pastry shell  
1/2 cup reduced-fat whipped  
topping

## Directions

Bake sweet potatoes at 350 degrees F for 1 hour or until very soft. Cool slightly. Cut potatoes in half; scoop out the pulp and discard shells. Place pulp in a food processor or blender; cover and process until smooth.

In a bowl, combine the pulp, brown sugar, flour, orange peel, pumpkin pie spice, vanilla and salt. Stir in milk and egg substitute until well blended. Pour into pastry shell.

Bake at 375 degrees F for 45-50 minutes or until a knife inserted near the center comes out clean. Cool on a wire rack for 2 hours. Garnish with whipped topping. Refrigerate leftovers.

# Oven-Crisped Potatoes

## Ingredients

2 medium potatoes, peeled and  
thinly sliced  
3 tablespoons butter or margarine,  
melted  
1 tablespoon finely chopped onion  
1/8 teaspoon pepper

## Directions

Arrange potatoes in an ungreased 1-1/2-qt. baking dish. Combine butter, onion and pepper; pour over potatoes. Bake, uncovered, at 425 degrees F for 1 hour or until potatoes are tender.

# Baked Potato Dip

## Ingredients

2 (16 ounce) containers sour cream  
1 (3 ounce) can bacon bits  
2 cups shredded Cheddar cheese  
1 bunch green onions, chopped

## Directions

In a medium size mixing bowl, combine sour cream, bacon, Cheddar cheese and green onions; stir well. Refrigerate, or serve immediately.

# Spicy Pumpkin and Sweet Potato Soup

## Ingredients

1 tablespoon coriander seeds  
2 teaspoons cumin seeds  
2 teaspoons dried oregano  
1 tablespoon fennel seeds  
1/2 teaspoon crushed red pepper  
1/2 teaspoon salt  
1/2 teaspoon whole black peppercorns  
1 clove garlic  
2 tablespoons olive oil, divided  
1 medium sugar pumpkin  
4 orange-fleshed sweet potatoes  
1 large onion, chopped  
1 1/2 quarts chicken broth

## Directions

Preheat oven to 400 degrees F (200 degrees C).

In a mortar or spice grinder, grind coriander, cumin, oregano, fennel, red pepper, salt and peppercorns into a coarse powder. Blend in garlic and 1 tablespoon olive oil to form a paste.

Wash pumpkin, and cut into 2-inch wide wedges, scraping away seeds. Peel potatoes and cut each potato lengthwise into 6 wedges. Smear the pumpkin and the potatoes with the spice paste and place in a baking dish.

Roast in preheated oven 30 to 40 minutes, until tender and just beginning to blacken at the thinnest points.

Meanwhile, in a large pot over medium heat, cook the onion in the remaining 1 tablespoon olive oil until translucent.

Chop pumpkin and potatoes into smaller chunks and puree in a blender or food processor with some of the chicken broth until smooth. Be sure to scrape the roasted spice paste off the baking dish and include it in the puree. It may be necessary to deglaze the dish with a little chicken broth.

Pour the pureed vegetables into the pot with the onions, and stir in as much additional chicken stock as needed to achieve the desired consistency. Heat through.

# Jeannie's Famous Potato Hamburger Casserole

## Ingredients

- 1 tablespoon olive oil
- 1 yellow onion, thinly sliced
- 1 pound ground beef
- 1/4 cup butter
- 1/4 cup all-purpose flour
- 3 cups milk
- 1 pint heavy cream
- salt and pepper to taste
- 5 potatoes, sliced
- 2 cups shredded Cheddar cheese
- 2 cups shredded Monterey Jack cheese
- 1 cup milk

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Heat oil in a large heavy skillet over medium heat. Cook and stir onions until translucent; set aside. Cook ground beef until evenly brown. Drain excess fat, and set beef aside. Melt butter in the skillet. Add flour, and stir with a whisk for 5 minutes. Gradually whisk in 3 cups milk, then the cream. Simmer, stirring frequently, over medium-low heat for 10 minutes until the sauce has thickened and is smooth. Season with salt and pepper, and remove from heat.

Spread a small amount of sauce in the bottom of a 9x13 inch casserole dish. Alternate layers of potatoes, onions, ground beef, cheese and sauce, with 2 to 3 layers of each. Reserve some cheese to sprinkle on top. If you run short of sauce, press down on all layers, and add milk as needed. Sprinkle remaining cheese on top.

Bake in preheated oven for 45 to 55 minutes, or until potatoes are soft.

# Dar's Super Savory Sauerkraut Potato Bake

## Ingredients

1/3 cup all-purpose flour  
2 teaspoons chicken bouillon granules  
1 cup water  
1 cup milk  
1/4 cup sour cream  
1 small onion, finely chopped  
1 cup shredded Cheddar cheese  
1 cup drained sauerkraut  
1/2 teaspoon salt  
1/2 teaspoon ground black pepper  
1/2 teaspoon caraway seeds (optional)  
3 tablespoons unsalted butter, melted  
1 (16 ounce) package frozen shredded hash brown potatoes

## Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x13-inch baking dish.

Whisk the flour, bouillon granules, water, and milk together in a medium saucepan; bring to a boil until thick, 1 to 2 minutes, whisking continuously. Remove from heat and stir the sour cream into the flour mixture; set aside to cool.

Combine the onion, Cheddar cheese, sauerkraut, salt, pepper, and caraway seeds in a large mixing bowl. Stir the sour cream sauce and the melted butter into the sauerkraut mixture; fold the hash brown potatoes into the mixture. Pour into the prepared baking dish. Use a spatula to flatten into an even layer.

Bake in the preheated oven until the potatoes are tender and the top is brown and bubbly, 60 to 70 minutes.

# Mom's Red Scalloped Potatoes

## Ingredients

8 large red potatoes  
3 tablespoons butter  
1 onion, chopped  
2 cloves garlic, chopped  
1 (10.75 ounce) can condensed cream of broccoli soup  
1 (10.75 ounce) can condensed cream of celery soup  
1 cup milk  
salt and pepper to taste  
4 cups shredded Cheddar cheese

## Directions

Preheat an oven to 350 degrees F (175 degrees C). Butter a large baking dish.

Wash and peel the potatoes so that only some of the peel remains on the potatoes; cut into 1/8 inch slices. Put the potatoes in the prepared dish.

Melt the butter in a large pot over medium-high heat. Cook the onion and garlic in the melted butter until soft and translucent, 7 to 10 minutes; stir in the broccoli soup, celery soup, milk, salt, pepper, and about half of the Cheddar cheese; cook until the cheese has melted. Pour the mixture over the potatoes; top with the remaining Cheddar cheese. Cover with aluminum foil or lid.

Bake in the preheated oven for 45 minutes. Remove the cover and cook until the cheese begins to brown, about 10 minutes more.

# Harvest Sweet Potato Pie

## Ingredients

4 eggs  
1 (12 ounce) can evaporated milk  
1 1/4 cups sugar  
3/4 cup butter or margarine,  
melted  
2 teaspoons ground cinnamon  
2 teaspoons pumpkin pie spice  
1 teaspoon vanilla extract  
1 teaspoon lemon extract  
1/2 teaspoon ground nutmeg  
1/2 teaspoon salt  
4 cups mashed cooked sweet  
potatoes  
2 (9 inch) unbaked pastry shells  
Whipped cream

## Directions

In a mixing bowl, combine first 10 ingredients; mix well. Beat in sweet potatoes. Pour into pie shells. Bake at 425 degrees F for 15 minutes. Reduce heat to 350 degrees F; bake 30-35 minutes longer or until a knife inserted near the center comes out clean. Cool completely. Serve with whipped cream if desired. Store in the refrigerator.



# Sweet Potato Mini Loaves

## Ingredients

4 eggs  
2 cups sugar  
2 cups cold mashed sweet potatoes  
3/4 cup vegetable oil  
2 cups all-purpose flour  
1 1/2 cups whole wheat flour  
1 1/2 teaspoons ground cinnamon  
1 teaspoon baking soda  
1 teaspoon ground nutmeg  
1/2 teaspoon salt  
2/3 cup water

## Directions

In a large mixing bowl, beat the eggs, sugar, sweet potatoes and oil. Combine the flours, cinnamon, baking soda, nutmeg and salt; add to sweet potato mixture alternately with water.

Pour into six greased 5-3/4-in. x 3-in. x 2-in. loaf pans. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks.

# Dylan's Potato, Carrot, and Cheddar Soup

## Ingredients

2 tablespoons olive oil  
6 yellow potatoes, cubed  
3 large carrots, peeled and diced  
1 pinch salt, to taste  
1 teaspoon garlic powder  
1 teaspoon onion powder  
1 (32 ounce) carton chicken broth  
(such as Swanson®)  
3/4 cup shredded sharp Cheddar  
cheese  
1/4 cup chopped fresh flat-leaf  
parsley

## Directions

Heat the olive oil in a pot over medium heat; cook and stir the potatoes and carrots in the hot oil until hot, about 10 minutes. Season with salt, garlic powder, and onion powder. Pour the chicken broth over the mixture; continue cooking until the potatoes and carrots are soft, 10 to 15 minutes more.

Pour about half of the potato-and-carrot mixture into a blender. Hold the lid of the blender with a folded kitchen towel and carefully start the blender, using a few quick pulses to get the soup moving before leaving it on to puree. Return the pureed soup to the pot. Stir the Cheddar cheese into the soup until melted. Ladle the soup into bowls and garnish with parsley to serve.

# Baked Mashed Potatoes

## Ingredients

5 pounds Yukon Gold potatoes,  
peeled and cubed  
1/2 cup butter  
1/4 cup milk  
1 (8 ounce) package cream  
cheese, softened  
1 onion, grated  
1 egg  
salt and pepper to taste

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add potatoes, and cook until tender but firm, about 15 minutes; drain.

In a large bowl, mash potatoes with the butter and milk. With a hand mixer, beat in cream cheese and onion. In a small bowl, beat the egg with a little bit of the mashed potatoes. Stir into potatoes, and season with salt and pepper. Transfer to a 2 quart casserole dish.

Bake 1 hour in the preheated oven, or until puffy and lightly browned.

# Light 'n' Creamy Mashed Potatoes

## Ingredients

3 pounds potatoes, peeled and quartered  
4 ounces fat-free cream cheese, cubed  
1/2 cup reduced-fat sour cream  
1/2 cup fat-free milk  
3/4 teaspoon salt  
1/4 teaspoon garlic powder  
1/4 teaspoon pepper  
1 tablespoon minced chives  
1 dash paprika

## Directions

Place potatoes in a saucepan and cover with water. Bring to a boil. Reduce heat; cover and cook for 10-15 minutes or until tender. Drain.

In a large mixing bowl, mash the potatoes. Add the cream cheese, sour cream, milk, salt, garlic powder and pepper; beat until smooth. Stir in chives. Sprinkle with paprika.

# Scalloped Potatoes and Hamburger

## Ingredients

1 pound ground beef  
6 medium potatoes, peeled and sliced  
1 large onion, sliced  
salt and pepper to taste  
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted  
1 cup milk  
1/4 cup chopped green pepper

## Directions

In a skillet, cook beef over medium heat until no longer pink; drain. In a greased 13-in. x 9-in. x 2-in. baking dish, layer half of the potatoes, onion and beef; sprinkle with salt and pepper. Repeat layers. In a bowl, combine the soup, milk and green pepper; mix well. Pour over top. Cover and bake at 350 degrees F for 45 minutes. Uncover; bake 15 minutes longer or until potatoes are tender.

# Salsa Chicken and Potato Packets

## Ingredients

4 skinless, boneless chicken  
breast halves  
2 cups salsa  
4 potatoes, peeled

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Place each chicken breast in the middle of a square piece of foil. Pour 1/4 cup salsa over each breast. Slice the potatoes thin and place potato slices on top of chicken and salsa. Spoon another 1/4 cup salsa over each chicken/potato combination. Fold foil up to form 'packets'. Place packets seam side up on a cookie sheet and bake in the preheated oven for 45 minutes. Open packets and serve.

# German Potato Salad

## Ingredients

6 bacon strips, diced  
7 medium unpeeled red potatoes, cubed  
2 medium onions, thinly sliced  
1/3 cup cider vinegar  
1/3 cup water  
2 tablespoons sugar  
3 tablespoons minced fresh parsley, divided  
1 teaspoon salt  
1 teaspoon prepared mustard  
1/4 teaspoon pepper

## Directions

In a pressure cooker, cook bacon over medium heat until crisp; drain. Add potatoes and onions. In a bowl, combine the vinegar, water, sugar, 2 tablespoons of parsley, salt, mustard and pepper; pour over potatoes.

Close cover securely; place pressure regulator on vent pipe. Bring cooker to full pressure over high heat. Reduce heat to medium and cook for 5 minutes. (Pressure regulator should maintain a slow steady rocking motion or release of steam; adjust heat if needed.) Remove from the heat. Immediately cool according to manufacturer's directions until pressure is completely reduced. Just before serving, sprinkle with remaining parsley.

# Potato-Topped Chili Loaf

## Ingredients

3/4 cup diced onion  
1/3 cup saltine crumbs  
1 egg  
3 tablespoons milk  
1 tablespoon chili powder  
1/2 teaspoon salt  
1 1/2 pounds ground beef

### TOPPING:

3 cups hot mashed potatoes  
(prepared with milk and butter)  
1 (11 ounce) can Mexicorn,  
drained  
1 (15.5 ounce) can kidney beans,  
rinsed and drained  
1/4 cup thinly sliced green onions  
1 cup shredded Cheddar or taco  
cheese, divided

## Directions

Combine the first six ingredients; crumble beef over mixture and mix well. Press into an ungreased 9-in. square baking pan. Bake at 375 degrees F for 25 minutes or until no longer pink; drain.

Combine the potatoes, corn, beans, onions and 1/2 cup of cheese; spread over meat loaf. Sprinkle with the remaining cheese. Bake 15 minutes longer or until the potato layer is lightly browned and heated through.



# Sour Cream and Chive Mashed Potatoes

## Ingredients

2 pounds Yukon Gold potatoes,  
peeled and quartered  
1/2 cup milk  
1/2 cup sour cream  
1/4 cup chopped fresh chives  
salt and pepper to taste

## Directions

Place potatoes in a large pot with enough water to come up 2 inches from the bottom. Bring to a boil, and cook for 20 to 25 minutes, until fork tender. Drain, and mash. Mix in the milk using a potato masher or an electric mixer until fluffy. Stir in the sour cream and chives, and season with salt and pepper.

# Potato Chip Cookies VII

## Ingredients

1/2 cup butter, softened  
1/4 cup brown sugar  
1/4 cup white sugar  
1/2 cup applesauce  
1 3/4 cups all-purpose flour  
1/3 cup rolled oats  
3/4 cup chopped almonds  
3/4 cup crushed plain potato chips

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a medium bowl, cream together the butter, brown sugar and white sugar until smooth. Mix in applesauce. Stir in the flour and oats, then mix in the almonds and potato chips. Drop by rounded spoonfuls onto the prepared cookie sheets.

Bake for 10 to 15 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

# Campfire Roasted Potatoes

## Ingredients

5 large red potatoes, cubed  
1 medium onion, sliced  
1 clove garlic, minced  
1/4 cup butter or margarine,  
softened  
3/4 teaspoon ground black  
pepper  
3/4 teaspoon dried oregano  
salt to taste  
1/4 cup shredded Parmesan  
cheese (optional)

## Directions

Toss together the potato, onion, garlic, butter, pepper, oregano, salt, and Parmesan cheese in a large bowl, or a resealable bag. Remove from bag, and wrap in several layers of aluminum foil, sealing the edges well.

Cook on a wire rack over the hot coals of a fire, flipping over midway through cooking, until the potatoes are tender; about 30 to 40 minutes. Alternatively, the potato packet may be baked on a cookie sheet in a 350 degrees F (175 degrees C) oven.

# Bacon-Potato Burritos

## Ingredients

8 bacon strips  
1 1/2 cups frozen Southern-style hash brown potatoes  
2 teaspoons dried minced onion  
4 eggs  
1/4 cup milk  
1 teaspoon Worcestershire sauce  
1/4 teaspoon salt  
1/4 teaspoon pepper  
1 cup shredded Cheddar cheese  
6 (8 inch) (8 inch) flour tortillas

## Directions

In a large skillet, cook bacon until crisp; drain on paper towels. Brown potatoes and onion in drippings. In a bowl, beat eggs; add milk, Worcestershire sauce, salt and pepper. Pour over potatoes; cook and stir until eggs are set. Crumble bacon and stir into eggs. Sprinkle with cheese. Meanwhile, warm tortillas according to package directions. Spoon egg mixture down center of tortillas; fold in sides of tortilla. Serve with salsa.

# Ham Potato Scallop

## Ingredients

1 (5.5 ounce) package scalloped potato mix  
2 cups boiling water  
2 tablespoons butter or margarine  
3/4 cup milk  
2 cups cubed fully cooked ham  
1 (10 ounce) package frozen cut green beans  
1 cup shredded Cheddar cheese

## Directions

In a ungreased 1-1/2-qt. baking dish, combine potatoes with sauce mix, boiling water and butter. Stir in milk, ham and beans. Bake, uncovered, at 400 degrees F for 35 minutes or until the potatoes are tender, stirring occasionally. Sprinkle with cheese. Bake 5 minutes longer or until cheese is melted. let stand 5 minutes before serving.

# Swiss Potatoes Gratin

## Ingredients

1 teaspoon butter  
2 pounds red potatoes, thinly sliced  
1 cup ricotta cheese  
3/4 cup chopped fresh parsley  
salt and pepper to taste  
2 pinches ground nutmeg  
1 egg  
1 cup heavy cream  
2 cups shredded Gruyere cheese

## Directions

Preheat the oven to 350 degrees F (175 degrees C). Butter a 9x13 inch baking dish.

Place the potatoes into a large pot of salted water. Bring to a boil, and boil for 1 minute. Drain, rinse in cold water to cool, drain again, and pat dry.

In a medium bowl, stir together the ricotta cheese, parsley, salt, pepper and nutmeg. In a measuring cup, whisk the egg with a fork, then fill the cup with enough cream to make 1 cup. Season with salt, pepper and nutmeg also.

Arrange a layer of slightly overlapping potato slices in the bottom of the buttered baking dish. Dot with 1/3 of the ricotta cheese. Sprinkle with 1/3 of the Gruyere cheese. Repeat layers two more times, and end with a layer of potatoes on top. Pour the egg and cream evenly over the potatoes.

Bake for 35 to 45 minutes in the preheated oven, until the potatoes are tender, and the cheese is browned and bubbly. Let rest for 10 minutes before serving to allow the sauce to thicken.

# Belle's Cheesy Potato Stoup

## Ingredients

6 potatoes, diced  
1 (10.75 ounce) can condensed cream of onion soup  
1 (12 ounce) can fully cooked luncheon meat (such as SPAM®), cubed  
2 cups milk  
1 (8 ounce) package shredded Cheddar cheese  
1 pinch red pepper flakes, or to taste  
salt and pepper to taste

## Directions

Place the potatoes into a large saucepan and cover with salted water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until the potatoes are tender, 10 to 15 minutes. Drain off all but 2 cups of the water, then stir in the cream of onion soup, luncheon meat, milk, and Cheddar cheese. Return to a simmer over medium heat, and cook a few minutes until hot. Season to taste with red pepper flakes, salt, and pepper.

# Sweet Potato Casserole II

## Ingredients

4 1/2 cups cooked and mashed sweet potatoes  
1/2 cup butter, melted  
1/3 cup milk  
1 cup white sugar  
1/2 teaspoon vanilla extract  
2 eggs, beaten  
1 cup light brown sugar  
1/2 cup all-purpose flour  
1/3 cup butter  
1 cup chopped pecans

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

In a large bowl, mix together mashed sweet potatoes, 1/2 cup butter, milk, sugar, vanilla extract, and eggs. Spread sweet potato mixture into the prepared baking dish. In a small bowl, mix together brown sugar and flour. Cut in 1/3 cup butter until mixture is crumbly, then stir in pecans. Sprinkle pecan mixture over the sweet potatoes.

Bake for 25 minutes in the preheated oven, or until golden brown.



# My Potato Pudding

## Ingredients

6 medium potatoes, peeled  
7 eggs  
2 tablespoons vegetable oil  
1 onion, grated  
1/3 cup matzo meal  
1 teaspoon baking powder  
1/2 teaspoon salt, or to taste  
1/2 teaspoon ground black pepper, or to taste  
2 tablespoons vegetable oil

## Directions

Preheat the oven to 350 degrees F (175 degrees C). Generously grease two 8 inch square baking dishes.

Shred the potatoes and place them in a bowl of cold water to prevent discoloration. In a large bowl, beat the eggs and 2 tablespoons of oil together. Stir in the onion. Drain the potatoes, and stir them into the egg mixture as well. Gradually mix in the matzo meal and baking powder. Season with salt and pepper. Divide the mixture between the two prepared pans, and spread evenly. Drizzle or brush remaining oil over the top.

Bake for 1 hour in the preheated oven, or until nicely browned. Serve hot or cold.

# PHILLY Mini Potato Bites

## Ingredients

1 1/2 pounds new potatoes  
1/2 cup PHILADELPHIA Herb & Garlic Cream Cheese Spread  
2 tablespoons sour cream  
2 tablespoons KRAFT 100% Parmesan Grated Cheese  
2 tablespoons OSCAR MAYER Real Bacon Bits  
2 tablespoons chopped fresh chives

## Directions

Place potatoes in large saucepan; add enough water to cover. Bring to boil on medium-high heat. Reduce heat to medium-low; simmer 15 minutes or until potatoes are tender.

Meanwhile, mix cream cheese spread, sour cream and Parmesan cheese; cover. Refrigerate until ready to use.

Drain potatoes. Cool slightly. Cut potatoes in half; cut small piece from rounded bottom of each potato half. Place, bottom-sides down, on serving platter. Top each with 1 teaspoon of the cream cheese mixture. Sprinkle evenly with bacon bits and chives.

# Tasty Potato Latkes

## Ingredients

2 cups peeled and shredded potatoes  
2 tablespoons dry onion soup mix  
2 cloves garlic, minced  
2 eggs, beaten  
2 tablespoons all-purpose flour  
1/3 cup shredded Cheddar cheese  
1 teaspoon salt  
cracked black pepper to taste  
1/2 cup vegetable oil  
1 tablespoon chopped green onion for garnish  
1 tablespoon sour cream for garnish

## Directions

Place the shredded potatoes in a cloth, and wring as much of the moisture out as possible. Place the potatoes into a bowl, and stir in the onion soup mix, garlic, eggs, flour, Cheddar cheese, salt, and pepper until well mixed.

Heat the vegetable oil in a large skillet over medium heat until it shimmers, and drop the potato mixture by heaping tablespoons into the hot oil. Press down on the patties to flatten them to about 1/3 inch thick. Fry the patties until golden brown and crisp on the bottoms, 5 to 8 minutes, then flip and cook the other side until crisp and golden. Remove the latkes to paper towels to drain, and serve hot, sprinkled with green onion and a small dollop of sour cream.

# Pressure Cooker Potato Salad

## Ingredients

6 medium red potatoes, scrubbed  
1 cup water  
1/4 cup chopped onion  
1 stalk celery, chopped  
salt and pepper to taste  
3 hard-cooked eggs, chopped  
1 tablespoon chopped fresh dill  
1/2 cup mayonnaise  
1 teaspoon yellow mustard  
1 teaspoon cider vinegar

## Directions

Place potatoes in pressure cooker with water. Cook on high pressure 3 minutes. If potatoes are larger, cook for 4 minutes. Let steam release for 3 minutes. Then quickly release pressure and open cooker. Peel and dice potatoes when they are cool enough to handle.

Alternate layers of potatoes, onion, and celery in a large bowl. Season each layer with salt and pepper. Top with the chopped egg and sprinkle with dill.

Mix together the mayonnaise, mustard, and cider vinegar in a small bowl. Gently fold the mayonnaise mixture into the potatoes. Chill at least one hour before serving.

# Herbed Garlic Mashed Potatoes

## Ingredients

1 medium head garlic  
1/2 cup low fat, low sodium  
chicken broth  
3 potatoes, peeled and cubed  
1 cup warm skim milk  
2 tablespoons olive oil  
1 tablespoon dried thyme  
1/2 teaspoon dried rosemary,  
crushed  
salt and pepper to taste

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Slice the top off the head of garlic to expose the cloves. Place the whole head and the broth in a small casserole dish and cover. Bake for 1 hour; remove dish from the oven and set aside.

Boil the cubed potatoes in water for 20 minutes or until soft. Drain. Add the warm milk and olive oil. Beat with mixer until potatoes are fluffy. Add the herbs.

Gently squeeze the garlic out from each of the cloves, leaving behind the skins. Add all the garlic pulp to the potatoes. Beat again and season with salt and pepper.

# Sweet Potato Pie I

## Ingredients

1 (1 pound) sweet potato  
1/2 cup butter, softened  
1 cup white sugar  
1/2 cup milk  
2 eggs  
1/2 teaspoon ground nutmeg  
1/2 teaspoon ground cinnamon  
1 teaspoon vanilla extract  
1 (9 inch) unbaked pie crust

## Directions

Boil sweet potato whole in skin for 40 to 50 minutes, or until done. Run cold water over the sweet potato, and remove the skin.

Break apart sweet potato in a bowl. Add butter, and mix well with mixer. Stir in sugar, milk, eggs, nutmeg, cinnamon and vanilla. Beat on medium speed until mixture is smooth. Pour filling into an unbaked pie crust.

Bake at 350 degrees F (175 degrees C) for 55 to 60 minutes, or until knife inserted in center comes out clean. Pie will puff up like a souffle, and then will sink down as it cools.

# Pork Loin with Potatoes

## Ingredients

1 (5 pound) bone-in pork loin roast  
3 cloves garlic, sliced  
3 tablespoons olive oil  
1/4 teaspoon paprika  
1/4 teaspoon pepper  
1/8 teaspoon dried thyme  
6 medium potatoes, peeled  
1/2 teaspoon salt  
ONION MUSHROOM GRAVY:  
1 cup water  
1 cup beef broth  
2 medium onions, sliced  
1 1/4 cups chopped fresh mushrooms  
1 tablespoon butter  
1 tablespoon vegetable oil  
1/4 cup all-purpose flour  
2 tablespoons minced fresh parsley  
1/4 teaspoon pepper

## Directions

Cut slits in top of roast; insert garlic slices. Combine the oil, paprika, pepper and thyme; rub over roast. Place in a large resealable plastic bag; seal and refrigerate the roast overnight.

Transfer roast to a shallow roasting pan. bake, uncovered, at 350 degrees F for 1-3/4 hours. Meanwhile, place potatoes and salt in a saucepan and cover with water. Bring to boil. Reduce heat; simmer, uncovered, for 15 minutes or until almost tender. Drain; cool slightly. Cut potatoes into quarters; arrange around roast.

Bake 45 minutes longer or until a meat thermometer reads 160 degrees F and potatoes are tender, basting potatoes with drippings occasionally. Remove potatoes; keep warm. Cover roast and let stand for 15 minutes before carving.

For gravy, pour drippings and loosened browned bits into a measuring cup. Skim fat, reserving 2 tablespoons drippings. Add water and broth to reserved drippings; set aside. In a large saucepan, saute onions and mushrooms in butter and oil until tender.

Stir in flour until blended. Gradually stir in broth mixture. Bring to a boil; cook and stir for 2 minutes or until thickened. Stir in parsley and pepper. Serve with roast and potatoes.

# Mashed Potato Tacos

## Ingredients

2 cups dry potato flakes  
6 hard taco shells  
2 tablespoons butter  
1/2 cup sour cream  
1/2 cup shredded Cheddar cheese  
1/2 cup French-fried onions  
taco sauce

## Directions

Prepare the dry potato flakes according to package directions.  
Warm the taco shells according to package directions.

In a bowl, mix the prepared mashed potatoes, butter, sour cream, Cheddar cheese, and French-fried onions.

Fill the taco shells with the mashed potato mixture, and serve with taco sauce.



# Scalloped Potatoes II

## Ingredients

3 pounds potatoes, thinly sliced  
salt to taste  
9 tablespoons all-purpose flour  
6 tablespoons butter, diced  
1 quart milk

## Directions

Preheat oven to 425 degrees F (220 degrees C). Grease a 9x13 inch baking dish.

Arrange one layer of potatoes in the bottom of the prepared baking dish. Sprinkle the potatoes with salt, 3 tablespoons flour and 2 tablespoons butter. Repeat layering 2 more times, until all of potatoes have been used. Slowly pour milk over the potatoes until the dish is 3/4 full of milk.

Bake until the milk comes to a boil (check after 5 minutes), then reduce heat to 375 degrees F (190 degrees C) for another 45 to 60 minutes.

# Zesty Potato Soup

## Ingredients

4 large potatoes, peeled and cubed  
2 cups water  
1 teaspoon dried minced onion  
1 garlic clove, minced  
1/2 teaspoon salt  
1/4 teaspoon pepper  
1 cup milk  
4 ounces process American cheese, cubed  
1/3 cup chopped green chilies  
2 tablespoons butter  
1 tablespoon chicken bouillon granules  
2 teaspoons minced fresh parsley

## Directions

In a large saucepan, combine the potatoes, water, onion, garlic, salt and pepper; bring to a boil over medium heat. Reduce heat; cover and simmer for 15-20 minutes or until potatoes are tender. (Do not drain.) Mash potatoes in liquid until almost smooth. Add remaining ingredients; cook and stir until cheese is melted.

# Potato Chicken Stew

## Ingredients

4 cups cooked, cubed chicken breast meat  
2/3 cup sliced fresh mushrooms  
1 cup chopped onion, sauteed in butter  
1 1/2 cups chopped carrots  
6 cups chicken stock  
1 teaspoon dried sage  
1 teaspoon dried basil leaves  
1 teaspoon garlic salt  
1 teaspoon dried parsley  
1 (10 ounce) package frozen mixed vegetables, thawed  
3 cups cooked, diced red potatoes  
1/2 cup chopped celery  
1/8 cup all-purpose flour

## Directions

Combine chicken, mushrooms, onion, carrots and stock in a large saucepan over medium heat. Simmer until carrots are tender, about 10 minutes.

Stir in sage, basil, garlic salt, parsley, mixed vegetables, potatoes and celery and cook until heated through. Stir in flour to thicken sauce, then serve.

# Potato Pizza Casserole

## Ingredients

1 pound ground beef  
1 small onion, chopped  
salt and pepper to taste  
1/4 teaspoon garlic powder  
5 cups peeled and thinly sliced potatoes  
1 (3 ounce) package chopped pepperoni  
1 (10.75 ounce) can condensed tomato soup  
1 (10.75 ounce) can condensed Cheddar cheese soup  
1/2 cup milk  
1/2 teaspoon dried oregano  
1/4 teaspoon Italian seasoning  
1/2 teaspoon brown sugar  
8 ounces shredded mozzarella cheese

## Directions

Preheat the oven to 350 degrees F (175 degrees C). Cook the ground beef and onion in a large skillet over medium heat until evenly browned. Drain off grease. Season with salt, pepper, and garlic powder.

Spread the sliced potatoes in a layer on the bottom of a 9x13 inch baking dish. Spread the ground beef and onion over the potatoes. Place slices of pepperoni over the ground beef. In a saucepan over medium heat, combine the tomato soup, Cheddar cheese soup, and milk. Season with oregano, Italian seasoning, and brown sugar. Mix well, and cook until heated through. Pour over the contents of the baking dish.

Cover the dish with aluminum foil, and bake for 30 minutes in the preheated oven. Remove the aluminum foil, sprinkle mozzarella cheese over the top, and bake for an additional 15 minutes, until the cheese is melted and bubbly.

# New Potatoes with Caper Sauce

## Ingredients

12 small new potatoes, scrubbed  
1/2 cup butter, softened  
2 tablespoons capers, chopped  
1 tablespoon minced green onion  
1/3 cup grated Parmesan cheese  
2 tablespoons chopped fresh  
parsley  
1 teaspoon white wine vinegar  
salt and pepper to taste

## Directions

Combine the softened butter, capers, green onion, Parmesan cheese, parsley and vinegar in a bowl. Set aside.

Bring a large pot of salted water to a boil. If potatoes are large, cut into halves or quarters. Add potatoes and cook until tender but still firm, 15 to 20 minutes. Drain.

Add the caper sauce to the pot of drained potatoes and toss gently to coat. Season to taste with salt and pepper.

# Sweet Potato Pie

## Ingredients

1 1/2 cups sugar  
2 teaspoons all-purpose flour  
1 (5 ounce) can evaporated milk  
1 egg, lightly beaten  
1 teaspoon vanilla extract  
2 cups mashed cooked sweet potatoes  
1 (9 inch) unbaked pastry shell  
GLAZE:  
1/2 cup sugar  
2 1/4 teaspoons all-purpose flour  
2 tablespoons butter or margarine, melted  
2 tablespoons evaporated milk  
1/4 cup pecan halves

## Directions

In a bowl, combine sugar, flour, milk, egg and vanilla. Stir in the sweet potatoes. Pour into pastry shell.

For glaze, combine the sugar, flour, butter and milk; drizzle over sweet potato mixture. Garnish with pecans. Cover edges of pastry loosely with foil.

Bake at 375 degrees for 45 minutes. Remove foil; bake 15 minutes longer or until crust is golden brown and a knife inserted near the center comes out clean.

# Marinated Potato Salad with Anchovy Vinaigrette

## Ingredients

1 1/2 cups vegetable oil  
1/2 cup white wine vinegar  
1/4 cup chopped parsley  
1 1/2 teaspoons salt  
1 teaspoon white sugar  
1 (2 ounce) can anchovy filets  
2 cloves garlic, minced  
3 pounds red potatoes  
1 pound Italian sausage  
2 cups chopped green onions  
1/3 cup chopped parsley  
6 ounces black olives, pitted and halved  
salt and pepper to taste

## Directions

In a blender, combine the oil, vinegar, parsley, salt, sugar, anchovy filets and garlic. Puree until smooth.

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain, cool and cut into cubes. Pour prepared vinaigrette over potatoes and marinate overnight.

Place sausage in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Combine the potatoes and dressing, sausage, green onions, parsley and olives. Toss together well and season with salt and pepper to taste.

# Roasted Garlic Potato Soup with Smoked Salmon

## Ingredients

1 whole head garlic  
2 tablespoons olive oil  
1/4 cup diced onion  
1 carrot, finely chopped  
4 cups chicken stock  
4 large new potatoes, cut into 1/2 inch cubes  
1/2 teaspoon ground dried rosemary  
1/4 teaspoon ground thyme  
3/4 cup heavy cream  
1/2 cup smoked salmon, torn or cut into bite-size pieces  
salt and pepper to taste  
1 green onion, thinly sliced

## Directions

Preheat an oven to 375 degrees F (190 degrees C).

Cut off the top of the head of garlic to expose the cloves, trimming about 1/4 inch off of the top of each clove. You may need to trim individual cloves along the sides of the head. Brush the cut cloves with 1 tablespoon of olive oil, then nestle the head into a piece of aluminum foil. Bake in the preheated oven until the cloves are tender and nicely browned, about 25 minutes.

Remove roasted garlic from oven, open foil and allow to cool slightly. When the garlic is cool enough to handle, cut the heads in half horizontally so that all of the cloves are exposed. Squeeze both halves to release the roasted cloves into a medium bowl.

While the garlic is roasting, heat the remaining 1 tablespoon olive oil in a large saucepan. Stir in the onion and the carrot and cook, stirring, until soft, about 5 minutes. Pour the chicken stock into the saucepan and add the potatoes, rosemary, and thyme. Bring the soup to a simmer over medium heat and cook until the potatoes are tender, about 20 minutes.

Remove about 1/2 of the potatoes from the pot and reserve. Place the roasted garlic cloves into a blender and add the soup, filling the pitcher no more than halfway full. Hold down the lid of the blender with a folded kitchen towel, and carefully start the blender, using a few quick pulses to get the contents moving before letting it run. Puree the soup, in batches, until smooth. Pour into a clean pot. Alternately, you can use a stick blender and puree the soup right in the cooking pot.

Stir the reserved potato cubes, heavy cream, and smoked salmon into the pureed soup and bring to a simmer. Serve, hot, with a sprinkle of green onion.



# Sweet Potato Rolls

## Ingredients

1 (.25 ounce) package active dry yeast  
4 tablespoons white sugar  
1/2 cup canned sweet potato puree  
1/2 cup warm water (110 degrees F/45 degrees C)  
3 tablespoons margarine, softened  
1 teaspoon salt  
2 eggs  
3 1/2 cups all-purpose flour

## Directions

Dissolve yeast, warm water, and 1 tablespoon sugar in a mixing bowl. Let stand 5 minutes.

Add remaining sugar, sweet potato, butter or margarine, salt, and slightly beaten eggs. Stir to mix well. Stir in 3 cups of flour. Turn out on a lightly floured surface. Knead 2 to 3 minutes, adding just enough of remaining flour to prevent sticking. Do not knead too heavily; when smooth, shape into a ball. Place in an oiled bowl, and turn to coat the surface. Cover, and let raise about 1 hour or longer.

Punch down, and allow dough to rest for 2 minutes. Divide into 16 to 20 balls, and place on a greased cookie sheet or in a 9x13 inch pan. Allow to rise until doubled.

Bake at 375 degrees F (190 degrees C) for 12 to 20 minutes. Serve warm.

# Whole Wheat Sweet Potato Muffins

## Ingredients

1 sweet potato  
2 cups whole wheat flour  
1 teaspoon baking soda  
1/2 teaspoon salt  
1 teaspoon ground cinnamon  
1/4 teaspoon ground nutmeg  
1/4 teaspoon ground ginger  
1/4 teaspoon ground cloves  
1/4 cup vegetable oil  
2 eggs, lightly beaten  
1 teaspoon vanilla extract  
1 cup honey  
1 (6 ounce) container vanilla yogurt

1/2 cup oatmeal  
1/2 cup brown sugar  
1/2 cup almonds  
1 teaspoon cinnamon

## Directions

Preheat an oven to 400 degrees F (200 degrees C). Grease 16 muffin cups, or line with paper muffin liners; set aside. Prick sweet potato several times with a fork and place onto a baking sheet.

Bake the sweet potato in the preheated oven until easily pierced with a fork, about 40 minutes. When the potato is cool enough to handle, peel and mash.

Reduce the oven temperature to 350 degrees F (175 degrees C).

Whisk together the flour, baking soda, salt, the 1 teaspoon cinnamon, nutmeg, ginger, and cloves. Stir in the vegetable oil, eggs, vanilla, honey, yogurt, and mashed sweet potato, just until all ingredients are moistened. Spoon batter evenly into prepared muffin cups.

Blend together the oatmeal, brown sugar, almonds, and the remaining 1 teaspoon cinnamon in a food processor or blender. Sprinkle topping over unbaked muffins.

Bake muffins in the preheated oven until golden and the tops spring back when lightly pressed, 12 to 15 minutes.

# Rosemary Mashed Potatoes and Yams

## Ingredients

8 cloves garlic  
3 tablespoons olive oil  
1 1/2 pounds baking potatoes,  
peeled and cubed  
1 1/2 pounds yams, peeled and  
cubed  
1/2 cup milk  
1/4 cup butter  
1/2 teaspoon dried rosemary  
1/2 cup grated Parmesan cheese  
salt and pepper to taste

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease an 8 inch square baking dish.

Place garlic in small ovenproof bowl, and drizzle with olive oil. Roast for 30 minutes, or until very soft. Cool and peel the garlic, and reserve the oil.

Boil potatoes and yams in a large pot of salted water until tender, about 20 minutes. Drain, reserving 1 cup liquid.

Place potatoes and yams in a large bowl with milk, butter, rosemary, garlic, and reserved olive oil. Mash to desired consistency, adding reserved cooking liquid as needed. Mix in 1/4 cup cheese. Season with salt and pepper to taste. Transfer to the prepared baking dish. Sprinkle with remaining cheese.

Bake until heated through and golden on top, about 45 minutes.

# Cowboy Mashed Potatoes

## Ingredients

1 pound red potatoes  
1 pound Yukon Gold (yellow) potatoes  
1 fresh jalapeno pepper, sliced  
12 ounces baby carrots  
4 cloves garlic  
1 (10 ounce) package frozen white corn, thawed  
1/4 cup butter  
1/2 cup shredded Cheddar cheese  
salt and pepper to taste

## Directions

Place red potatoes, yellow potatoes, jalapeno pepper, carrots and garlic cloves in a large pot. Cover with water, and bring to a boil over high heat. Cook 15 to 20 minutes, or until potatoes are tender. Drain water from pot.

Stir in corn and butter. Mash the mixture with a potato masher until butter is melted and potatoes have reached desired consistency. Mix in cheese, salt, and pepper. Serve hot.

# Italian Potato Pancake

## Ingredients

1 medium potato, peeled and  
grated  
2 tablespoons chopped onion  
2 tablespoons whole wheat flour  
1 egg  
1/4 teaspoon dried basil  
1/4 teaspoon dried oregano  
salt and pepper to taste  
1 tablespoon olive or vegetable oil  
shredded mozzarella cheese

## Directions

Rinse grated potato in cold water; drain thoroughly. In a bowl, combine potato, onion, flour, egg, basil, oregano, salt and pepper. In a skillet, heat oil; add potato mixture. Cover and cook over medium-low heat for 5-7 minutes or until golden brown. Turn; sprinkle with cheese. Cover and cook over low heat 5 minutes longer.

# Garlic Mashed Red Potatoes

## Ingredients

8 medium red potatoes, quartered  
3 cloves garlic, peeled  
2 tablespoons butter or stick  
margarine  
1/2 cup fat-free milk, warmed  
1/2 teaspoon salt  
1/4 cup grated Parmesan cheese

## Directions

Place potatoes and garlic in a large saucepan; cover with water. Bring to a boil. Reduce heat; cover and simmer for 20-25 minutes or until the potatoes are very tender. Drain well. Add the butter, milk and salt; mash. Stir in Parmesan cheese.

# Italian Potato Salad

## Ingredients

5 large potatoes, peeled and chopped  
2 cloves garlic, minced  
2/3 cup extra virgin olive oil  
1/2 cup white wine vinegar  
1/3 cup chopped fresh parsley

## Directions

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain, cool and chop.

In a large bowl, mix together the garlic, olive oil, vinegar and parsley. Add potatoes and toss to evenly coat.

Cover and refrigerate overnight.

# Smothered Potatoes

## Ingredients

5 red potatoes, peeled and cubed  
salt and pepper to taste  
3/4 cup all-purpose flour for coating  
1/2 small onion, diced  
2 tablespoons vegetable oil  
3 tablespoons water

## Directions

Season potatoes with salt and pepper to taste. Place flour in a shallow dish or bowl; coat potatoes with flour. Add onion to potato/flour mixture and set aside.

Heat oil in a medium skillet over medium-high heat. When oil is hot add potato/onion mixture and cook until golden brown, stirring occasionally to prevent burning.

When mixture has browned, reduce heat to low, add water and cover skillet. Simmer for 20 minutes, or until tender.



# Potato Pockets

## Ingredients

4 medium potatoes, julienned  
3 carrots, julienned  
1/3 cup chopped red onion  
2 tablespoons butter or margarine  
1/2 teaspoon salt  
1/8 teaspoon pepper  
1/2 cup shredded Parmesan or  
Cheddar cheese (optional)

## Directions

Divide the potatoes, carrots and onion equally between four pieces of heavy-duty aluminum foil (about 18 in. x 12 in.). Top with butter; sprinkle with salt if desired and pepper. Bring opposite short ends of foil together over vegetables and fold down several times. Fold unsealed ends toward vegetables and crimp tightly. Grill, covered, over medium coals for 20-30 minutes or until potatoes are tender. Remove from grill. Open foil and sprinkle with cheese; reseal for 5 minutes or until the cheese melts.

# Balsamic Roasted Red Potatoes

## Ingredients

2 tablespoons olive or canola oil  
2 pounds small red potatoes,  
quartered  
1 tablespoon finely chopped  
green onion  
6 garlic cloves, minced  
1 teaspoon dried thyme  
1 teaspoon dried rosemary,  
crushed  
1/8 teaspoon ground nutmeg  
1/4 cup balsamic vinegar  
3/4 teaspoon salt  
1/4 teaspoon pepper

## Directions

In a large nonstick skillet, heat oil over medium-high heat. Add the potatoes, onion and garlic; toss to combine. Add the thyme, rosemary and nutmeg; toss well. Cook and stir for 2-3 minutes or until potatoes are hot.

Transfer to a 15-in. x 10-in. x 1-in. baking pan coated with nonstick cooking spray. Bake at 400 degrees F for 25-30 minutes or until potatoes are golden and almost tender. Add the vinegar, salt and pepper; toss well. Bake 5-8 minutes longer or until potatoes are tender.

# Sweet Potato Bread I

## Ingredients

1 1/2 cups white sugar  
1/2 cup vegetable oil  
2 eggs  
1 3/4 cups sifted all-purpose flour  
1 teaspoon baking soda  
1/4 teaspoon salt  
1/2 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg  
1/3 cup water  
1 cup cooked and mashed sweet potatoes  
1/2 cup chopped pecans

## Directions

Combine sugar and oil; beat well. Add eggs and beat. Combine flour, baking soda, salt, cinnamon and nutmeg. Stir flour mixture into egg mixture alternately with water. Stir in sweet potatoes and chopped nuts.

Pour batter into greased 9x5 inch loaf pan (or 2 small loaf pans). Bake at 350 degrees F (175 degrees C) for about one hour.

# Potato Dumplings

## Ingredients

3 pounds russet potatoes  
2 eggs  
1 cup all-purpose flour, divided  
1/2 cup dry bread crumbs  
1 teaspoon salt  
1/4 teaspoon ground nutmeg  
Dash pepper  
Minced fresh parsley

## Directions

Place potatoes in a saucepan and cover with water; bring to a boil. Reduce heat; cover and simmer for 30-35 minutes or until tender. Drain well. Refrigerate for 2 hours or overnight. Peel and grate potatoes. In a bowl, combine the eggs, 3/4 cup flour, bread crumbs, salt, nutmeg and pepper. Add potatoes; mix with hands until well blended. Shape into 1-1/2-in. balls; roll in remaining flour.

In a large kettle, bring salted water to a boil. Add the dumplings, a few at a time, to boiling water. Simmer, uncovered, until the dumplings rise to the top; cook 2 minutes longer. Remove dumplings with a slotted spoon to a serving bowl. Sprinkle with parsley if desired.

# Potato Salad Dressing II

## Ingredients

1/2 cup creamy salad dressing  
1/2 teaspoon mustard powder  
2 tablespoons all-purpose flour  
1 teaspoon butter  
2 eggs, beaten  
3/4 cup white sugar  
1/4 cup water  
1/4 cup white wine vinegar

## Directions

In a saucepan, combine mustard, flour, butter, eggs, sugar, water and vinegar. Cook over medium heat stirring often until mixture becomes thick and smooth. Remove from heat and allow to cool.

Combine dressing mixture with creamy salad dressing, mix well. Fold into cooked potatoes.

# Potato Onion Loaf

## Ingredients

6 baked potatoes  
2 eggs, beaten  
1 onion, diced  
1/2 teaspoon salt  
1/2 teaspoon white pepper  
1/2 cup shredded sharp Cheddar cheese

## Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease an 8x4 inch loaf pan.

Remove skins from potatoes, and discard. Place the potatoes in a large bowl, and mash. Mix in onion eggs, salt, pepper and cheese with your hands, or as you would meatloaf. Form into a loaf shape and place into the prepared pan.

Bake for 90 minutes in the preheated oven. Let cool for 5 minutes, then remove from the pan, slice and serve.

# Sweet Potato Pear Bake

## Ingredients

1 (15 ounce) can pear halves  
3 cups cold mashed sweet potatoes  
4 tablespoons butter or margarine, melted, divided  
3 tablespoons brown sugar  
1/4 teaspoon salt  
1/4 teaspoon ground nutmeg  
2 tablespoons honey  
1 tablespoon grated orange peel  
6 tablespoons whole berry cranberry sauce

## Directions

Drain pears, reserving 2 tablespoons juice (discard remaining juice or save for another use). In a mixing bowl, combine the sweet potatoes, 3 tablespoons butter, brown sugar, salt, nutmeg and reserved pear juice. beat until combined. Spoon into a greased shallow 1-1/2-qt. baking dish. Arrange pear halves onto top, cut side up.

In a small saucepan, combine the honey, orange peel and remaining butter. Cook until heated through. Drizzle half over pears. Bake, uncovered, at 350 degrees F for 30 minutes. Drizzle with the remaining honey mixture. bake 15 minutes longer. Fill pear halves with cranberry sauce.

# Sausage Potato Bake

## Ingredients

8 cups cubed potatoes  
1 pound smoked sausage, sliced  
1 (10.75 ounce) can condensed  
cream of mushroom soup  
1 (10.75 ounce) can condensed  
vegetable beef soup

## Directions

For oven: Preheat oven to 350 degrees F (175 degrees C).

In a 4 quart casserole dish, combine the potatoes, kielbasa OR sausage, mushroom soup and vegetable beef soup. Mix together well.

Bake at 350 degrees F (175 degrees C) for 1 1/2 hours.

For slow cooker: Place the potatoes, kielbasa OR sausage, mushroom soup and vegetable soup in a slow cooker.

Cook on low setting for 6 to 8 hours.



# Mom's Sweet Potato Bake

## Ingredients

3 cups cold mashed sweet potatoes (without added milk and butter)

1 cup sugar

1/2 cup milk

1/4 cup butter or margarine, softened

3 eggs

1 teaspoon salt

1 teaspoon vanilla extract

TOPPING:

1/2 cup packed brown sugar

1/2 cup chopped pecans

1/4 cup all-purpose flour

2 tablespoons cold butter or margarine

## Directions

In a mixing bowl, beat sweet potatoes, sugar, milk, butter, eggs, salt and vanilla until smooth. Transfer to a greased 2-qt. baking dish. In a small bowl, combine brown sugar, pecans and flour; cut in butter until crumbly. Sprinkle over potato mixture. Bake, uncovered, at 325 degrees F for 45-50 minutes or until golden brown.

# Creamy Skillet Potatoes

## Ingredients

7 cups cubed uncooked red potatoes  
1/3 cup chopped onion  
2 tablespoons all-purpose flour  
1 (1 ounce) package ranch salad dressing mix  
1/2 teaspoon dried parsley flakes  
1/4 teaspoon salt  
1/4 cup reduced-fat sour cream  
2 cups fat-free milk

## Directions

Place 1 in. of water and potatoes in a large nonstick skillet; bring to a boil. Reduce heat; cover and simmer for 10 minutes or until tender; drain. Coat skillet with nonstick cooking spray; add potatoes and onion. Cook over medium heat for 5-7 minutes or until golden brown.

In a saucepan, combine the flour, salad dressing mix, parsley and salt. Stir in the sour cream. Gradually add the milk, stirring until blended. Bring to a boil; cook and stir for 2 minutes or until thickened. Pour over potatoes; toss to coat.

# Zesty Ranch Potato Salad

## Ingredients

2 cups Marzetti® Classic Ranch Dressing  
4 pounds new potatoes, rinsed, boiled, cooled and quartered  
2 bunches green onions, 6-inch section both green and white parts, chopped  
4 hard-boiled eggs, peeled and coarsely chopped  
1 1/2 cups chopped celery, 1/4-inch pieces  
2 teaspoons minced fresh thyme  
1 tablespoon minced chives  
2 cups coarsely chopped parsley

## Directions

In a large bowl, combine all ingredients with Marzetti Classic Ranch Salad Dressing. Toss well and serve. Store remaining portion, covered, in the refrigerator.

# Potato Pepperoni Dish

## Ingredients

2 tablespoons butter or margarine  
5 large unpeeled potatoes, cut  
into 1/8 inch slices  
1 small onion, chopped  
1/2 teaspoon salt  
1/8 teaspoon pepper  
2 cups shredded mozzarella  
cheese  
1 (8 ounce) can tomato sauce  
1 (3.25 ounce) package sliced  
pepperoni  
2 large tomatoes, diced

## Directions

In a 12 in. nonstick skillet, melt butter; remove from the heat. Arrange potatoes on the bottom and up the sides of skillet; sprinkle with onion, salt and pepper. Cover and cook over low heat until the potatoes are tender, about 20 minutes. Sprinkle with cheese; layer with half of the tomato sauce, all of the pepperoni and tomatoes, and the remaining tomato sauce. Cover and cook on low until the cheese is melted and the tomatoes are heated through.

# Sour Cream 'n' Chive Potatoes

## Ingredients

5 1/2 pounds potatoes, peeled  
and cubed  
3 teaspoons salt, divided  
1 cup sour cream  
1/2 cup milk  
1/4 cup butter or margarine,  
cubed  
1/4 cup minced chives  
1 teaspoon pepper

## Directions

Place potatoes in a Dutch oven; cover with water. Add 1 teaspoon salt. Bring to a boil. Reduce heat; cover and cook for 20-25 minutes or until potatoes are very tender. Drain well. In a large mixing bowl, mash the potatoes, sour cream, milk and butter. Add the chives, pepper and remaining salt; mix well.

# Sweet Potato Apple Salad

## Ingredients

6 medium sweet potatoes  
1/2 cup olive or vegetable oil  
1/4 cup orange juice  
1 tablespoon sugar  
1 tablespoon cider or white wine vinegar  
1 tablespoon Dijon mustard  
1 tablespoon finely chopped onion  
1 1/2 teaspoons poppy seeds  
1 teaspoon grated orange peel  
1/2 teaspoon grated lemon peel  
2 medium tart apples, chopped  
2 green onions, thinly sliced

## Directions

In a large saucepan, cook sweet potatoes in boiling salted water until just tender, about 20 minutes. Cool completely.

Meanwhile, in a jar with a tight-fitting lid, combine the next nine ingredients; shake well. Peel potatoes; cut each in half lengthwise, then into 1/2-in. slices. In a 4-qt. bowl, layer a fourth of the sweet potatoes, apples and onions; drizzle with a fourth of the salad dressing. Repeat layers three times. Refrigerate for 1-2 hours. Toss before serving.

# Spanish Potatoes

## Ingredients

1 1/4 pounds small red potatoes, quartered  
1 1/2 cups chopped onions  
1 cup sliced green bell pepper  
1/2 cup water  
1 tablespoon olive or canola oil  
1 teaspoon chicken or vegetable bouillon granules  
1 cup chopped fresh tomatoes  
1/2 teaspoon dried oregano

## Directions

Place potatoes in a large saucepan and cover with water. Bring to a boil. Reduce heat; cover and cook for 15 minutes or until tender.

Meanwhile, in a small saucepan, combine the onions, green pepper, water, oil and bouillon. bring to a boil. Reduce heat; cover and simmer for 8-10 minutes or until vegetables are tender. Drain potatoes; add onion mixture, tomatoes and oregano. Stir gently to coat.

# Artichoke Mashed Potatoes

## Ingredients

4 large baking potatoes, peeled and quartered  
1 (15 ounce) can artichoke hearts in water, drained  
1 teaspoon minced garlic, or to taste  
1/2 cup hot milk  
1/4 cup softened butter  
salt and pepper to taste

## Directions

Place potatoes in a large pot with enough water to cover. Bring to a boil over high heat, then reduce heat to medium-low. Cover and simmer until tender, 15 to 20 minutes; drain.

Meanwhile, puree the artichokes and garlic with the milk until smooth.

Place drained potatoes in a mixing bowl and mash with a potato masher until smooth. Stir in softened butter and artichoke puree until the butter has melted. Season to taste with salt and pepper.



# Sweet Potato Souffle

## Ingredients

4 cups mashed cooked sweet potatoes  
3/4 cup sugar  
2 tablespoons butter, softened  
1/3 cup milk  
1 teaspoon vanilla extract  
1/2 teaspoon salt  
TOPPING:  
2/3 cup packed brown sugar  
2/3 cup chopped pecans  
2/3 cup flaked coconut  
2 tablespoons butter, melted

## Directions

In a large bowl, combine the sweet potatoes, sugar, butter, milk, vanilla and salt; beat until smooth. Spoon into a greased 2-1/2-qt. baking dish. Combine the topping ingredients; sprinkle over potato mixture.

Bake, uncovered, at 350 degrees F for 40-45 minutes or until heated through and topping is browned.

# Mashed Potato Miracle

## Ingredients

3 cups water  
1 teaspoon salt  
5 tablespoons butter  
2 3/4 cups potato flakes  
1 onion, minced  
1 (8 ounce) package cream cheese  
1 1/2 cups milk  
1 (6 ounce) can French-fried onions

## Directions

Preheat oven to 200 degrees F (95 degrees C).

In a medium saucepan bring water and salt to a boil over medium heat. Add butter and stir in potato flakes, onion and cream cheese. Stir in milk until potatoes are soft and fluffy. Spoon into a 9x12 inch casserole dish and top with fried onions.

Bake in preheated oven for 45 minutes.

# Mashed Chipotle Sweet Potatoes

## Ingredients

5 1/2 pounds sweet potatoes  
1 tablespoon minced chipotle  
peppers in adobo sauce  
3 tablespoons unsalted butter,  
room temperature and cut into  
chunks  
1 teaspoon salt

## Directions

Preheat oven to 450 degrees F (230 degrees C). Lightly grease a 2 quart baking dish, and set aside. Line a baking sheet with aluminum foil. Pierce each sweet potato several times with a fork, and place on the prepared baking sheet.

Roast the sweet potatoes in preheated oven until easily pierced with a fork, 1 to 1 1/2 hours. Remove from the oven, and cool about 15 minutes. Reduce oven temperature to 350 degrees F (175 degrees C).

When sweet potatoes are cool enough to handle, cut in half, and scoop flesh into a mixing bowl. Discard potato skins. Beat the sweet potatoes with the chipotle peppers, butter, and salt; spread evenly in the prepared baking dish. This can be baked now or refrigerated until the next day.

Bake in the preheated oven until heated through, 20 to 25 minutes.

# Skillet Beef and Potatoes

## Ingredients

3 medium potatoes, halved and cut into 1/4 inch slices  
1/3 cup water  
1/2 teaspoon salt  
1 pound boneless beef sirloin steak, cut into thin strips  
2 teaspoons garlic pepper blend  
1/2 cup chopped onion  
3 tablespoons olive oil, divided  
1 1/2 teaspoons minced fresh rosemary

## Directions

Place potatoes, water and salt in a microwave-safe dish. Cover and microwave on high for 6-10 minutes or until tender; drain.

Season beef with pepper blend. In a large skillet, stir-fry beef and onion in 2 tablespoons oil for 5 minutes or until beef is no longer pink. Meanwhile, in another skillet, stir-fry potatoes in remaining oil for 5 minutes or until browned. Stir in beef mixture. Sprinkle with rosemary.

# Sweet Potato Eggnog Casserole

## Ingredients

2 (15 ounce) cans sweet potatoes, mashed  
1 cup eggnog  
2 tablespoons butter, melted  
3/4 cup white sugar  
1/2 teaspoon salt  
1/2 teaspoon ground ginger  
1/4 teaspoon ground cloves  
2 tablespoons grated orange zest  
1/2 cup chopped pecans

## Directions

Preheat an oven to 375 degrees F (190 degrees C).

Mix sweet potatoes, eggnog, butter, sugar, salt, ginger, clove, orange zest, and pecans in a large bowl. Pour into a 2-quart baking dish.

Bake in the preheated oven until heated through and golden on top, about 40 minutes.

# Striker's Potatoes O'Brien

## Ingredients

6 large russet (baking) potatoes  
1 large green bell pepper, cut into  
1/2-inch dice  
1 large red bell pepper, cut into  
1/2-inch dice  
1 large onion, cut into 1/2-inch  
dice  
1/4 cup vegetable oil

## Directions

Place the potatoes into a large pot and cover with salted water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer 10 minutes. Drain, then set aside until cool. Once cool, cut into 1/2-inch dice.

Combine the potatoes, green bell pepper, red bell pepper, and onion in a mixing bowl. Drizzle in the vegetable oil, and gently stir until evenly coated. Spoon the mixture into resealable freezer bags. Store the mixture in the freezer.

To prepare, cook the frozen mixture in a nonstick skillet over medium-high heat until crispy and golden brown, stirring occasionally, about 20 minutes.

# Smashed Sweet Potatoes

## Ingredients

3 1/2 pounds sweet potatoes  
3/4 cup brown sugar  
1 orange, zested and juiced  
1/3 cup bourbon  
1/4 cup butter  
1 teaspoon pumpkin pie spice  
1 (10.5 ounce) package miniature marshmallows (optional)

## Directions

Boil sweet potatoes until tender.

Peel and mash until more or less lumpless. Add brown sugar, orange juice and zest, bourbon, butter or margarine, and pumpkin pie spice. Mix well. Spread in shallow dish (10 inch deep dish pie plate works well).

Bake 30 minutes in a 350 degree F (175 degrees C) oven. Top with marshmallows and broil very briefly.

# Old Fashioned Potato Kugel

## Ingredients

1 tablespoon vegetable oil  
10 potatoes, peeled and grated  
2 onions, peeled and grated  
5 eggs  
1/3 cup vegetable oil  
2 teaspoons salt  
1 teaspoon black pepper

## Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan with 1 tablespoon of vegetable oil.

Combine the potatoes and onions in a large bowl. Mix in the eggs, 1/3 cup of vegetable oil, salt, and pepper. Pour the mixture into the prepared pan.

Bake in the preheated oven until the top is golden brown and crisp, 1 1/2 to 2 hours.



# Ultimate Twice Baked Potatoes

## Ingredients

4 large baking potatoes  
8 slices bacon  
1 cup sour cream  
1/2 cup milk  
4 tablespoons butter  
1/2 teaspoon salt  
1/2 teaspoon pepper  
1 cup shredded Cheddar cheese,  
divided  
8 green onions, sliced, divided

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Bake potatoes in preheated oven for 1 hour.

Meanwhile, place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

When potatoes are done allow them to cool for 10 minutes. Slice potatoes in half lengthwise and scoop the flesh into a large bowl; save skins. To the potato flesh add sour cream, milk, butter, salt, pepper, 1/2 cup cheese and 1/2 the green onions. Mix with a hand mixer until well blended and creamy. Spoon the mixture into the potato skins. Top each with remaining cheese, green onions and bacon.

Bake for another 15 minutes.

# Slow Cooker Potato Broccoli Soup

## Ingredients

4 potatoes, peeled and cubed  
2 potatoes, peeled and diced  
1 head broccoli, diced  
1 onion, minced  
7 cups milk  
2 tablespoons garlic powder  
2 tablespoons minced fresh chives  
2 cups instant potato flakes  
1/4 cup dry bread crumbs

## Directions

Combine the cubed potatoes, diced potatoes, broccoli, onion, milk, garlic powder, and chives in a slow cooker; cover, and cook on High for 4 hours.

Stir the instant potato flakes and bread crumbs into the soup. Reduce heat to Low and simmer another 30 minutes. Serve hot.

# Sweet Potatoes

## Ingredients

6 large sweet potatoes  
1 (15 ounce) can apricot halves  
4 apple - peeled, cored and sliced  
1/2 cup packed brown sugar  
1/2 cup chopped walnuts  
1/2 cup raisins  
2 tablespoons butter

## Directions

Preheat oven to 350 degrees F (175 degrees C)

In a large soup pot, boil potatoes until soft. Add sliced apples just 5 minutes before potatoes are done. Remove from heat. Drain.

In a large casserole dish, mix potatoes and apples. Dot with butter. Sprinkle brown sugar, walnuts, and raisins on top of potato mixture. Pour apricots over top.

Bake uncovered for 30 minutes.

# Spanish Potato Salad

## Ingredients

1 1/2 pounds potatoes  
8 slices bacon, cooked and crumbled  
1 small apple  
1 (2 ounce) can chopped black olives  
1/4 cup diced red onion  
1/3 cup white wine vinegar  
3 tablespoons olive oil  
2 cloves garlic, minced  
salt to taste  
1/2 teaspoon ground black pepper

## Directions

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes; drain and cool. Cut each potato lengthwise into 1 inch spears. Place spears in 9x13 inch baking dish.

Prepare the marinade by whisking together the white wine vinegar, olive oil, garlic, salt and pepper. Reserve 1 tablespoon and pour the remainder over the potatoes and turn gently to coat. Cover and refrigerate until chilled.

Remove potatoes from refrigerator and bring to room temperature. Arrange potato spears on serving platter.

Core apple and finely chop; add to reserved marinade. Stir in bacon (or ham), olives and onion. Spoon over potatoes and serve.

# Kartoffel Kloesse (Potato Dumplings)

## Ingredients

9 medium potatoes, peeled  
1 teaspoon salt  
3 eggs, beaten  
1 cup all-purpose flour  
2/3 cup bread crumbs  
1/2 teaspoon ground nutmeg

1 cup butter  
2 tablespoons finely chopped  
onion  
1/4 cup dry bread crumbs

## Directions

Place the potatoes in a large pot with enough water to cover. Bring to a boil, and cook until the potatoes are soft, about 20 minutes. Drain water, and place potatoes into a large bowl. Mash potatoes, leaving them slightly lumpy (just like making mashed potatoes). Mix in the salt, eggs, flour, 2/3 cup of bread crumbs, and nutmeg. Roll into walnut sized balls. If the dough is too sticky, you may want to mix in more flour or bread crumbs.

Bring a large pot of lightly salted water to a boil. Gently drop the dumplings into the water. When they come up to the surface, allow them to boil uncovered for 3 minutes. Remove the dumplings with a slotted spoon, and keep warm.

While you are waiting for the water to boil, melt the butter in a skillet over medium heat. Add onions and 1/4 cup of bread crumbs. Cook, stirring constantly, until the onions are tender, and the sauce has thickened some. Pour sauce over the dumplings before serving.

# Whipped Sweet Potato Casserole

## Ingredients

2 pounds sweet potato, peeled and cubed  
2 tablespoons orange juice  
3/4 cup brown sugar  
1/8 teaspoon ground nutmeg  
2 tablespoons butter, cubed  
1 cup miniature marshmallows

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large saucepan cook sweet potatoes in salted water over medium-high heat for about 20 minutes, or until done. Drain, and add orange juice, brown sugar, nutmeg and butter. Whip until smooth. Spread into a medium size casserole dish and top with marshmallows.

Bake in preheated oven for about 10 minutes, or until marshmallows are golden brown.

# Zesty Red Potatoes

## Ingredients

6 medium red potatoes, halved  
and thinly sliced  
1 small onion, halved and thinly  
sliced  
1/2 cup butter or margarine,  
melted  
1/2 teaspoon crushed red pepper  
flakes  
salt to taste

## Directions

Arrange potatoes and onion in an ungreased 9-in. square baking dish. Combine butter, pepper flakes and salt; drizzle over potatoes and onion. Cover and bake at 400 degrees F for 25 minutes. Uncover; bake 15-20 minutes longer or until potatoes are tender.

# Potato Bread I

## Ingredients

3/4 cup water  
2/3 cup instant mashed potato flakes  
1 egg  
2 tablespoons margarine  
2 tablespoons white sugar  
1/4 cup dry milk powder  
1 teaspoon salt  
3 cups bread flour  
1 1/2 teaspoons active dry yeast

## Directions

Add ingredients to bread machine in order suggested by the manufacturer. Add enough water to make a firm dough; use less if leftover potatoes are used.

Bake at regular bread cycle.



# Irish Potato Farls

## Ingredients

4 medium potatoes, peeled and halved  
1 pinch salt  
1/4 cup all-purpose flour, plus extra for dusting  
1 tablespoon melted butter

## Directions

In a pot, cover potatoes with water and bring to a boil over high heat. Simmer on medium-high heat until the center of the potatoes are tender when pricked with a fork, about 20 minutes. Turn off heat. Drain, return potatoes to pot and allow to completely dry out over remaining heat. Mash with a potato masher until smooth.

Place warm mashed potato in medium bowl. Stir in flour, salt and melted butter. Mix lightly until dough forms.

On a well floured surface, knead the dough lightly. The dough will be sticky. Use a floured rolling pin to flatten into a 9 inch circle about 1/4 inch thick. Cut into quarters using a floured knife.

Sprinkle a little flour into the base of the skillet and cook the farls for 3 minutes on each side or until evenly browned. Season with a little salt and serve straight away.

# Light Sweet Potato Casserole

## Ingredients

3 pounds sweet potatoes, peeled  
and cut into chunks  
1/3 cup fat-free milk  
1/4 cup egg substitute  
2 tablespoons brown sugar  
1/2 teaspoon salt  
1/2 teaspoon vanilla extract  
1/4 teaspoon ground cinnamon

## Directions

Place sweet potatoes in a large saucepan or Dutch oven; cover with water. Bring to a boil. Reduce heat; cover and cook for 25-30 minutes or until tender. Drain.

In a large mixing bowl, beat the sweet potatoes, milk, egg substitute, brown sugar, salt and vanilla until smooth. Transfer to a 1-1/2-qt. baking dish coated with nonstick cooking spray. Sprinkle with cinnamon. Bake, uncovered, at 350 degrees F for 25-30 minutes or until heated through.

# Kristen's Parmesan Roasted Potatoes

## Ingredients

1 1/2 pounds unpeeled potatoes,  
cut into 1-inch chunks  
2 tablespoons olive oil  
1 teaspoon kosher salt  
1/4 teaspoon black pepper  
1/2 cup grated Parmesan cheese  
1/4 teaspoon dried thyme leaves

## Directions

Preheat an oven to 400 degrees F (200 degrees C).

Place the potatoes into a mixing bowl, and drizzle with olive oil. Sprinkle with kosher salt, black pepper, Parmesan cheese, and thyme leaves. Toss to evenly coat, and transfer to a 9x13-inch baking dish.

Bake in the preheated oven until the potatoes are golden brown on the edges and tender when pierced with a fork, about 1 hour. Serve hot or at room temperature.

# Fried Potatoes

## Ingredients

3 cups diced cooked potatoes  
1/2 cup diced cooked onion  
2 tablespoons butter  
salt and pepper to taste

## Directions

In a large skillet, cook potatoes and onion in butter over medium heat for 10 minutes or until golden brown. Season with salt and pepper.

# Potato and Cheese Pierogi

## Ingredients

6 cups all-purpose flour  
3 eggs  
1 pinch salt  
water as needed

5 pounds potatoes, peeled  
1 pound processed cheese,  
cubed  
salt and pepper to taste  
onion salt to taste

## Directions

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes; drain.

Combine flour, eggs and salt. Mix in a little water at a time until dough is somewhat stiff. Roll dough in small sections about 1/4 inch thick. Using a large biscuit cutter or drinking glass, make circle cuts.

To make filling: Mix together potatoes, cheese, salt, pepper and onion salt. Fill each with 1 to 2 tablespoons of the potato mixture, fold over and seal edges. To cook, bring a large pot of water to boil, carefully dropping in one at a time; stir once. They are done when they float to the top.

# Asian Potato Salad

## Ingredients

4 slices bacon, crisply cooked and crumbled  
6 new red potatoes  
1 1/3 cups mayonnaise  
1 teaspoon sugar  
1 tablespoon soy sauce  
1 teaspoon sesame oil  
1/8 teaspoon dry hot mustard  
1/8 teaspoon salt  
3/4 cup chopped bok choy  
1 red bell pepper, seeded and diced  
1/2 cup chopped green onion  
1/4 cup chopped fresh cilantro

## Directions

Place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain, crumble and set aside.

Meanwhile, bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain, cool, and chop into bite-size chunks.

To make the dressing, mix together the mayonnaise, sugar, soy sauce, sesame oil, mustard powder, and salt.

Combine the potatoes, bacon, bok choy, red pepper, green onion and cilantro in a large bowl. Pour over dressing and mix well. Refrigerate for at least one hour to allow flavors to blend, and serve.

# Easy American Potato and Tuna Casserole

## Ingredients

2 pounds russet potatoes, peeled and cubed  
1 cup 1% milk  
4 ounces shredded mozzarella cheese  
3 tablespoons grated Parmesan cheese, divided  
2 eggs  
3 (6 ounce) cans chunk light tuna in water  
1/2 cup chopped green onion

## Directions

Preheat oven to 400 degrees F (200 degrees C).

In a large pot over high heat, place the potatoes with water to cover and bring to a boil. Let boil for about 20 minutes, or until potatoes are tender. Drain and transfer potatoes to a large bowl. Add the milk, mozzarella cheese and 2 tablespoons of the Parmesan cheese.

Using an electric mixer, beat the potatoes until almost smooth. Then beat in the eggs, drain the tuna and stir the tuna into the potato mixture. Then stir in the green onion, and season with salt and pepper to taste.

Transfer mixture to a lightly-greased 10-inch diameter glass pie dish and top with the remaining Parmesan cheese.

Bake at 400 degrees F (200 degrees C) for 45 minutes, or until golden brown.

# Potato Asparagus Bake

## Ingredients

1 pound potatoes, peeled and quartered  
1 pound fresh asparagus, trimmed  
2 tablespoons butter or margarine, divided  
1 tablespoon all-purpose flour  
3/4 cup heavy whipping cream  
1/2 teaspoon salt  
1/4 teaspoon pepper  
3 tablespoons dry bread crumbs  
3 tablespoons grated Parmesan cheese

## Directions

Place potatoes in a saucepan and cover with water. Bring to a boil. Reduce heat; cover and cook for 15-20 minutes or until tender. Meanwhile, cut the tips off asparagus spears; set aside for garnish. Cut stalks into 1-in. pieces; place in a saucepan and cover with water. Bring to a boil. Reduce heat; cover and cook for 18-20 minutes or until tender. Drain asparagus and place in a food processor or blender. Cover and process until pureed; set aside. Drain potatoes; mash and set aside.

In a large saucepan, melt 1 tablespoon butter; whisk in flour until smooth. Gradually stir in cream. Bring to a boil; cook and stir for 2 minutes or until thickened. Stir in asparagus pieces, mashed potatoes, salt and pepper. Transfer to a greased shallow 1-1/2 quart baking dish. Top with reserved asparagus tips.

Melt remaining butter; lightly brush some over top. Toss bread crumbs, Parmesan cheese and remaining butter; sprinkle over casserole. Bake, uncovered, at 350 degrees F for 25-30 minutes or until lightly browned.



# Potato Soup III

## Ingredients

12 potatoes, peeled and chopped  
1 onion, chopped  
1/2 pound bacon, cut into small pieces  
2 1/2 cups milk  
1 (15.25 ounce) can whole kernel corn (optional)  
1 1/2 cups dry potato flakes  
2 cups shredded sharp Cheddar cheese  
2 tablespoons butter  
salt and pepper to taste

## Directions

In a 3 quart sauce pan, combine potatoes, onion, bacon, and enough water to cover ingredients. Place lid on pot, and cook until potatoes are tender. Stir occasionally to prevent sticking.

Stir in milk and butter. Stir in instant potatoes to the thickness you desire. Add cheese, and stir until it melts. If desired, mix in corn. Season with salt and pepper to taste. Simmer over low heat for 10 to 20 minutes, and serve.

# Sweet Potato Fluff

## Ingredients

3 cups cooked and mashed sweet potatoes

1 cup white sugar

2 eggs

1/2 cup butter

1/2 teaspoon vanilla extract

1 cup flaked coconut

1 cup packed brown sugar

1/3 cup all-purpose flour

1 cup chopped pecans

1/3 cup butter

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix the mashed sweet potatoes, white sugar, eggs, 1/2 cup of the butter or margarine, vanilla and flaked coconut. Place in heat proof 2 quart sized casserole dish.

With a fork mix the brown sugar, flour, pecans and the remaining 1/3 cup of butter or margarine. Sprinkle over the top of the potato mixture. Bake at 350 degrees F (175 degrees C) for 30 minutes.

# Broccoli Potato Bake

## Ingredients

2 tablespoons butter  
2 tablespoons all-purpose flour  
1 teaspoon salt  
2 cups milk  
1 (3 ounce) package cream  
cheese, diced  
1/3 cup shredded Swiss cheese  
1 (12 ounce) package frozen hash  
brown potatoes  
1 (12 ounce) package frozen  
chopped broccoli  
1/2 cup bread crumbs  
1 tablespoon butter, melted

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large saucepan, melt 2 tablespoons butter. Stir in flour and salt. Add milk and stir until bubbly. Add cheese, and stir until all of the cheese is melted. Stir in potatoes and heat thoroughly.

Pour half of the mixture into a 10x6 inch baking dish.

Cook broccoli according to package instructions; drain well. Layer broccoli over the potatoes in the baking dish. Pour the remaining potato mixture over the broccoli. Sprinkle the bread crumbs and 1 tablespoon melted butter over the top of the casserole.

Bake at 350 degrees F (175 degrees C) for 20 to 35 minutes; or until bubbly and browned lightly.

# Potato-Crust Chicken Quiche

## Ingredients

4 cups frozen shredded hash brown potatoes, thawed  
3 tablespoons butter or margarine, melted  
1 cup shredded Pepper Jack cheese  
1 cup diced cooked chicken  
4 eggs  
1 cup half-and-half cream or milk  
1/2 teaspoon salt

## Directions

Pat hash browns with paper towels to remove excess moisture. Press into a well-greased 9-in. pie plate; brush with butter. Bake at 425 degrees F for 20-25 minutes or until lightly browned. Reduce heat to 350 degrees F.

Sprinkle cheese and chicken into the crust. In a bowl, beat the eggs, cream and salt; pour over chicken. Bake for 20-25 minutes or until a knife inserted near the center comes out clean. Let stand for 5 minutes before cutting.

# Sweet Potato Pecan Waffles

## Ingredients

1 cup canned sweet potato puree  
3 egg yolks  
1 cup milk  
1 1/2 cups cake flour  
1 tablespoon baking powder  
1 tablespoon white sugar  
1 teaspoon salt  
1 teaspoon ground nutmeg  
1/4 cup chopped pecans  
3 egg whites  
3 tablespoons butter, melted  
2 tablespoons pecans, chopped

## Directions

Stir together flour, baking powder, sugar, salt, nutmeg, and 1/4 cup pecans.

Mix sweet potato puree, egg yolks, and milk in a large bowl until well combined. Add flour mixture, and mix well.

Beat egg whites until stiff peaks form. Fold 1/4 of the egg whites into batter. Lightly fold remaining whites and melted butter into the batter.

Cook in a hot waffle iron. Garnish with more chopped pecans.

# Slow Cooker Cream of Potato Soup

## Ingredients

8 potatoes, chopped  
3 leeks, white and light green parts only, cut into 1/4-inch rounds  
1 onion, diced  
3 tablespoons margarine  
2 chicken bouillon cubes  
1 tablespoon salt  
1/2 teaspoon ground black pepper  
1 (12 ounce) can evaporated milk

## Directions

Place the potatoes, leeks, onion, margarine, chicken bouillon, salt, and pepper in a slow cooker. Pour enough water over mixture to cover. Cook on High 4 hours.

Stir in the evaporated milk. Ladle soup into a blender and blend until smooth. Serve hot.

# Baked Potato Soup IV

## Ingredients

4 large potatoes, peeled and diced  
8 cups water  
1 (12 fluid ounce) can evaporated milk  
16 ounces heavy cream  
1/2 cup sour cream  
3 tablespoons butter  
1/2 teaspoon onion salt  
1/2 teaspoon garlic powder  
salt to taste  
freshly ground pepper, to taste

## Directions

Place the potatoes and water in a large saucepan. Bring to a boil. Reduce heat and simmer 1 hour, or until potatoes are very soft.

Mix the evaporated milk, heavy cream, sour cream, butter, onion salt, garlic powder, salt and pepper with the potatoes. Simmer 2 hours, stirring occasionally, until liquid has reduced by 1/3.

Scoop out and drain 1 to 2 cups of the mixture and thoroughly mash with a potato masher. Return to mixture. Garnish and serve.

# Grilled Cheese and Bacon Potatoes

## Ingredients

8 slices bacon  
4 large baking potatoes, cut into wedges  
4 (1 ounce) slices processed cheese food  
salt and pepper to taste

## Directions

Preheat an outdoor grill for high heat.

Place 2 slices bacon each in 4 separate pieces of aluminum foil. The foil pieces must be large enough to fully wrap a potato. Place one potato in each piece of foil. Top each potato with a slice of processed cheese. Salt and pepper to taste.

Tightly wrap potatoes with the foil. Place on the prepared grill. Cook approximately 30 minutes, or to desired doneness.



# Potato and Cauliflower Casserole

## Ingredients

2 large potatoes, peeled and chopped  
1 head cauliflower, cut into florets  
3 tablespoons butter  
3 tablespoons all-purpose flour  
1 cup heavy cream  
1 cup shredded Swiss cheese  
salt and pepper to taste

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a medium casserole dish.

In a pot with enough water to cover, boil the potatoes 10 minutes, or until tender but still firm. Drain, and set aside.

In a pot, place the cauliflower in a steamer basket over boiling water. Steam 5 minutes, until tender but still firm. Set aside.

Melt the butter in a saucepan over medium heat, and whisk in the flour. Gradually stir in the heavy cream until thickened. Remove from heat, and mix in 1/2 cup Swiss cheese until melted. Season with salt and pepper.

Arrange the potatoes and cauliflower in the prepared casserole dish. Pour the cream sauce over the potatoes and cauliflower, and sprinkle with the remaining Swiss cheese.

Bake 20 minutes in the preheated oven, or until bubbly and lightly browned.

# PHILLY Fluffy Mashed Potatoes

## Ingredients

1 1/2 pounds new potatoes,  
peeled, cut into chunks  
1/3 cup PHILADELPHIA Chive and  
Onion Light Cream Cheese  
Spread

## Directions

Cook potatoes in boiling water in large saucepan 20 minutes or until tender.

Drain potatoes well; return to saucepan.

Add cream cheese spread; mash with potato masher until light and fluffy.

# Foolproof Potato Latkes

## Ingredients

4 potatoes, peeled and cubed  
1 onion, chopped  
2 eggs  
2 teaspoons salt  
2 tablespoons all-purpose flour, or as needed  
1 teaspoon baking powder  
1/4 cup canola oil, or as needed

## Directions

Place 1/4 of the potatoes, onion, eggs, salt, flour, and baking powder in the work bowl of a food processor; pulse several times until the vegetables are finely chopped. Add the rest of the potatoes, and pulse again until all the potatoes are finely chopped and the mixture is thoroughly combined.

Heat canola oil in a skillet over medium heat. Scoop up about 1/3 cup of the potato mixture per latke, and place into the hot oil. Fry the patty until brown and crisp on the bottom, flip it, and cook the other side until brown, 2 to 3 minutes per side. Repeat with the rest of the potato mixture, replenishing the oil as needed. Serve hot.

# Scalloped Potatoes for the BBQ

## Ingredients

4 red potatoes, thinly sliced  
1 large onion, chopped  
4 cloves garlic, chopped  
1/4 cup chopped fresh basil  
1/4 cup butter, cubed  
salt and pepper to taste

## Directions

Preheat grill for medium heat.

Layer sliced potatoes on aluminum foil with the onion, garlic, basil, and butter. Season with salt and pepper. Fold foil around the potatoes to make a packet.

Place potato packet on heated grill over indirect heat, and cook for 30 minutes, or until potatoes are tender. Turn over packet halfway through cooking.

# Slow Cooker Sweet Potato Casserole

## Ingredients

2 (29 ounce) cans sweet potatoes, drained and mashed  
1/3 cup butter, melted  
2 tablespoons white sugar  
2 tablespoons brown sugar  
1 tablespoon orange juice  
2 eggs, beaten  
1/2 cup milk  
1/3 cup chopped pecans  
1/3 cup brown sugar  
2 tablespoons all-purpose flour  
2 teaspoons butter, melted

## Directions

Lightly grease a slow cooker.

In a large bowl, blend sweet potatoes, 1/3 cup butter, white sugar and 2 tablespoons brown sugar. Beat in orange juice, eggs and milk. Transfer this mixture to the prepared casserole dish.

In a small bowl, combine pecans, 1/3 cup brown sugar, flour and 2 tablespoons butter. Spread the mixture over the sweet potatoes. Cover the slow cooker and cook on HIGH for 3 to 4 hours.

# Sweet Potato Pecan Pie by EAGLE BRAND®

## Ingredients

1 pound yams or sweet potatoes,  
cooked and peeled  
1/4 cup butter or margarine  
1 (14 ounce) can EAGLE BRAND®  
Sweetened Condensed Milk  
1 teaspoon ground cinnamon  
1 teaspoon grated orange rind  
1 teaspoon vanilla extract  
1/2 teaspoon ground nutmeg  
1/4 teaspoon salt  
1 egg  
1 (6 ounce) graham cracker pie  
crust

### Pecan Topping:

1 egg  
2 tablespoons dark corn syrup  
2 tablespoons firmly packed  
brown sugar  
1 tablespoon melted butter  
1/2 teaspoon maple flavoring  
1 cup chopped pecans

## Directions

Preheat oven to 425 degrees F. With mixer, beat hot yams and butter until smooth. Add sweetened condensed milk, cinnamon, orange rind, vanilla, nutmeg, salt and egg; mix well. Pour into crust.

Bake 20 minutes. Meanwhile, prepare Pecan Topping, (recipe below).

Remove pie from oven; reduce oven to 350 degrees F. Spoon Pecan Topping on pie.

Bake 25 minutes longer or until set. Cool. Serve warm or at room temperature. Garnish with orange zest twist if desired. Store leftovers covered in refrigerator.

Pecan Topping: Beat together egg, corn syrup, brown sugar, melted butter and maple flavoring. Stir in pecans.

# Bilo Walter's Easy Herb Potatoes

## Ingredients

2 tablespoons olive oil  
1 tablespoon balsamic vinegar  
1 teaspoon garlic salt  
1 teaspoon dried rosemary,  
crushed  
1/4 teaspoon ground black  
pepper  
2 small Vidalia onions, wedged  
3 large carrots, sliced diagonally  
2 red potatoes, chopped

## Directions

Heat a barbeque to a high heat, or preheat oven to 400 degrees F (200 degrees C).

In a 9x13 inch baking dish combine olive oil, vinegar, garlic salt, rosemary, and ground black pepper. Place carrots, potatoes, and onions into the dish and toss to coat.

Bake or grill, turning occasionally, until tender (approximately 40 minutes).

# Potato Bread IV

## Ingredients

1 1/8 cups water  
3 cups bread flour  
1/2 cup dry potato flakes  
1 1/2 tablespoons instant  
powdered milk  
1 1/2 tablespoons white sugar  
1 1/2 teaspoons salt  
1 1/2 tablespoons margarine  
2 teaspoons active dry yeast

## Directions

Place ingredients into the pan of the bread machine in the order suggested by the manufacturer. Select the Basic or White Bread setting. Start.



# Blue Cheese Potato Salad

## Ingredients

4 slices bacon  
2 pounds red new potatoes  
1/2 cup olive oil  
3 tablespoons white vinegar  
1 bunch green onions, chopped  
1/2 teaspoon salt  
1 teaspoon ground black pepper  
1 1/2 ounces blue cheese,  
crumbled

## Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain, cool and chop, leaving skins on.

In a large bowl, whisk together the oil, vinegar, green onions, salt and pepper. Add the potatoes, bacon and cheese and toss to coat.

# The Best Potato Salad

## Ingredients

6 eggs  
10 red potatoes  
1 cup mayonnaise  
1/2 cup ranch dressing  
1/3 cup dill pickle relish  
2 tablespoons prepared yellow mustard  
1 1/2 teaspoons salt  
1/4 teaspoon ground black pepper  
1/8 teaspoon paprika  
1/8 teaspoon celery seed  
1 onion, chopped  
1/4 cup pepperoncini (optional)  
1/4 cup sliced black olives (optional)

## Directions

Place the eggs into a saucepan in a single layer and fill with water to cover the eggs by 1 inch. Cover the saucepan and bring the water to a boil over high heat. Remove from the heat and let the eggs stand in the hot water for 15 minutes. Pour out the hot water; cool the eggs under cold running water in the sink. Peel and chop the cooled eggs.

Place the potatoes into a large pot and cover with water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, 15 to 20 minutes. Drain and refrigerate until cold. Peel and cube once cold.

Stir together the mayonnaise, ranch dressing, relish, mustard, salt, pepper, paprika, and celery seed in a mixing bowl. Add the eggs, potatoes, onion, pepperoncini, and olives; stir until evenly mixed. Cover and refrigerate at least 2 hours before serving.

# Yucatan Potato Salad

## Ingredients

6 russet potatoes, peeled and cubed  
2 fresh poblano chile peppers  
3 hard cooked eggs, chopped  
1/2 cup chopped celery  
1/2 cup chopped white onion  
3 medium sweet pickles, chopped  
12 green olives, sliced  
  
1/4 cup lime juice  
1 cup vegetable oil  
1 teaspoon salt  
1/2 teaspoon ground black pepper  
1 teaspoon mustard powder

## Directions

Preheat the oven to 400 degrees F (200 degrees C). Place the potatoes into a saucepan, and fill with enough water to cover. Bring to a boil and cook until tender, about 10 minutes. Drain.

Place the peppers into the oven so that they sit directly on the rack. Roast, turning every 10 minutes or so, until evenly charred. Place in a paper bag to sweat, then remove the peel when they are cool enough to handle. Remove the stem and seeds, and chop.

In a large bowl, combine the still warm potatoes, peppers, eggs, celery, onion, sweet pickles and olives. In a smaller bowl, whisk together the lime juice, vegetable oil, salt, pepper and mustard powder. I like to use a high speed mixing wand to help it emulsify. Pour over the potato salad, and stir to coat. Adjust seasoning to taste and serve.

# Killer Potato Casserole

## Ingredients

1 (32 ounce) package frozen potatoes au gratin  
1 (16 ounce) container sour cream  
4 cups shredded Cheddar cheese  
2 (10.75 ounce) cans condensed cream of chicken soup  
4 cups crushed cornflakes cereal

## Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large bowl combine the potatoes, sour cream, cheese and soup and mix well. Spread mixture into a 9x13 inch baking dish and top with crushed corn flakes.

Bake for 75 minutes, or until cooked through and golden .

# Spicy Glazed Sweet Potatoes and Pineapples

## Ingredients

3 large sweet potatoes, peeled  
and cut into 1-inch pieces  
2 tablespoons ground cinnamon  
1/2 cup brown sugar  
1 teaspoon cayenne pepper  
4 slices bacon  
1 (16 ounce) can pineapple  
chunks, drained with juice  
reserved  
water, as needed  
1/2 cup sugar  
1/4 cup brown sugar

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Place the sweet potatoes in a saucepan with enough water to cover. Add 2 tablespoons cinnamon; bring to a boil; cook 7 to 10 minutes; drain.

Mix together the 1/2 cup brown sugar and cayenne pepper in a small bowl. Lie the bacon slices in a baking dish. Sprinkle the brown sugar mix over the bacon.

Cook the bacon in the oven until the bacon is crispy, about 10 minutes. Place the bacon on a plate lined with paper towels to drain, reserving the liquid from the dish. Change oven setting to Broil.

Pour the reserved pineapple juice into a measuring cup. Fill the cup with water to measure 1 cup total. Pour the mixture into a skillet and place over medium heat. Stir in the sugar, 1/4 cup brown sugar, and 2 teaspoons cinnamon. Cook until the volume of the liquid has reduced to about half. Add the pineapple and drained sweet potatoes. Cook and stir until most of the liquid is absorbed. Transfer the mixture to a round 2-quart casserole dish. Crumble the drained bacon over top of the dish. Pour the reserved liquid from the bacon dish over top of the dish.

Place the dish under the broiler until the sugar on top caramelizes, 2 to 3 minutes.

# Suzy's Mashed Red Potatoes

## Ingredients

2 pounds small red potatoes,  
quartered  
1/2 cup butter  
1/2 cup milk  
1/4 cup sour cream  
salt and pepper to taste

## Directions

Bring a large pot of lightly salted water to a boil. Add potatoes, and cook until tender but still firm, about 10 minutes. Drain, and place in a large bowl.

Combine potatoes with butter, milk, sour cream, salt, and pepper. Mash together until smooth and creamy.

# Swiss Potato Pancake

## Ingredients

2 tablespoons butter, divided  
2 tablespoons vegetable oil,  
divided  
1 (30 ounce) package frozen  
shredded hash brown potatoes,  
thawed  
1 teaspoon salt, divided  
1/4 teaspoon pepper, divided  
1 1/2 cups shredded Gruyere or  
Swiss cheese  
Minced fresh parsley

## Directions

In a large nonstick skillet, melt 1 tablespoon butter with 1 tablespoon oil over medium-high heat. Spread half of the potatoes in an even layer in skillet. Season with 1/2 teaspoon salt and 1/8 teaspoon pepper. Sprinkle with cheese, then top with remaining potatoes. Season with remaining salt and pepper. Press mixture gently into skillet. Cook for about 7 minutes or until bottom is browned.

Remove from the heat. Loosen pancake from sides of skillet. Invert pancake onto a plate. Return skillet to heat and heat remaining butter and oil. Slide potato pancake brown side up into skillet. Cook about 7 minutes longer or until bottom is browned and cheese is melted. Slide onto a plate. Sprinkle with parsley and cut into wedges.

# Parmesan Baked Potatoes

## Ingredients

6 tablespoons butter or margarine,  
melted  
3 tablespoons grated Parmesan  
cheese  
8 medium unpeeled red potatoes,  
halved lengthwise

## Directions

Pour butter into a 13-in. x 9-in. x 2-in. baking pan. Sprinkle Parmesan cheese over butter. Place potatoes with cut side down over cheese. Bake uncovered, at 400 degrees F for 40-45 minutes or until tender.



# Gobi Aloo (Indian Style Cauliflower with Potatoes)

## Ingredients

- 1 tablespoon vegetable oil
- 1 teaspoon cumin seeds
- 1 teaspoon minced garlic
- 1 teaspoon ginger paste
- 2 medium potatoes, peeled and cubed
- 1/2 teaspoon ground turmeric
- 1/2 teaspoon paprika
- 1 teaspoon ground cumin
- 1/2 teaspoon garam masala
- salt to taste
- 1 pound cauliflower
- 1 teaspoon chopped fresh cilantro

## Directions

Heat the oil in a medium skillet over medium heat. Stir in the cumin seeds, garlic, and ginger paste. Cook about 1 minute until garlic is lightly browned. Add the potatoes. Season with turmeric, paprika, cumin, garam masala, and salt. Cover and continue cooking 5 to 7 minutes stirring occasionally.

Mix the cauliflower and cilantro into the saucepan. Reduce heat to low and cover. Stirring occasionally, continue cooking 10 minutes, or until potatoes and cauliflower are tender.

# Baked Sweet Potatoes with Ginger and Honey

## Ingredients

9 sweet potatoes, peeled and cubed  
1/2 cup honey  
3 tablespoons grated fresh ginger  
2 tablespoons walnut oil  
1 teaspoon ground cardamom  
1/2 teaspoon ground black pepper

## Directions

Preheat oven to 400 degrees (205 degrees C).

In a large bowl, combine the sweet potatoes, honey, ginger, oil, cardamom and pepper. Transfer to a large cast iron frying pan. Bake for 20 minutes.

Turn the mixture over to expose the pieces from the bottom of the pan. Bake for another 20 minutes, or until the sweet potatoes are tender and caramelized on the outside.

# Easy Potato Cheese Soup

## Ingredients

8 cups water  
6 large potatoes, peeled and sliced paper-thin  
1 onion, chopped  
4 stalks celery, chopped, with leaves  
salt and pepper to taste  
4 cups half-and-half  
2 tablespoons margarine  
2 (11 ounce) cans condensed cream of Cheddar cheese soup

## Directions

In a large stock pot add water, potatoes, onion, celery and season with salt and pepper. Bring to a boil, cover and simmer until potatoes and vegetables are tender.

Once tender, mash soup with a potato masher, and add butter and cream.

Gradually bring mixture to a simmer. Add condensed cheese soup and blend. Serve while hot.

# Colcannon Irish Potatoes

## Ingredients

6 medium potatoes - peeled and cubed  
2 cups chopped cabbage  
1 large onion, chopped  
1 tablespoon butter or stick margarine  
1/2 teaspoon salt  
1/8 teaspoon pepper

## Directions

Place potatoes in a large saucepan or Dutch oven; cover with water. Bring to a boil. Cover and cook over medium heat for 8-10 minutes or until potatoes are almost tender. Add cabbage and onion. Cover and simmer for 5-6 minutes or until cabbage is tender. Drain well. Mash with butter, salt and pepper.

# Cinnamon Sweet Potato Chips

## Ingredients

2 sweet potatoes, peeled and  
thinly sliced  
1 tablespoon melted butter  
1/2 teaspoon salt  
2 teaspoons brown sugar  
1/2 teaspoon ground cinnamon

## Directions

Preheat oven to 400 degrees F (200 degrees C). Grease two baking sheets.

Arrange sweet potato slices in a single layer onto baking sheets. Stir together butter, salt, brown sugar, and cinnamon in a small bowl; brush onto sweet potato slices.

Bake in preheated oven until edges curl upwards, about 20 to 25 minutes.

# Pastetnik Potatoes

## Ingredients

1 pound potatoes, peeled and cut into 1 inch cubes  
1/4 cup olive oil  
1 teaspoon salt  
1/2 teaspoon ground black pepper  
1 cup plain yogurt  
1/3 cup mayonnaise

## Directions

Preheat the oven to 425 degrees F (220 degrees C).

In a medium bowl, toss potatoes with olive oil to coat, and place in a shallow roasting pan or baking dish. Season with salt and pepper.

Bake for 1 hour, or until golden brown and tender. Remove from the oven, and transfer potatoes to a large bowl. Stir in yogurt and mayonnaise to coat. Serve immediately.

# Potato Chip Cookies V

## Ingredients

3/4 cup butter  
3/4 cup white sugar  
1 egg yolk  
1 1/2 cups all-purpose flour  
3/4 cup crushed potato chips  
1/2 cup chopped walnuts

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cream butter and sugar until smooth. Stir in the egg yolk. Add the flour and nuts, mix until well blended. Stir in the potato chips last, so they don 't get too crunched up.

Roll the dough into walnut sized balls. Place 2 inches apart on an unprepared cookie sheet. Bake for 10 to 12 minutes in the preheated oven. Remove from cookie sheet to cool on wire racks.

# Pomegranate Sweet Potatoes

## Ingredients

2 sweet potatoes  
1/2 cup pomegranate juice  
1/4 cup water  
2 tablespoons apple cider vinegar  
2 tablespoons brown sugar  
1/4 teaspoon ground cinnamon  
1/4 cup cold butter, cut into  
tablespoon-sized pieces

## Directions

Wrap the sweet potatoes with plastic wrap, and place into the microwave. Cook on High until the sweet potatoes are tender, about 4 minutes, depending on the microwave. Unwrap the potatoes, and refrigerate until cool enough to handle.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a small baking dish.

Bring the pomegranate juice, water, vinegar, sugar, and cinnamon to a simmer in a small saucepan. Reduce heat to medium-low, and simmer gently for 15 minutes. Meanwhile, peel the potatoes and cut into large cubes; place into the prepared baking dish, and dot with the cubed butter. Pour the pomegranate sauce evenly overtop.

Bake in preheated oven 30 minutes until the pomegranate sauce has thickened into a glaze. Gently stir the potatoes occasionally as they bake to coat them in the glaze.



# Baked Sweet Potato Sticks

## Ingredients

1 tablespoon olive oil  
1/2 teaspoon paprika  
8 sweet potatoes, sliced  
lengthwise into quarters

## Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a baking sheet.

In a large bowl, mix olive oil and paprika. Add potato sticks, and stir by hand to coat. Place on the prepared baking sheet.

Bake 40 minutes in the preheated oven.

# Gilbert's Potatoes

## Ingredients

2 1/2 pounds potatoes, peeled  
and sliced  
3 onions, sliced  
1 cup margarine  
1/2 teaspoon salt  
1/2 teaspoon ground black  
pepper  
6 slices American cheese  
1 1/2 ounces imitation bacon bits

## Directions

Preheat an outdoor grill for medium high heat and lightly oil grate.

Use either a 9x13 inch grill-safe baking dish OR a piece of foil large enough to hold all the ingredients. Layer with the potatoes, onions, pats of margarine, salt and ground black pepper. Sprinkle top with imitation bacon bits. Cover with foil and make sure you seal tightly so the margarine does not escape.

Grill over medium high heat for 45 to 60 minutes, or to desired doneness. Carefully open, arrange the cheese over all and allow a few minutes for the cheese to melt. Remove from grill and serve immediately.

# Lime-Thyme Potato Wedges

## Ingredients

1/4 cup margarine, melted  
1 tablespoon lime juice  
1 teaspoon grated lime peel  
1 teaspoon dried thyme  
3 large potatoes  
1/4 cup grated Romano cheese  
1/2 teaspoon salt  
1/4 teaspoon paprika

## Directions

In a large bowl, combine the margarine, lime juice, peel and thyme. Cut each potato into eight wedges; add to lime mixture and toss to coat. Place wedges skin side down on a greased baking sheet. Combine the cheese, salt and paprika; sprinkle over potatoes. Bake at 400 degrees F for 20-25 minutes or until tender.

# Twice-Baked Ranch Potatoes

## Ingredients

4 large baking potatoes  
1 (3 ounce) package cream cheese, softened  
2 tablespoons milk  
1 (1 ounce) package ranch salad dressing mix  
1 1/2 cups mashed potatoes  
1/4 cup shredded Cheddar cheese

## Directions

Scrub and pierce potatoes; place on a microwave-safe plate. Microwave, uncovered, on high for 18-20 minutes or until tender, turning several times. Let stand for 10 minutes.

Meanwhile, in a small mixing bowl, combine cream cheese and milk; beat in salad dressing mix. Add mashed potatoes; mix well. Cut a thin slice from the top of each potato; scoop out pulp, leaving a thin shell. Add pulp to the cream cheese mixture and mash. Spoon into potato shells. Top with cheese.

Place two potatoes on a microwave-safe plate. Microwave, uncovered, on high for 3-1/2 to 4-1/2 minutes or until heated through. Place remaining potatoes on a baking sheet. Freeze overnight or until thoroughly frozen; transfer to a freezer bag. May be frozen for up to 3 months.

To use frozen potatoes: Place potatoes on a microwave-safe plate. Microwave, uncovered, at 50% power for 8-9 minutes or until heated through.

# Potato Soup VI

## Ingredients

10 pounds peeled and cubed  
potatoes  
4 cups non-dairy creamer  
salt and pepper to taste

## Directions

Place potatoes in a large pot, and cover with water. The water level should stand about 2 inches above potatoes. Bring to a boil, reduce heat, and simmer until very tender.

Remove soup from heat, and slowly stir in nondairy creamer. Continue stirring until soup is creamy.

Mash slightly with a potato masher. Season with salt and pepper. Serve hot or cold.

# Sweet Potato Casserole III

## Ingredients

2 pounds mashed sweet potatoes  
2 eggs  
1 1/2 cups white sugar  
1/4 cup butter  
1/3 cup sweetened condensed milk  
1 cup cornflakes cereal, crumbled  
1/2 cup chopped pecans  
1/4 cup butter  
3 tablespoons brown sugar

## Directions

Preheat oven to 350 degrees F (175 degrees C). Spray one 2 quart casserole dish with non-stick cooking spray.

Combine the sweet potatoes, eggs, white sugar, 1/4 cup of the butter or margarine and the milk. Mix until well blended. Spoon sweet potato mixture into the prepared casserole dish.

Bake at 350 degrees F (175 degrees C) for 15 minutes.

Combine the crushed cornflakes, pecans, remaining 1/4 cup butter or margarine, and brown sugar to taste. Sprinkle over the top of the baked sweet potatoes and return to the oven and bake for another 15 minutes or until lightly browned.

# Crispy Mashed Potato Pancake

## Ingredients

2 cups cold mashed potatoes  
(prepared with milk and butter)  
1 egg, lightly beaten  
1 teaspoon Italian seasoning  
1/8 teaspoon garlic powder  
1 tablespoon olive or vegetable oil

## Directions

Combine the first four ingredients; mix well. In a small skillet, heat oil over medium-high heat. Add potato mixture; press with a spatula to flatten evenly. Cover and cook for 8 minutes or until bottom is crispy. Invert onto a serving plate.

# Carnation® Creamy Cheesy Mashed Potatoes

## Ingredients

2 pounds potatoes, peeled, cut  
into 1-inch chunks  
3/4 cup NESTLE® CARNATION®  
Evaporated Milk  
1/4 cup butter or margarine  
1 cup shredded Cheddar cheese  
1/8 teaspoon salt, or to taste  
1/8 teaspoon ground black  
pepper, or to taste

## Directions

PLACE potatoes in large saucepan. Cover with water; bring to a boil. Cook over medium-high heat for 15 to 20 minutes or until tender; drain.

RETURN potatoes to saucepan; add evaporated milk and butter. Beat with hand-held mixer until smooth. Stir in cheese. Season with salt and pepper.



# Spicy Black Bean Potato Salad

## Ingredients

8 medium red potatoes  
4 eggs  
8 slices bacon  
1 (15 ounce) can black beans,  
drained and rinsed  
3 green onions, diced  
3 fresh jalapeno peppers, diced  
1/2 green bell pepper, diced  
2 1/2 cups mayonnaise  
2 tablespoons brown mustard  
1 teaspoon Cajun seasoning  
salt and pepper to taste

## Directions

Place potatoes in a pot with enough water to cover. Bring to a boil, and cook until tender. Drain, dice, and cool.

Place eggs in a pot with enough cold water to cover. Bring to a boil and immediately remove from heat. Cover saucepan, and let eggs stand in hot water for 10 to 12 minutes. Drain, cool, peel and chop.

Place bacon in a skillet over medium-high heat, and cook until evenly brown. Drain, crumble and set aside.

In a large bowl, mix chopped eggs, 1/2 the bacon, black beans, green onions, jalapeno peppers, bell pepper, mayonnaise, mustard, and Cajun seasoning. Gently mix in diced, cooled potatoes. Season with salt and pepper, and sprinkle with remaining bacon. Cover, and refrigerate until ready to serve.

# Carnation® Mashed Potatoes

## Ingredients

2 pounds potatoes  
1 cup NESTLE® CARNATION®  
Evaporated Milk  
1/4 cup butter or margarine  
salt and pepper to taste

## Directions

PLACE potatoes in large saucepan. Cover with water; bring to a boil. Cook over medium-high heat for 15 to 20 minutes or until tender; drain.

RETURN potatoes to saucepan; add evaporated milk and butter. Beat with hand-held mixer until smooth. Season with salt and pepper.

# Roasted New Potatoes

## Ingredients

1 1/2 pounds new potatoes,  
quartered  
2 tablespoons olive oil or  
vegetable oil  
2 garlic cloves, minced  
1/2 teaspoon dried rosemary  
1/2 teaspoon dried thyme  
1/2 teaspoon salt  
1/8 teaspoon pepper

## Directions

Combine all ingredients in a plastic bag; toss to coat. Pour into an ungreased 13-in. x 9-in. x 2-in. baking pan. Bake, uncovered, at 450 degrees F for 35 minutes or until potatoes are tender. Remove from the oven and cover with foil to keep warm while broiling the fish.

# Sweet Potato Pie I

## Ingredients

2 1/2 cups mashed sweet potatoes  
1 2/3 cups evaporated milk  
1 cup light brown sugar  
1/2 cup butter, softened  
2 eggs, beaten  
1 teaspoon ground cinnamon  
1 teaspoon vanilla extract  
1/2 teaspoon salt  
1/2 teaspoon ground ginger  
1/2 teaspoon ground nutmeg  
1 (9 inch) unbaked pie crust  
1/2 cup all-purpose flour  
1/2 cup light brown sugar  
1/2 teaspoon ground cinnamon  
1/4 teaspoon ground ginger  
1/4 teaspoon ground mace  
1/4 pound butter  
1 1/2 cups sliced almonds

## Directions

Preheat oven to 400 degrees F (200 degrees C).

Prepare the filling by blending together the sweet potatoes, evaporated milk, 1 cup brown sugar, 1/2 cup butter, eggs, cinnamon, vanilla, salt, ginger and nutmeg. Pour filling into prepared crust.

Prepare the topping by combining the flour, 1/2 cup brown sugar, cinnamon, ginger and mace. Using a pastry knife, cut the butter into the flour mixture until coarse crumbs form. Stir in nuts.

Sprinkle topping over filling and bake at 400 degrees F (200 degrees C) for 50 minutes or until golden and a knife inserted in the center comes out clean.

# Garlic Dill New Potatoes

## Ingredients

8 medium red potatoes, cubed  
3 tablespoons butter, melted  
1 tablespoon chopped fresh dill  
2 teaspoons minced garlic  
1/4 teaspoon salt

## Directions

Place the potatoes in a steamer basket, and set in a pan over an inch of boiling water. Cover, and steam for about 10 minutes, until potatoes are tender but not mushy.

In a small bowl, stir together the butter, dill, garlic, and salt. Transfer the potatoes to a serving bowl, and pour the seasoned butter over them. Toss gently until they are well-coated.

# Sweet Potato and Pineapple Casserole

## Ingredients

1 (29 ounce) can sweet potatoes,  
drained  
1 (8 ounce) can crushed  
pineapple, drained  
1 tablespoon ground cinnamon  
1/2 teaspoon ground nutmeg  
1/2 teaspoon ground cloves  
15 large marshmallows

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, mash the sweet potatoes until smooth. Add the pineapple, cinnamon, nutmeg and cloves; mix well.

Pour into one 9x13 inch baking dish and top with marshmallows. Bake for 20 minutes or until marshmallows are golden.

# Sweet Potato Salad

## Ingredients

2 pounds sweet potatoes, peeled and cubed  
4 tablespoons lemon juice, divided  
2 celery ribs, thinly sliced  
1 (11 ounce) can mandarin oranges, drained  
1 cup fat-free mayonnaise  
2 tablespoons orange juice  
1 tablespoon honey  
1/2 teaspoon salt  
1/4 teaspoon ground ginger  
1/8 teaspoon ground nutmeg  
1/4 cup chopped pecans

## Directions

Place sweet potatoes in a large saucepan and cover with water; bring to a boil. Reduce heat. Cover and cook for 9-10 minutes or until tender; drain and place in a bowl. Add 2 tablespoons lemon juice and toss. Add celery and oranges.

In a small bowl, combine the mayonnaise, orange juice, honey, salt, ginger, nutmeg and remaining lemon juice. Pour over potato mixture and toss to coat. Cover and refrigerate for at least 2 hours. Just before serving, stir in pecans.

# Potato Cheese Soup

## Ingredients

6 potatoes - peeled and cubed  
1 carrot, chopped  
water to cover  
3 stalks celery, chopped  
1 onion, chopped  
1/2 cup margarine  
4 cups milk  
salt and pepper to taste  
2 tablespoons chicken soup base  
8 ounces processed cheese food,  
cubed  
1 tablespoon cornstarch  
1/2 cup milk

## Directions

In a large pot over high heat, combine the potatoes and carrot with water to cover and boil for 10 to 15 minutes, or until tender.

In a separate large skillet over medium heat, saute the celery and onion in the margarine for about 10 minutes.

Drain all but about 2 cups of the water from the potatoes and carrots and replace with milk. Reduce heat to low and season with salt and pepper to taste.

Transfer the onion and celery mixture to the pot and stir in the chicken soup base. Heat slowly, then add the cheese. Allow the cheese to melt, stirring all together well.

In a small bowl, dissolve the cornstarch in the 1/2 cup milk and pour into the soup. Mix well until thickened.



# Hobo Potatoes

## Ingredients

4 pounds baking potatoes  
2 pounds carrots  
1 onion  
seasoning salt to taste  
1/2 cup butter  
1 1/4 cups sour cream

## Directions

Peel and cut up the potatoes and carrots into bite-size chunks.  
Chop up onion.

Combine all veggies in tin foil or foil baking bag. Season with desired amount of seasoning salt and top with butter. Seal foil well (you may need more than one bag, so the vegetables are done evenly).

Grill for approximately 40 minutes or until potatoes and carrots are soft (flip bags at least 3-4 times during grilling). Remove from grill and place the veggies in a large bowl and add the sour cream, mixing well.

# Old-Fashioned Cheese Potatoes

## Ingredients

1/4 cup butter or margarine  
1/4 cup all-purpose flour  
2 teaspoons salt  
1/2 teaspoon pepper  
2 1/2 cups milk  
1 1/2 cups shredded, processed  
American cheese  
6 medium potatoes, peeled and  
thinly sliced

## Directions

In a saucepan, melt butter. Add the flour, salt and pepper; cook and stir until a thick paste forms. Gradually add milk. Cook and stir until the mixture begins to thicken. Add cheese; cook and stir until melted. Place potatoes in a greased 3-in. x 9-in. x 2-in baking dish. Pour sauce over potatoes. Bake, uncovered, at 350 degrees F for 1 hour or until potatoes are tender.

# Sweet Potato Pie IX

## Ingredients

3 sweet potatoes  
1/2 cup butter, softened  
1 tablespoon vanilla extract  
2 1/2 cups white sugar  
1/2 teaspoon ground nutmeg  
4 eggs, beaten  
3/4 cup evaporated milk  
2 (9 inch) unbaked 9 inch pie  
crusts

## Directions

Bring a large pot of water to a boil. Add sweet potatoes and cook until tender but still firm, about 30 minutes. Drain, cool, peel and mash. Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, combine sweet potatoes, butter, sugar, vanilla and nutmeg. In a small bowl, whisk together the eggs and milk and blend into the sweet potato mixture.

Pour into pie shells and bake in preheated oven for 60 minutes, or until done.

# Golden Potato Salad with Creamy Harvest

## Ingredients

For the Creamy Harvest Dressing:

1 (15 ounce) can sweet potatoes  
or yams in light syrup, drained  
1 slice yellow onion, 1/2-inch thick  
3/4 cup apple juice  
1/2 cup orange juice  
1/4 cup red-wine vinegar  
1/8 teaspoon dried thyme  
1/4 teaspoon pumpkin pie spice  
1/2 teaspoon kosher salt  
1/4 teaspoon freshly ground black  
pepper  
2 tablespoons chopped, flat-leaf  
(Italian) parsley

For the salad:

3 pounds Yukon Gold potatoes,  
washed, cut in 1 1/2-inch chunks  
1 small red onion, finely chopped  
3 ribs celery, peeled and finely  
diced  
2 bacon strips, cooked crisp, fat  
drained and crumbled

## Directions

To make the dressing, puree all of the dressing ingredients, except for the parsley, in a blender or food processor until smooth; stir in the parsley.

Boil the potatoes in a large pot of water until tender, about 15 minutes; drain. While still hot toss the potatoes, onion, celery and bacon and the dressing prepared before; set aside to cool.

# Zesty Chicken and Potatoes

## Ingredients

1 cup fat free Italian-style dressing  
1 teaspoon lime juice  
1 teaspoon lemon juice  
1 teaspoon rosemary  
3 potatoes, chopped  
2 cloves garlic, quartered  
5 chicken thighs

## Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a medium baking dish.

In a bowl, mix the Italian salad dressing, lime juice, lemon juice, and rosemary.

Place potatoes in the baking dish. Distribute garlic evenly throughout dish. Place chicken on top of potatoes. Pour the dressing mixture over the chicken and potatoes. Seal dish with aluminum foil.

Bake 1 hour in the preheated oven, until potatoes are tender and chicken juices run clear.

# Pork Chop and Potato Casserole

## Ingredients

1 tablespoon vegetable oil  
6 boneless pork chops  
1 (10.75 ounce) can condensed  
cream of mushroom soup  
1 cup milk  
4 potatoes, thinly sliced  
1/2 cup chopped onion  
1 cup shredded Cheddar cheese

## Directions

Preheat oven to 400 degrees F (200 degrees C).

Heat oil in a large skillet over medium high-heat. Place the pork chops in the oil, and sear.

In a medium bowl, combine the soup and the milk. Arrange the potatoes and onions in a 9x13 inch baking dish. Place the browned chops over the potatoes and onions, then pour the soup mixture over all.

Bake 30 minutes in the preheated oven. Top with the cheese, and bake for 30 more minutes.

# Crystal's Awesome Potato Salad

## Ingredients

4 potatoes, peeled  
1/2 cup chopped onion  
1/2 cup chopped celery  
2 tablespoons chopped roasted red pepper  
2 tablespoons chopped pepperoncini  
2 hard cooked eggs, chopped  
1/3 cup mayonnaise  
1/3 cup sour cream  
3 tablespoons dill pickle relish  
1 teaspoon Dijon mustard  
1 tablespoon prepared yellow mustard  
1 clove garlic, minced  
1 teaspoon dried dill  
1 teaspoon chopped parsley  
1/2 teaspoon red pepper flakes  
salt and black pepper to taste

## Directions

Place potatoes in a large saucepan with enough water to cover, and bring to a boil over high heat. Reduce heat to medium low, cover and simmer until potatoes are tender. Drain and cool; cut into 1-inch cubes.

In a large bowl, combine potatoes with onion, celery, roasted red pepper, pepperoncini and eggs.

In a small bowl, mix mayonnaise, sour cream, pickle relish, Dijon and yellow mustards, garlic, dill, parsley and red pepper flakes. Pour mixture over potatoes and stir gently to combine. Season to taste with salt and pepper. Cover and chill for 2 hours before serving.

# Taco Potato Pie

## Ingredients

2 cups cold mashed potatoes  
(prepared with milk and butter)  
1 (1.25 ounce) package taco  
seasoning mix, divided  
1 pound ground beef  
1/2 cup chopped onion  
1 (16 ounce) can refried beans  
1/2 cup barbecue sauce  
1/4 cup water  
1 cup shredded lettuce  
1 medium tomato, seeded and  
chopped  
1 cup shredded Cheddar cheese  
Sour cream

## Directions

Combine the potatoes and 2 tablespoons taco seasoning. Press into a greased 9-in. deep-dish pie plate; set aside.

In a skillet, cook beef and onion over medium heat until meat is no longer pink; drain. Stir in the beans, barbecue sauce, water and remaining taco seasoning. Cook and stir until hot and bubbly. Spoon into potato crust.

Bake at 350 degrees F for 30-35 minutes or until heated through. Top with lettuce, tomato, cheese and sour cream.



# Savory Kale, Cannellini Bean, and Potato Soup

## Ingredients

2 tablespoons extra-virgin olive oil  
1 onion, diced  
3/4 cup diced carrot  
4 cloves garlic, minced  
3 cups low-sodium chicken broth  
2 cups water  
1 cup white wine  
3 potatoes, halved and sliced  
1/2 teaspoon chopped fresh rosemary  
1/2 teaspoon chopped fresh sage  
1/2 teaspoon chopped fresh thyme  
1 (16 ounce) can cannellini beans, rinsed and drained  
2 cups finely chopped kale leaves  
1 small red chile pepper, seeded and chopped fine  
ground black pepper to taste

## Directions

Heat the olive oil in a large Dutch oven over medium heat; cook and stir the onion until softened and translucent, about 5 minutes. Stir in the carrot and garlic, and cook for 5 minutes more.

Pour in the chicken broth, water, and white wine; stir in the potatoes, rosemary, sage, and thyme. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until the potatoes are tender, about 20 minutes. Add the cannellini beans, kale, chile pepper, and black pepper, and simmer, covered, for 30 more minutes.

# Sweet Potato Salad

## Ingredients

2 pounds sweet potatoes, peeled  
and cubed  
1 cup mayonnaise  
1/2 cup packed brown sugar  
1 cup chopped walnuts  
1/2 cup raisins

## Directions

Place potatoes into a large saucepan, and fill with enough water to cover. Bring to a boil, and cook for about 8 minutes, or until tender. Drain, and cool slightly.

In a large bowl, stir together the mayonnaise and brown sugar. Stir in the sweet potatoes, walnuts and raisins until evenly coated. Chill for at least 1 hour before serving.

# Microwave German Potato Salad

## Ingredients

2 pounds red potatoes, cooked and sliced  
3 hard-cooked eggs, chopped  
1/2 cup chopped onion  
1/2 cup chopped celery  
6 bacon strips, diced  
2 tablespoons sugar  
4 teaspoons all-purpose flour  
2 tablespoons vinegar  
1/2 teaspoon salt  
1/8 teaspoon pepper  
3/4 cup milk

## Directions

In a large bowl, combine potatoes, eggs, onion and celery; set aside. Place bacon in a microwave-safe bowl; cover with a paper towel and microwave on high for 2 minutes. Stir. Microwave 3-4 minutes longer or until the bacon is crisp, stirring after each minute. Remove bacon to paper towel to drain; reserve 2 tablespoons drippings. Stir sugar, flour, vinegar, salt and pepper into drippings until smooth; gradually add milk. Microwave on high for 5-6 minutes, stirring every 2 minutes until thickened. Pour over potato mixture; toss. Top with bacon. Serve immediately.

# Creamy Irish Potato Soup

## Ingredients

2 tablespoons butter or margarine  
4 green onions, sliced  
1 stalk celery, sliced  
1 3/4 cups Swanson® Chicken  
Broth (regular, Natural Goodness®  
„Ÿ or Certified Organic)  
1/8 teaspoon ground black  
pepper  
3 medium potatoes, peeled and  
sliced 1/4 inch thick  
1 1/2 cups milk

## Directions

Heat butter in saucepan. Add onions and celery and cook until tender.

Add broth, black pepper and potatoes. Heat to a boil. Cover and cook over low heat 15 minutes or until potatoes are tender.

Place half the broth mixture and half the milk in blender or food processor. Cover and blend until smooth. Repeat with remaining broth mixture and remaining milk. Return to saucepan. Heat through.

# Easy Sweet Potatoes with Kahlua

## Ingredients

4 large sweet potatoes, peeled and cubed  
1/2 cup butter  
2/3 cup brown sugar  
1/2 cup coffee flavored liqueur (such as Kahlua®)  
1/4 cup raisins (optional)  
1/4 cup toasted pecans (optional)

## Directions

Place the sweet potatoes into a large pot and cover with salted water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain and allow to steam dry for a minute or two.

Return the pot to the stove over medium heat. Add the butter and brown sugar; cook and stir about 5 minutes until the sugar begins to caramelize. The sugar will be foamy at first, then the foam will subside and the sugar will begin to caramelize; cook until the color darkens slightly. Carefully stir in the coffee liqueur, then return the potatoes to the pot. Stir in the raisins and toasted pecans until the potatoes are slightly mashed and everything is well mixed.

# Potato Scones

## Ingredients

2 cups all-purpose flour  
1 tablespoon baking powder  
1 teaspoon salt  
3 tablespoons cold butter or margarine  
1 cup mashed potatoes (prepared with milk and butter)  
1/3 cup milk  
1 egg

## Directions

In a bowl, combine the flour, baking powder and salt. Cut in butter until mixture resembles coarse crumbs. Combine potatoes, milk and egg; stir into the crumb mixture until a soft dough forms. Turn onto a floured surface; knead gently 10-12 minutes or until no longer sticky. Gently pat or roll dough into a 9-in. circle about 3/4 in. thick. Cut into 10-12 wedges. Separate wedges and place on an ungreased baking sheet. Bake at 400 degrees F for 15-18 minutes or until golden brown.

# Leftover Scalloped Potato Soup

## Ingredients

4 cups leftover scalloped potatoes  
4 cups chicken broth, or as needed  
1 tablespoon garlic powder  
salt and pepper to taste  
1 cup cubed cooked ham (optional)  
1 cup shredded Cheddar cheese  
1/4 cup grated Parmesan cheese

## Directions

Place the scalloped potatoes into a large pot, and pour in enough chicken broth to cover the potatoes completely. Season with garlic powder, salt and pepper. Add ham if using. Bring to a boil, and reduce heat to low. Stir in the Cheddar and Parmesan cheese, and simmer for about 10 minutes.

# Onion Potato Rolls

## Ingredients

2 (.25 ounce) packages active dry yeast  
1/2 cup warm water (110 degrees F to 115 degrees F)  
1 cup warm milk (110 to 115 degrees F)  
1 cup mashed potato flakes  
1/2 cup butter or margarine, softened  
1/2 cup packed brown sugar  
2 eggs  
1 envelope onion soup mix  
1 teaspoon salt  
2 cups whole wheat flour  
2 1/2 cups all-purpose flour  
TOPPING:  
1 egg  
1/4 cup dried minced onion

## Directions

In a mixing bowl, dissolve yeast in warm water. Add the next eight ingredients; mix well. Stir in enough all-purpose flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch the dough down; divide into 18 pieces. Shape each into a ball. Place 2 in. apart on greased baking sheets. Cover and let rise until doubled, about 30 minutes. Beat egg; brush over rolls. Sprinkle with dried onion. Bake at 350 degrees F for 15-18 minutes or until golden brown. Remove to wire racks to cool.



# Black Bean, Sausage, and Sweet Potato Soup

## Ingredients

5 1/2 cups water  
1 1/2 cups dry black beans  
3 cloves garlic, minced  
1 bay leaf  
1/4 teaspoon ground allspice  
2 cups chicken broth  
1 tablespoon tomato paste  
1 tablespoon water  
1/4 pound Italian sausage, cut into  
1/2 inch pieces  
1/2 teaspoon Worcestershire  
sauce  
1 pound sweet potatoes  
3 green onions  
salt to taste  
ground black pepper to taste

## Directions

In a 4 quart saucepan, combine beans, garlic, bay leaf, allspice, broth and 5 1/2 cups water. Cook, partially covered, until beans are tender, about 50 minutes. Discard bay leaf.

In a blender puree 1 cup cooked beans with 1 cup cooking liquid, and return to pan.

In a small bowl, stir together tomato paste and 1 tablespoon water; stir into beans with sausage and Worcestershire sauce. Simmer soup, covered, for 15 minutes. Soup may be prepared up to this point 3 days ahead.

While soup is simmering, peel sweet potatoes and cut into 1/2 inch pieces. Steam until tender, about 10 minutes. Stir potatoes, 3 chopped scallions, and salt and pepper to taste into soup. Serve soup garnished with scallion greens.

# Orange Glazed Sweet Potatoes

## Ingredients

6 sweet potatoes  
3/4 cup boiling water  
1 teaspoon salt  
3 tablespoons butter  
1/2 tablespoon orange zest  
1 tablespoon orange juice  
3/4 cup light corn syrup  
1/4 cup packed brown sugar  
3 orange slices, halved

## Directions

Pare and halve sweet potatoes.

Combine peel, juice, corn syrup, and brown sugar.

Add sweet potatoes, boiling water, and salt to a large saucepan. Simmer, covered, until tender; this should take about 15 minutes. Drain off liquid, leaving 1/4 cup in skillet. Dot potatoes with butter or margarine. Pour orange juice mixture over potatoes, and add orange slices. Cook, uncovered, over low heat until glazed, an additional 15 minutes. Baste often, and turn once while cooking.

# Asparagus, Potato, and Onion Frittata

## Ingredients

2 tablespoons olive oil  
2 potatoes, shredded  
1/4 cup chopped onion  
1/2 teaspoon salt  
1/4 teaspoon fresh ground black pepper  
1 pound asparagus, trimmed and cut into 2-inch pieces  
1 cup diced ham  
6 eggs  
1 tablespoon milk  
1/2 cup shredded mozzarella cheese  
1/2 cup shredded white Cheddar cheese  
1 tablespoon chopped fresh basil

## Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

Heat the olive oil in a large skillet over medium heat; cook and stir the shredded potato and onion in the hot oil until the potatoes begin to brown, about 5 minutes.. Season with salt and pepper. Add the asparagus and ham and continue cooking until the asparagus is tender, another 5 to 7 minutes; transfer to the prepared baking dish. Whisk the eggs and milk together in a small bowl; pour evenly over the dish. Scatter the mozzarella and white Cheddar cheeses over the top of the potato mixture.

Bake in the preheated oven until set in the middle, 20 to 25 minutes. Garnish with the basil to serve.

# Hot German Potato Salad

## Ingredients

8 medium potatoes, cut into 1/4-inch slices  
2 celery ribs, chopped  
1 large onion, chopped  
1 cup water  
2/3 cup cider vinegar  
1/3 cup sugar  
2 tablespoons quick-cooking tapioca  
1 teaspoon salt  
3/4 teaspoon celery seed  
1/4 teaspoon pepper  
6 bacon strips, cooked and crumbled  
1/4 cup minced fresh parsley

## Directions

In a slow cooker, combine potatoes, celery and onion. In a bowl, combine water, vinegar, sugar, tapioca, salt, celery seed and pepper. Pour over potatoes; stir gently to coat. Cover and cook on high for 4-5 hours or until potatoes are tender. Just before serving, sprinkle with bacon and parsley.

# Sweet Potato Loaves

## Ingredients

1/4 cup butter or margarine,  
softened  
1/2 cup sugar  
1 egg  
1 cup all-purpose flour  
1 1/2 teaspoons baking powder  
1/2 teaspoon ground cinnamon  
1/4 teaspoon ground ginger  
1/4 teaspoon salt  
1/2 cup cold mashed sweet  
potatoes  
2 tablespoons milk  
1/4 cup raisins

## Directions

In a small mixing bowl, cream butter and sugar. Add egg; mix well. Combine the flour, baking powder, cinnamon, ginger and salt; add to creamed mixture just until blended (batter will be thick). Combine sweet potatoes and milk; stir into batter until blended. Fold in raisins.

Transfer to two greased 5-3/4-in. x 3-in. x 2-in. loaf pans. Bake at 350 degrees F for 35-40 minutes or until lightly browned and a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks.

# Hot German Potato Salad II

## Ingredients

3 pounds potatoes  
1 pound bacon, cubed  
1 onion, diced  
2 cups white sugar  
2 cups white wine vinegar

## Directions

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain, cool and chop.

Place bacon and onion in a large, deep skillet. Cook over medium heat until bacon is evenly brown. Drain excess grease from skillet.

Add the sugar and vinegar to the bacon and onion mixture and bring to a boil. Pour the mixture over the potatoes and stir.

# Dijon Mashed Potatoes

## Ingredients

3 large potatoes, peeled and cubed  
3/4 cup reduced fat sour cream  
1/2 cup nonfat milk  
2 tablespoons Dijon mustard  
garlic salt to taste  
ground black pepper to taste

## Directions

Place the cubed potatoes in a pot with enough water to cover. Bring to a boil, and cook 15 minutes, or until tender.

Drain potatoes and transfer to a bowl. Mash with a potato masher, and gradually mix in the sour cream, nonfat milk, and Dijon mustard. Season with garlic salt and pepper.

# Dressing for Potato Salad

## Ingredients

1/2 cup mayonnaise  
1/2 cup sour cream  
2 teaspoons prepared mustard  
1 tablespoon ketchup  
1 1/2 teaspoons Worcestershire sauce  
1/2 cup diced onion (optional)  
salt and pepper to taste

## Directions

Mix together the mayonnaise, sour cream, mustard, ketchup, Worcestershire sauce, onion and salt and pepper. Refrigerate until ready to toss with potatoes.



# Potato Chip Crunchies

## Ingredients

2 cups butter, softened  
1 1/2 cups sugar  
1 egg  
1 teaspoon vanilla extract  
4 cups all-purpose flour  
1 cup crushed potato chips  
1 cup chopped pecans

## Directions

In a mixing bowl, cream butter and sugar. Beat in egg and vanilla. Gradually add flour. Fold in the potato chips and pecans. Drop by tablespoonfuls 1-1/2 in. apart onto ungreased baking sheets. Flatten with a fork. Bake at 350 degrees F for 12-14 minutes or until golden brown. Remove to wire racks to cool.

# Potatoes Madras

## Ingredients

3 tablespoons vegetable oil  
1 1/2 pounds potatoes, cut into  
1/2 inch dice  
2 1/2 cups cauliflower florets  
1 large onion, sliced  
2 cloves garlic, crushed  
1 tablespoon curry powder  
1/2 tablespoon ground ginger  
4 ounces dry red lentils  
1 (14.4 ounce) can whole  
tomatoes, chopped  
1 1/4 cups vegetable stock  
2 tablespoons malt vinegar  
1 tablespoon mango chutney  
salt and pepper to taste  
chopped fresh parsley for garnish

## Directions

Warm oil in a large skillet over medium heat. Stir in potatoes, cauliflower, onion, and garlic; cook until the garlic begins to brown. Stir in the curry powder and ginger, and cook about 3 minutes. Stir in lentils, tomatoes, vegetable stock, vinegar, and chutney. Season with salt and pepper. Cover, and simmer, stirring occasionally, until the lentils are tender, about 20 minutes. Top with parsley.

# Picnic Celery and Potato Salad

## Ingredients

10 medium red potatoes, cut into 1-inch pieces  
1 (10.75 ounce) can Campbell's® Condensed Cream of Celery Soup (Regular or 98% Fat Free)  
2 tablespoons prepared mustard  
2 tablespoons lemon juice  
1 tablespoon cider vinegar  
1/4 teaspoon prepared horseradish  
4 stalks celery, chopped  
1 small onion, chopped  
Ground black pepper

## Directions

Place the potatoes into a 6-quart saucepot and add water to cover. Heat over medium-high heat to a boil. Reduce the heat to low. Cook for 10 minutes or until the potatoes are tender. Drain the potatoes well in a colander.

Stir the soup, mustard, lemon juice, vinegar and horseradish in a large bowl. Add the potatoes, celery and onion and toss to coat. Season with the black pepper. Cover and refrigerate for 2 hours.

# Delmonico Potatoes

## Ingredients

1 (2 pound) package frozen hash brown potatoes, thawed  
1 (8 ounce) package processed cheese  
2 cups half-and-half  
1/2 cup butter

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Place frozen potatoes in a 13 x 9 inch baking dish.

In a saucepan on the stovetop or in microwave on low, melt together cheese and butter or margarine. When melted, blend in the cream. Pour mixture over frozen potatoes, and cover pan with foil.

Bake for 1 hour. Remove foil, and bake 15 minutes more.

# Potato Casserole II

## Ingredients

3 1/2 cups instant mashed potato flakes  
3/4 cup sour cream  
1 (3 ounce) can bacon bits  
1 pound mild Cheddar cheese

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Prepare potatoes according to package directions.

Add sour cream and bacon bits; mix well.

Place in a 9x13 inch baking dish and top with cheese; bake for 30 minutes or until cheese is melted.

# Cheesy Potato Bread

## Ingredients

2 (.25 ounce) packages active dry yeast  
2 tablespoons sugar  
1/2 cup warm water (110 degrees F to 115 degrees F)  
1 cup half-and-half cream  
5 tablespoons butter or margarine, melted, divided  
1 tablespoon salt  
1/8 teaspoon cayenne pepper  
5 1/2 cups all-purpose flour  
2 cups finely shredded peeled potatoes  
1 cup shredded Cheddar cheese

## Directions

In a large mixing bowl, dissolve the yeast and sugar in warm water; let stand until foamy, about 5 minutes. Add cream, 3 tablespoons butter, salt, cayenne pepper and 2-1/2 cups flour; beat on medium for 2 minutes. Stir in potatoes and enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 8-10 minutes. (Dough will feel slightly sticky.) Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until almost doubled, about 1 hour. Punch the dough down. Pat into a 1/2-in.-thick rectangle. Sprinkle cheese evenly over dough. Fold dough over the cheese and knead into dough. Shape into two round loaves; place in greased 9-in. round baking pans. Cover and let rise until doubled, about 45 minutes. Cut an X on top of each loaf; brush with remaining butter. Bake at 400 degrees F for 35-40 minutes or until golden brown. Remove from pans to cool on wire racks.

# Cinnamon Pork Loin and Potatoes

## Ingredients

2 pounds boneless pork loin roast  
4 red potatoes, peeled and sliced  
salt and pepper to taste  
3 sweet potatoes, peeled and sliced  
2 tablespoons ground cinnamon  
1 tart green apple - peeled, cored, and sliced  
1/2 cup butter, sliced  
  
1/2 cup milk  
1/2 cup water  
2 cubes chicken bouillon  
1 cube beef bouillon  
1 tablespoon cornstarch

## Directions

Preheat oven to 375 degrees F (190 degrees C).

Place the pork roast in a medium baking dish. Season red potatoes with salt and pepper, and arrange around the roast. Place sweet potatoes and cinnamon in a resealable plastic bag, and shake to coat. Arrange sweet potatoes around the roast. Place apple over the roast and potatoes. Top with butter slices. Seal baking dish tightly with foil.

Cook 1 1/2 hours in the preheated oven, or until the internal temperature of the pork has reached 160 degrees F (70 degrees C).

In a medium saucepan over medium heat, blend the milk, water, chicken bouillon, beef bouillon, and cornstarch until the bouillon cubes are dissolved and the mixture is thickened. Serve with the pork roast and potatoes.

# Potato Pancakes II

## Ingredients

2 cups mashed potatoes  
1 egg, beaten  
1 teaspoon salt  
1/4 cup shredded Cheddar  
cheese  
1 tablespoon butter

## Directions

In a medium bowl, mix together potatoes, beaten egg, salt, and cheese. Melt butter on a large griddle at medium heat. Drop potato mixture onto griddle 1/4 cup at a time. Flatten with a spatula to 1/2 inch thick. Fry approximately 5 minutes on each side, until golden brown. Serve hot.



# Parsley Potatoes

## Ingredients

1 1/2 pounds new red potatoes  
1 tablespoon vegetable oil  
1 onion, chopped  
1 clove garlic, crushed  
1 cup chicken broth  
1 cup chopped fresh parsley  
1/2 teaspoon ground black pepper

## Directions

Peel a strip of skin from around the center of each potato, place the potatoes in cold water. Set aside.

Heat oil in a large skillet over medium high heat. Saute onion and garlic for 5 minutes or until tender. Pour in broth and 3/4 cup of the parsley; mix well. Bring to a boil.

Place the potatoes into a large pot full of salted water. Bring the water to a boil; then reduce heat. Simmer covered, for 10 minutes or until the potatoes are tender.

Remove potatoes with a slotted spoon to a serving bowl. Sprinkle the black pepper into the skillet and stir.. Pour the peppered sauce over potatoes and sprinkle with remaining parsley.

# Quick and Easy Ham with Sweet Potatoes

## Ingredients

2 ham steaks  
1/4 cup packed brown sugar  
1 (8 ounce) can crushed  
pineapple, drained  
1 (15 ounce) can sweet potatoes,  
drained  
1 cup miniature marshmallows

## Directions

Preheat the oven to 350 degrees F (175 degrees C).

Tear off two large sheets of aluminum foil. Place one ham slice onto each piece of foil, and sprinkle brown sugar on both sides. Spread a little bit of the crushed pineapple over the ham, then top with sweet potatoes. Sprinkle a little bit more brown sugar and pineapple over the sweet potatoes. Close the aluminum foil tightly around the ham, and place on a baking sheet.

Bake for 30 minutes in the preheated oven. Remove from the oven, and carefully open the packets. Sprinkle miniature marshmallows over the top, and return to the oven with the foil open. Bake for another 10 minutes. If you want the marshmallows really toasty, you could brown them under the broiler for a couple of minutes. You will end up with a sweet, juicy ham dish and very few dishes to wash.

# Syracuse Salt Potatoes

## Ingredients

4 pounds new potatoes  
1 1/2 cups fine salt  
8 tablespoons butter, melted

## Directions

Wash the potatoes and set aside. Fill a large pot with water; stir in salt until it no longer dissolves and settles on the bottom. Place potatoes in the pot and bring to a boil; reduce heat and simmer until potatoes are tender but firm, about 15 minutes. Drain; cover to keep hot.

While the potatoes are cooking, melt the butter in a small pan over medium high heat, or in microwave. Serve immediately poured over potatoes.

# Sausage, Peppers, Onions, and Potato Bake

## Ingredients

2 teaspoons olive oil  
2 pounds Italian sausage links, cut into 2-inch pieces  
1/4 cup olive oil  
4 large potatoes, peeled and thickly sliced  
2 large green bell peppers, seeded and cut into wedges  
2 large red bell peppers, seeded and cut into wedges  
3 large onions, cut into wedges  
1/2 cup white wine  
1/2 cup chicken stock  
1 teaspoon Italian seasoning  
salt and pepper to taste

## Directions

Preheat oven to 400 degrees F (200 degrees C).

Heat 2 teaspoons olive oil in a large skillet over medium heat, and cook and stir the sausage until browned. Transfer the cooked sausage to a large baking dish. Pour 1/4 cup of olive oil into the skillet, and cook the potatoes, stirring occasionally, until browned, about 10 minutes. Place the potatoes into the baking dish, leaving some oil. Cook and stir the green and red peppers and onions in the hot skillet until they are beginning to soften, about 5 minutes. Add the vegetables to the baking dish. Pour wine and chicken stock over the vegetables and sausage, and sprinkle with Italian seasoning, salt, and pepper. Gently stir the sausage, potatoes, and vegetables together.

Bake in the preheated oven until hot and bubbling, 20 to 25 minutes. Serve hot.

# Country Scalloped Potatoes

## Ingredients

1 (10.75 ounce) can Campbell's®  
Condensed Cream of Celery Soup  
(Regular or 98% Fat Free)  
1 (10.5 ounce) can Campbell's®  
Chicken Gravy  
1 cup milk  
5 medium baking potatoes,  
peeled and thinly sliced  
1 small onion, thinly sliced  
2 1/2 cups diced cooked ham  
1 cup shredded Cheddar cheese

## Directions

Stir soup, gravy and milk in bowl. Layer half the potatoes, onion, ham and soup mixture in 13x9x2" shallow baking dish. Repeat layers. Cover.

Bake at 375 degrees F for 40 minutes. Uncover and bake 25 minutes. Top with cheese. Bake 5 minutes more or until potatoes are tender and cheese melts. Let stand 10 minutes.

# Sweet Potatoes with Brandy and Raisins

## Ingredients

1/4 cup brandy  
1/2 cup raisins  
2 tablespoons softened butter  
4 (1 pound) sweet potatoes  
1/4 cup packed brown sugar

## Directions

Pour brandy over raisins in a small bowl, cover, and allow to stand for 2 hours.

Preheat oven to 350 degrees F (175 degrees C). Butter a 2-quart baking dish with the softened butter.

Place sweet potatoes on a baking sheet, and bake in preheated oven until tender, about 30 minutes. Remove and allow to cool until cool enough to handle, then peel the potatoes and slice them 1/2 inch thick. Arrange the potato slices in the prepared baking dish, and sprinkle with sugar and brandy-soaked raisins.

Return the sweet potatoes to the oven, and bake 30 to 40 minutes until hot and bubbly.

# Potatoes and Corn Soup

## Ingredients

6 medium potatoes, peeled and cubed  
6 stalks celery, chopped, leaves reserved  
1 medium onion, chopped  
2 cubes chicken bouillon  
2 (15.25 ounce) cans whole kernel corn, drained  
1/4 cup chopped fresh chives

## Directions

In a large pot, place the potatoes, celery and leaves, and onion. Pour in enough water to cover. Bring to a boil. Remove the celery leaves, and stir in the bouillon cubes until dissolved. Mix in the corn. Reduce heat to medium-low, and cook 20 minutes, or until the potatoes are tender.

Mix the chives into the pot, and continue cooking 5 minutes before serving.

# Colleen's Potato Crescent Rolls

## Ingredients

2 potatoes, peeled and cut into 1 inch cubes  
1 (.25 ounce) package active dry yeast  
1 1/2 cups warm water (110 degrees F/45 degrees C)  
2/3 cup white sugar  
2/3 cup shortening  
2 eggs  
1 1/2 teaspoons salt  
6 1/2 cups all-purpose flour  
1/4 cup butter, melted

## Directions

Place potatoes in a saucepan, and cover with water. Bring to a boil, and cook until tender, about 15 minutes. Drain, cool, and mash.

In a large bowl, dissolve yeast in warm water. Let stand until creamy, about 10 minutes.

When yeast is ready, mix in 1 cup mashed potatoes, sugar, shortening, eggs, salt, and 3 cups flour. Stir in the remaining flour, 1/2 cup at a time, until dough has become stiff but still pliable. Turn dough out onto a lightly floured surface, and knead until smooth and elastic, about 8 minutes. Lightly oil a large bowl, place the dough in the bowl, and turn to coat with oil. Cover with plastic wrap, and refrigerate for at least 8 hours, and up to 5 days.

Deflate the dough, and turn it out onto a lightly floured surface. Divide the dough into two equal pieces, and form into rounds. Roll out each round to a 12 inch circle. Brush generously with melted butter, and cut each circle into 16 wedges. Roll wedges up tightly, starting with the large end. Place on lightly greased baking sheets with the points underneath, and the ends bent to form a crescent shape. Cover, and let rise for 1 hour. Meanwhile, preheat oven to 400 degrees F (200 degrees C).

Bake in preheated oven for 15 to 20 minutes, or until golden brown.



# Potato Soup I

## Ingredients

6 potatoes, peeled and cubed  
1 onion, chopped  
1 carrot, grated  
4 slices crisp cooked bacon,  
crumbled  
salt to taste  
ground black pepper to taste  
1 tablespoon chopped fresh  
parsley  
1 tablespoon margarine  
1 tablespoon rendered bacon fat  
4 cups milk  
3 tablespoons dry potato flakes

## Directions

Place potatoes and chopped onion in a deep stock pan, and add water just to cover them. Bring to a boil, and cook until tender.

Add butter or margarine, bacon bits and fat, and carrots. Stir in milk, parsley, and instant potatoes; bring to a light boil. Salt and pepper to taste. Cover, and simmer on low until you are ready to eat.

# Ellen Szaller's Mashed Potato Pancakes

## Ingredients

2 cups sifted all-purpose flour  
1 teaspoon salt  
1 tablespoon baking powder  
3 potatoes - peeled, boiled and  
mashed  
1 onion, chopped  
2 eggs  
1 cup milk  
1/4 cup light corn syrup  
1 teaspoon ground nutmeg  
2 tablespoons shortening

## Directions

In a medium bowl, mix together flour, salt, and baking powder. Stir in mashed potatoes and onion until thoroughly combined. In a separate bowl, whisk together eggs and milk, and stir lightly into potato mixture.

Stir in corn syrup and nutmeg, mixing well. Heat a large griddle to medium-high heat. Coat with shortening and spoon potato mixture onto griddle in 12 equal portions. Fry until brown on both sides. Serve hot.

# Easy Cheesy Scalloped Potatoes

## Ingredients

1 (8 ounce) package  
PHILADELPHIA Cream Cheese,  
softened  
1/2 cup KNUDSEN Sour Cream  
1 cup chicken broth  
3 pounds red potatoes, thinly  
sliced  
1 (6 ounce) package sliced ham,  
chopped  
1 (8 ounce) package shredded  
Cheddar cheese, divided  
1 cup frozen peas

## Directions

Heat oven to 350 degrees F.

Mix cream cheese, sour cream and broth in large bowl until well blended. Add potatoes, ham, 1-3/4 cups of the cheese and peas; stir gently to coat all ingredients. Spoon into 13x9-inch baking dish sprayed with cooking spray. Sprinkle with remaining cheese.

Bake 1 hour or until casserole is heated through and potatoes are tender.

# Easy Spicy Roasted Potatoes

## Ingredients

5 medium red potatoes, diced with peel  
1 medium onion, chopped  
1 tablespoon garlic powder  
1 tablespoon kosher salt  
2 teaspoons chili powder  
1/4 cup extra virgin olive oil  
1 cup shredded Cheddar cheese (optional)

## Directions

Preheat the oven to 450 degrees F (220 degrees C).

Arrange the potatoes and onions in a greased 9x13 inch baking dish so that they are evenly distributed. Season with garlic powder, salt and chili powder. Drizzle with olive oil. Stir to coat potatoes and onions with oil and spices.

Bake for 35 to 40 minutes in the preheated oven, until potatoes are fork tender and slightly crispy. Stir every 10 minutes. When done, sprinkle with cheese. Wait about 5 minutes for the cheese to melt before serving.

# Roasted Sweet Potato and Carrot Puree

## Ingredients

1 pound sweet potatoes, peeled,  
cut into 1/2 inch pieces  
8 carrots, peeled, cut into 1/2-inch  
slices  
3 tablespoons olive oil  
2 tablespoons brown sugar  
1 teaspoon salt  
1 1/2 cups chicken broth, divided  
4 ounces PHILADELPHIA Cream  
Cheese, cubed

## Directions

Heat oven to 375 degrees F.

Combine first 5 ingredients; spread onto bottom of 15x10x1-inch pan. Pour 1 cup broth over vegetable mixture.

Bake 45 to 55 min. or until broth is absorbed and vegetables are tender and caramelized, stirring occasionally.

Spoon vegetables into food processor. Add cream cheese and remaining broth; process until smooth. Return to pan; cook until heated through, stirring frequently.

# Cream Cheese Ranch Potatoes

## Ingredients

8 baking potatoes, peeled and quartered  
1 (8 ounce) package cream cheese, softened  
1 (1 ounce) package dry Ranch-style dressing mix  
1 cup sour cream  
1/2 cup butter, softened

## Directions

Bring a large pot of salted water to a boil. Add potatoes and cook until tender, about 25 minutes. Drain and mash.

In a large bowl beat the cream cheese and dressing mix until smooth. Stir in mashed potatoes, sour cream and butter; beat until desired consistency is reached.

# Potato Salad With Bacon, Olives, and Radishes

## Ingredients

5 potatoes  
1 pound bacon  
2 stalks celery  
4 small green onions  
12 stuffed green olives  
5 radishes  
1/4 cup mayonnaise  
1 tablespoon lemon juice

## Directions

Wash and peel the potatoes and cut into 1/2 to 3/4 inch pieces. Bring a large pot of salted water to a boil. Add the potatoes and cook until tender but still firm, about 10 minutes.

Slice the bacon into small pieces and cook over medium high heat in a large, deep skillet until evenly brown. Do not overcook.

Chop the celery, green onions, stuffed olives and radishes into small pieces and put into a large bowl. Add the potatoes and bacon and mix together. Add the mayonnaise and lemon juice to taste, stir, and place in the refrigerator for a few hours to chill before serving. You may want to add a few sliced hard boiled eggs on top.  
ENJOY!!!

# Cheesy Rosemary Potatoes

## Ingredients

1 medium onion, thinly sliced  
3 cloves garlic, minced  
1 tablespoon olive or vegetable oil  
4 large potatoes, peeled and diced  
1 teaspoon seasoned salt  
1/8 teaspoon pepper  
1/2 teaspoon grated lemon peel  
2 cups shredded Cheddar cheese, divided  
1/4 cup dry bread crumbs  
1 tablespoon butter or margarine, melted  
1/2 teaspoon dried rosemary, crushed

## Directions

In a large skillet or saucepan, saute onion and garlic in oil until tender. Add potatoes, seasoned salt, pepper and lemon peel. Remove from the heat. Spoon half into a greased 1-1/2-qt. baking dish. Sprinkle with 1 cup cheese. Repeat layers. Combine bread crumbs, butter and rosemary; sprinkle over cheese. Cover and bake at 400 degrees F for 40 minutes. Uncover and bake 20 minutes longer or until potatoes are tender.



# Bob Evans® Au Gratin Potatoes

## Ingredients

1 (20 ounce) package Bob Evans® Hash Brown Potatoes  
1 tablespoon flour  
1/2 teaspoon salt  
1/4 teaspoon pepper  
1/4 teaspoon onion powder  
2 cups shredded Cheddar cheese, divided  
2 tablespoons shredded Parmesan cheese  
1 cup milk  
2 tablespoons butter or margarine, melted

## Directions

Preheat oven to 350 degrees F. Grease 9x9 inch baking pan. Blend together flour, salt, pepper and onion powder. Set aside.

In a large bowl combine Bob Evans hash brown potatoes and dry seasoning mixture, mix together. Place half of potato mixture into baking pan. Top with 1 cup of cheddar cheese. Place other half of potato mixture on top and top with 1 cup of cheddar cheese and parmesan cheese. Pour milk and melted butter or margarine over mixture.

Bake for 45-50 minutes or until top is golden brown.

# Apple Cider Sweet Potatoes

## Ingredients

3 pounds sweet potatoes, peeled and cubed  
1 cup apple cider  
1/2 teaspoon salt  
1 tablespoon butter  
1 pinch ground black pepper

## Directions

Combine the sweet potatoes, apple cider, and salt in a large pot over high heat. Bring to a boil. Reduce heat, cover and simmer until potatoes are tender, 20 to 30 minutes.

Mash potatoes together with the cider until smooth. Stir in the butter, and season with pepper.

# Scalloped Potato-Onion Bake

## Ingredients

1 (10.75 ounce) can Campbell's®  
Condensed Cream of Celery Soup  
(Regular or 98% Fat Free)  
1/2 cup milk  
1 dash ground black pepper  
4 medium potatoes, thinly sliced  
1 small onion, thinly sliced  
1 tablespoon butter, cut into small  
pieces  
paprika

## Directions

Stir the soup, milk and black pepper in a small bowl. Layer half the potatoes, onion and soup mixture in a 1 1/2-quart casserole. Repeat the layers. Dot the top with the butter. Sprinkle with the paprika. Cover the baking dish.

Bake at 400 degrees F for 1 hour. Uncover the dish and bake for 15 minutes or until the potatoes are tender.

# Potato Bacon Chowder

## Ingredients

2 cups peeled, cubed potatoes  
1 cup water  
8 bacon strips  
1 cup chopped onion  
1/2 cup chopped celery  
1 (10.75 ounce) can condensed  
cream of chicken soup, undiluted  
1 3/4 cups milk  
1 cup sour cream  
1/2 teaspoon salt  
Dash pepper  
1 tablespoon minced fresh parsley

## Directions

In a covered 3-qt. saucepan, cook potatoes in water until tender. Meanwhile, cook bacon in a skillet until crisp; remove to paper towels to drain. In the same skillet, saute onion and celery in drippings until tender; drain. Add to undrained potatoes. Stir in soup, milk, sour cream, salt and pepper. Cook over low heat for 10 minutes or until heated through (do not boil). Crumble bacon; set aside 1/4 cup. Add remaining bacon to soup along with parsley. Sprinkle with reserved bacon.

# Hasselback Potatoes

## Ingredients

4 (8 ounce) baking potatoes  
2 tablespoons butter, melted  
salt and pepper to taste  
2 tablespoons finely grated fresh Romano cheese  
1 tablespoon seasoned dry bread crumbs

## Directions

Preheat the oven to 425 degrees F (220 degrees C).

Peel the potatoes, and place in bowl of cold water to prevent browning. Place potatoes into a large wooden or metal spoon. Using a sharp knife, make slices across the potato the short way about 1/8 to 1/4 inch apart, making sure to cut down to the lip of the spoon, not all the way through the potato. The slices should stay connected at the bottom, and the spoon helps keep the depth even. Return the potato to the bowl of water, and proceed with the remaining potatoes.

When all of the potatoes are cut, place them cut side up in a shallow baking dish or small roasting pan. Drizzle with half of the butter, then season with salt and pepper.

Bake for 35 to 40 minutes in the preheated oven. Remove from the oven, and drizzle with the remaining butter. Sprinkle Romano cheese and bread crumbs onto the tops of the potatoes, and season with a little more salt and pepper. Return to the oven, and bake for an additional 20 minutes, or until nicely browned.

# Sweet Potato Casserole IV

## Ingredients

3 cups cooked and mashed sweet potatoes  
1 cup white sugar  
1/2 cup butter  
1/3 cup evaporated milk  
2 eggs, beaten  
1 teaspoon vanilla extract  
1/3 cup butter, melted  
1 cup chopped pecans  
1 cup packed light brown sugar  
1/2 cup all-purpose flour

## Directions

Mix together sweet potatoes, white sugar, 1/2 cup butter or margarine, milk, eggs, and vanilla. Spread into a greased 9 x 13 inch baking dish.

Mix together 1/3 cup melted butter or margarine, pecans, brown sugar, and flour. Spoon on top of sweet potato mixture.

Bake at 350 degrees F (175 degrees C) for 25 to 30 minutes.

# Alfredo Potatoes

## Ingredients

2 large baking potatoes  
1 cup prepared Alfredo sauce  
1 teaspoon garlic powder  
1/2 teaspoon pepper  
1/8 teaspoon dried thyme  
1 cup shredded Cheddar cheese,  
divided  
1/2 cup shredded mozzarella  
cheese

## Directions

Pierce potatoes several times with a fork and place on a microwave-safe plate. Microwave on high for 6 minutes or until tender. Allow potatoes to cool slightly.

Meanwhile, in a bowl, combine the Alfredo sauce, garlic powder, pepper and thyme. Stir in 1/2 cup cheddar cheese and mozzarella cheese. Cut potatoes in half lengthwise. Scoop out the pulp and add to the sauce mixture; mix well. Spoon into potato shells. Sprinkle with remaining cheddar cheese. Microwave on high for 1 minute or until cheese is melted.

# Potato Lasagna

## Ingredients

10 small red potatoes, thinly sliced  
10 baby carrots, sliced  
1 large green bell pepper, chopped  
1/2 Vidalia onion, chopped  
3 cloves garlic, chopped  
2 cups baby spinach leaves  
1/4 cup shredded smoked Gouda cheese  
1 1/2 cups shredded mozzarella cheese  
1/2 cup shredded sharp Cheddar cheese  
salt and pepper to taste  
1 (14 ounce) jar vodka marinara sauce

## Directions

Preheat the oven to 350 degrees F (175 degrees C). Lightly grease a 2 quart casserole dish.

In a medium bowl, toss together the carrots, bell pepper, onion, garlic, and spinach. In a separate bowl, blend together the Gouda cheese, mozzarella cheese, and sharp Cheddar cheese. Set aside.

Place two layers of sliced potatoes in the bottom of the prepared casserole dish. Season the potatoes with a little salt and pepper. Top with a layer of the spinach mixture, and pour about 1/2 cup of sauce over all. Sprinkle with some of the cheese blend. Repeat layering with remaining potatoes, vegetables, sauce and cheese, ending with cheese on the top.

Bake covered for 35 minutes in the preheated oven. Remove the lid, and bake for 10 more minutes until the top is browned.



# Potato Soup IV

## Ingredients

2 tablespoons margarine  
1/3 cup chopped celery  
1/3 cup chopped onion  
6 cups peeled and diced red potatoes  
4 cups chicken broth  
4 cups milk  
1 1/2 teaspoons salt  
1/4 teaspoon ground black pepper  
1 tablespoon cornstarch  
1/4 cup water  
2 cups shredded sharp Cheddar cheese

## Directions

In large saucepan, heat butter or margarine over medium heat. Add celery and onions; cook and stir until tender.

Add potatoes and broth, and simmer until tender.

Stir in milk, and season with salt and pepper. Dissolve cornstarch in 1/4 cup water, and slowly stir into soup. Bring to a boil for 1 minute, and then turn heat to medium-low. Stir in 2 cups cheese, and continue stirring until it melts. Serve.

# Scalloped Potatoes

## Ingredients

5 potatoes, peeled and sliced  
1 (8 ounce) package Cheddar  
cheese, cubed  
1/2 cup butter  
1 cup milk  
2 teaspoons cooking sherry  
1 cup cornflakes cereal crumbs

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of salted water to a boil. Add potatoes and cook until tender, about 15 minutes. Drain and place in a 2 quart casserole dish.

In a microwave safe dish combine cheese, butter and milk. Microwave until cheese and butter melt; stir in the sherry. Pour cheese mixture over potatoes and sprinkle cornflakes crumbs on top.

Bake in preheated oven for 15 to 30 minutes, or until heated through.

# Cheddar Potato Bake

## Ingredients

3 cups mashed potatoes\*  
1 (10.75 ounce) can Campbell's®  
Condensed Cheddar Cheese  
Soup  
1/3 cup sour cream or yogurt  
Generous dash ground black  
pepper  
1 green onion, chopped

## Directions

Stir the potatoes, soup, sour cream, black pepper and onion in a medium bowl. Spoon into a 1 1/2-quart baking dish.

Bake at 350 degrees F for 30 minutes or until the potato mixture is hot.

# Red Potato Salad with Sour Cream and Chives

## Ingredients

6 large red potatoes  
1/2 cup sour cream  
1/2 cup plain yogurt  
1/4 cup fresh chives, finely  
chopped  
1 teaspoon salt  
ground black pepper to taste

## Directions

Scrub potatoes (don't peel). If large, cut in half or in quarters. Boil potatoes in their skins until fork-tender. Drain, dry and cut into 1/2 inch cubes.

In a salad bowl, combine the potatoes, sour cream, yogurt, and chives; toss gently to coat. Add salt, and pepper to taste; refrigerate until chilled.

# Herbed New Potatoes

## Ingredients

3/4 pound small red potatoes  
1 tablespoon butter, softened  
1 tablespoon sour cream  
2 teaspoons snipped fresh dill  
2 teaspoons minced chives  
1/4 teaspoon salt  
1/8 teaspoon pepper  
1 dash lemon juice

## Directions

Remove a strip of peel from the middle of each potato. Place potatoes in a saucepan and cover with water. Bring to a boil over medium heat. Reduce heat; cover and simmer for 20 minutes or until tender.

In a small bowl, combine the remaining ingredients. Drain potatoes; add butter mixture and toss gently.

# Brilliant Potatoes With Paprika and Caramelized

## Ingredients

3 tablespoons canola oil  
2 large Vidalia or other sweet onions, roughly chopped  
4 (15 ounce) cans whole new potatoes, drained  
3 tablespoons extra-virgin olive oil  
3/4 teaspoon garlic salt  
1/4 teaspoon garlic powder  
1/4 teaspoon dried minced garlic  
2 tablespoons paprika  
1/4 teaspoon black pepper  
1/2 cup butter, at room temperature

## Directions

Preheat oven to 400 degrees F (200 degrees C). Grease a 9x13 inch baking dish.

Heat the canola oil in a large skillet over medium heat, then stir in the Vidalia onion. Cook and stir until the onion has softened and turned deep brown, 10 to 15 minutes. While the onions are caramelizing, toss the drained potatoes with the olive oil in a large bowl. Season with garlic salt, garlic powder, dried minced garlic, and black pepper; toss until well coated, then pour into the prepared baking dish, and spread into a single layer.

Sprinkle the caramelized onions on top of the potatoes, then dot the top of the dish with the room temperature butter, and sprinkle with paprika. Bake uncovered in the preheated oven until the outsides of the potatoes are crisp, 45 to 55 minutes.

# Sweet Potato Chimichangas

## Ingredients

1 (40 ounce) can mashed sweet potatoes  
1 tablespoon ground cinnamon  
1 (10 ounce) package miniature marshmallows  
1 tablespoon frozen whipped topping, thawed  
1/2 cup confectioners' sugar  
1/3 cup all-purpose flour  
16 (10 inch) flour tortillas  
1/4 cup butter, softened  
1 quart oil for frying, or as needed  
1 1/2 teaspoons ground cinnamon  
1 tablespoon white sugar

## Directions

Place the sweet potatoes in a saucepan, and stir in 1 tablespoon of cinnamon. Cook and stir over medium heat until most of the juice has evaporated. Stir in the marshmallows just until partly melted. Remove from heat, and set aside to cool.

Once the sweet potato mixture is cool, stir in the confectioners' sugar and flour. Add more sugar to taste if desired.

Cut each tortilla in half, and spread a thin layer of butter on each side. Place 1 tablespoon of the sweet potato filling onto the center of each one running parallel to the cut edge, then fold in the sides, and roll up from the straight edge to seal in the filling.

Heat about 1 inch oil in a large heavy skillet to about 350 degrees F (175 degrees C). Fry chimichangas until light golden brown, turning as needed. Remove to paper towels to drain. The tortillas will darken a little after they are removed. Mix together the remaining cinnamon and sugar. Sprinkle over the chimichangas while warm.

# Sweet Potato Balls

## Ingredients

40 ounces canned sweet potatoes  
1/4 cup butter  
1 pinch salt (optional)  
3 cups crushed cornflakes cereal  
3/4 cup real maple syrup  
10 large marshmallows

## Directions

Drain sweet potatoes and put into large mixing bowl. Mash the potatoes with butter or margarine. Salt to taste.

Hand pat mixture into 3 inch diameter balls. Roll in crushed corn flakes and put into 9 x 12 inch greased baking dish. Pour maple syrup evenly over all balls.

Bake at 325 degrees F (165 degrees C) for 40 minutes. The last fifteen minutes put a marshmallow over each ball.



# Potato Salad Soup

## Ingredients

5 tablespoons unsalted butter  
1 onion, chopped  
1/2 cup chopped celery  
1/4 cup chopped carrots  
2 cloves garlic, minced  
2 tablespoons chopped fresh parsley  
4 tablespoons all-purpose flour  
1 1/2 cups chicken stock  
1 1/2 cups milk  
3 potatoes, cut into 1/4-inch slices  
2 teaspoons Worcestershire sauce  
1 1/2 teaspoons mustard powder  
1 pinch ground allspice  
3/4 teaspoon celery salt  
1/2 teaspoon dried thyme  
1/2 teaspoon seasoning salt  
2 tablespoons white wine  
1/4 teaspoon poultry seasoning  
3 hard-cooked eggs, chopped

## Directions

Saute the onion, celery, carrots, garlic, and parsley in the butter until soft. Sprinkle in the flour and cook, stirring, for 2 minutes.

Add the stock, milk, potatoes, Worcestershire sauce, dry mustard powder, allspice, celery salt, thyme, seasoning salt, white wine and poultry seasoning. Allow to simmer and thicken, stirring occasionally. Cook until the potatoes are cooked through, about 25 minutes. During the cooking break up the potatoes with the back of a spoon to make large chunks. Serve warm with chopped hard boiled egg sprinkled over.

# PJ's Sweet Potato Mash

## Ingredients

6 (8 ounce) sweet potatoes  
1 1/2 tablespoons prepared horseradish  
2 tablespoons honey  
2 tablespoons butter or margarine  
1/2 teaspoon salt  
1/4 cup heavy cream

## Directions

Preheat the oven to 400 degrees F (200 degrees C). Place potatoes on a baking sheet and bake for 40 to 50 minutes, until tender enough to easily pierce with a fork. Cool slightly and remove peels.

Place the cooked sweet potatoes into a large bowl and mash with the horseradish, honey, butter and salt. Whip with an electric mixer until light and fluffy, adding heavy cream as needed to get the texture you desire. Serve immediately, or keep warm in the oven until time to serve.

# White Potato Dressing

## Ingredients

10 pounds white potatoes, peeled and quartered  
1 pound spicy Italian sausage, casing removed  
1 red bell pepper, chopped  
1 onion, chopped  
2 (8 ounce) cans tomato sauce  
1/2 pound raisins  
1 pinch dried sage  
1 pinch garlic powder  
salt and pepper to taste

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease two 9x12 inch baking dishes.

Place sausage in a large, deep skillet. Crumble and cook over medium high heat. Add bell pepper and onion to sausage and cook until sausage is evenly brown.

Bring a pot of salted water to a boil. Add potatoes; cook until tender but still firm. Drain, and transfer to a large bowl.

Mash potatoes until smooth and add to sausage mixture. Stir in tomato sauce, raisins, sage, garlic powder, salt and pepper.

Pour into baking dishes and bake for 25 to 35 minutes.

# Garlic Baked Potato

## Ingredients

4 medium baking potatoes,  
scrubbed  
2 tablespoons olive oil  
2 teaspoons garlic salt, or to taste  
salt and pepper to taste

## Directions

Preheat the oven to 375 degrees F (190 degrees C).

Pour olive oil into a plastic bag. Measure the garlic salt and pepper onto a plate, and stir around a little. Coat each potato with olive oil by placing in the bag, and moving it around. Remove from the bag, and dip into the seasoning. Rub seasoning into the potato to coat. Place the potatoes directly on the oven rack.

Bake for 1 hour in the preheated oven, or until the potatoes feel soft when you squeeze them.

# Crawfish Potato Soup

## Ingredients

- 3 slices bacon
- 1 onion, chopped
- 1 green bell pepper, seeded and chopped
- 1 red bell pepper, seeded and chopped
- 2 stalks celery, finely chopped
- 2 tablespoons minced garlic
- 5 cups diced red potatoes
- 1 cup grated carrot
- 1 pound crawfish tails
- 3 cups chicken broth
- 1 quart half-and-half cream
- salt and pepper to taste
- 1 cup shredded Cheddar cheese

## Directions

Place the bacon into a large pot over medium-high heat. Cook until crisp, turning as needed. Crumble, and return to the pot.

Reduce the heat to medium, and add the onion, green pepper, red pepper, celery, and garlic. Cook and stir until the onion is transparent, and the peppers are soft. Add the crawfish, and cook until the liquid evaporates, and the crawfish begin to brown. Remove the contents of the pot, and set aside.

Pour the chicken broth into the pot, and add the potatoes. If the chicken broth does not cover the potatoes, add enough water to compensate. Bring to a boil, and cook for 8 to 10 minutes, or until the potatoes are soft. Add the carrots, and cook for about 8 more minutes.

Reduce the heat to low, and return the vegetables and crawfish to the pot. Stir in the half-and-half, and heat through. Do not boil. Season with salt and pepper to taste. Ladle into bowls and garnish with Cheddar cheese to serve.

# Rich Mashed Potatoes

## Ingredients

5 pounds potatoes - peeled and cubed  
5 tablespoons butter or margarine, divided  
1 (8 ounce) package cream cheese, cubed  
1 cup sour cream  
2 teaspoons onion salt  
1/4 teaspoon garlic powder  
1/4 teaspoon pepper

## Directions

Cook potatoes in boiling salted water until very tender, about 20-25 minutes; drain well. Mash with 3 tablespoons of butter. Add cream cheese, sour cream, onion salt, garlic powder and pepper; mix well.

Spoon into a greased 13-in. x 9-in. x 2-in. baking dish. Melt remaining butter; drizzle over the top. Cover and freeze for up to 1 month. Or bake, uncovered, at 350 degrees for 30-35 minutes or until heated through. To use frozen potatoes: Thaw in the refrigerator. Bake as directed.

# Sweet Potato Pineapple Casserole

## Ingredients

3 sweet potatoes  
1/2 cup crushed pineapple with  
juice  
1/4 cup packed light brown sugar  
3 tablespoons butter

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

In a large soup pot, boil sweet potatoes whole until soft. Remove skins, and dice into bite-sized pieces.

Mix sweet potatoes, crushed pineapple, light brown sugar, and butter in prepared baking dish.

Bake for 45 minutes, or until casserole is mushy with no excess water in the dish.

# Grandma Sophie's Smashed Potato Salad

## Ingredients

5 pounds potatoes, peeled, cut  
into 2 inch chunks  
3 hard-cooked eggs, peeled and  
finely diced  
1/2 cup finely chopped dill pickle  
2 cups mayonnaise  
salt to taste

## Directions

Boil potatoes until soft, about 25 to 30 minutes. Remove potatoes to a large bowl.

While the potatoes are still warm but not steaming, stir in the hard-cooked eggs with a fork. Mix in the dill pickle, then stir in the mayonnaise. Season to taste with salt. Continue to stir until potatoes are smashed and not many big chunks remain.



# Candie's Easy Potato and Onion Dish

## Ingredients

8 potatoes, sliced  
2 large sweet onions, sliced  
1/2 cup butter, sliced  
1 tablespoon dried parsley  
salt and pepper to taste

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a 9x13 inch casserole dish, mix the potatoes, onions, butter, and parsley. Season with salt and pepper.

Bake covered in the preheated oven for 45 minutes, stirring occasionally, or until potatoes are tender.

# Raisin Sweet Potato Bread

## Ingredients

2 cups self-rising flour\*  
2 cups sugar  
3 teaspoons ground cinnamon  
1/2 teaspoon ground nutmeg  
1/4 teaspoon ground cloves  
1 1/2 cups mashed cooked sweet potatoes  
1 cup vegetable oil  
3 eggs  
3 teaspoons vanilla extract  
3/4 cup raisins

## Directions

In a bowl, combine the flour, sugar, cinnamon, nutmeg and cloves. Combine the sweet potatoes, oil, eggs and vanilla; stir into the dry ingredients just until moistened. Fold in raisins. Transfer to two greased 8-in. x 4-in. x 2-in. loaf pans. Bake at 350 degrees F for 55-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks.

# Cheesy Broccoli Potato Topper

## Ingredients

4 hot baked potatoes, split  
1 cup cooked broccoli flowerets  
1 (10.75 ounce) can Campbell's®  
Condensed Cheddar Cheese  
Soup

## Directions

Place the potatoes onto a microwavable plate. Top with the broccoli. Spoon the soup over the broccoli.

Microwave on HIGH for 4 minutes or until the soup is hot.

# Potato Soup

## Ingredients

1 tablespoon butter  
1 large onion, chopped  
6 cups mashed cooked potatoes  
2 (14.5 ounce) cans chicken broth  
1/2 cup milk

## Directions

In a medium soup pot melt butter over low heat, and saute onions until tender. Stir in the mashed potatoes, and then slowly add the chicken broth. Stirring, add milk (use more or less to achieve desired creaminess). Cook until heated through and season with salt and pepper to taste.

# Potato Soup Italian Style

## Ingredients

3 tablespoons olive oil  
1 large onion, chopped  
5 cups water  
4 potatoes, peeled and quartered  
salt and pepper to taste  
4 eggs

## Directions

Heat oil in a large pot over medium heat. Saute onions until translucent. To the onions add water, potatoes, salt and pepper. Bring to a boil; reduce heat to low and simmer for 20 minutes, or until potatoes are tender but still firm.

Remove from heat and gently crack eggs into soup; be careful not to break eggs. Place on low heat until whites of eggs are cooked. Cool slightly before serving.

# Red Garlic Mashed Potatoes

## Ingredients

8 medium red potatoes, cubed  
2 teaspoons crushed garlic  
1/2 cup butter or margarine  
1/4 cup half-and-half cream  
2 tablespoons white sugar  
1/4 teaspoon steak seasoning  
1/4 teaspoon garlic powder

## Directions

Place the potatoes into a large pot, and fill with enough water to cover. Add 1 teaspoon of the crushed garlic to the water for flavor. Bring to a boil, and cook for about 10 minutes, or until easily pierced with a fork.

Drain the potatoes, and add the butter. Mash until the butter is melted. Mix in the half-and-half, sugar, steak seasoning, garlic powder and remaining garlic. Mix potatoes with an electric mixer until smooth.

# Wine Baked Potato

## Ingredients

1 medium baking potato  
1/2 medium onion, sliced  
1/4 teaspoon butter  
1/4 cup cooking sherry

## Directions

Preheat the oven to 450 degrees F (230 degrees C).

Make several cuts crosswise across the potato, about 1/2 inch apart and not quite all the way through. Place half of an onion slice, and a piece of butter into each cut. Place the potato onto a sheet of aluminum foil, and form a bowl. Pour the cooking wine over the potato, and fold the foil around to seal, turning the ends up like a boat to keep the wine from spilling out.

Place the potato onto a baking sheet, and bake for 50 to 60 minutes, depending on the size of the potato. When done, cut through foil, and top with your favorite potato toppings or just salt and pepper.

# Badische Schupfnudeln (Potato Noodles)

## Ingredients

1 1/2 pounds russet potatoes  
1/2 cup all-purpose flour  
1 egg  
1 tablespoon chopped fresh parsley  
1/2 teaspoon salt  
1/4 teaspoon freshly ground nutmeg  
1/4 cup lard or other cooking fat

## Directions

Place whole potatoes in their skins into a large pot of boiling water; boil for 25 to 30 minutes. Remove potatoes, and discard water. When cool enough to handle, peel potatoes, and place on a lightly floured surface. Mash potatoes with a rolling pin.

Place mashed potatoes into a large bowl. Stir in flour, egg, parsley, salt, and nutmeg. Knead well to form a smooth dough. Then roll out the dough to a thickness of about 1/2 inch. Cut flattened dough into thin strips, about 1 1/2 inches long. Gently roll out the strips, or stretch them until the ends taper. Set aside for 15 minutes.

In a large skillet, heat lard over medium heat. Place the potato strips into the skillet, and fry until golden brown on both sides.



# Mexican Potato Stew

## Ingredients

1 pound ground beef  
1 (10 ounce) can diced tomatoes  
with green chile peppers  
1 (15 ounce) can ranch-style  
beans  
garlic salt to taste  
4 potatoes, sliced  
salt and ground black pepper to  
taste

## Directions

Heat a large skillet over medium-high heat and stir in the ground beef. Cook and stir until the beef is crumbly, evenly browned, and no longer pink. Drain. Stir in the diced tomatoes, ranch-style beans, and garlic salt. Bring to a boil; reduce the heat to low.

Layer the sliced potatoes evenly over the ground beef mixture; season with salt and black pepper. Cover; simmer until potatoes are tender, about 30 minutes.

# Candied Sweet Potatoes

## Ingredients

4 pounds sweet potatoes,  
quartered  
1 1/4 cups margarine  
1 1/4 cups brown sugar  
3 cups miniature marshmallows,  
divided  
ground cinnamon to taste  
ground nutmeg to taste

## Directions

Preheat oven to 400 degrees F (200 degrees C). Grease a 9x13 inch baking dish.

Bring a large pot of water to a boil. Add potatoes and boil until slightly underdone, about 15 minutes. Drain, cool and peel.

In a large saucepan over medium heat, combine margarine, brown sugar, 2 cups marshmallows, cinnamon and nutmeg. Cook, stirring occasionally, until marshmallows are melted.

Stir potatoes into marshmallow sauce. While stirring mash about half of the potatoes, and break the others into bite-sized chunks. Transfer to prepared dish.

Bake in preheated oven for 15 minutes. Remove from oven and cover top evenly with remaining marshmallows. Return to oven and bake until marshmallows are golden brown.

# Fantastic Grilled Potatoes

## Ingredients

2 large baking potatoes, thinly sliced  
1 onion, thinly sliced  
1 green bell pepper, diced  
1 red bell pepper, diced  
6 button mushrooms, sliced  
salt and black pepper to taste  
1 pinch mixed vegetable flakes, or to taste  
1 pinch paprika, or to taste  
2 tablespoons reduced fat spread (such as Brummel & Brown®), or to taste

## Directions

Preheat an outdoor grill for medium-high heat; lightly oil the grate.

Cut two 12x18-inch pieces of aluminum foil and fold them in half to create two 12x9-inch rectangles. Spray one side of each piece with cooking spray. Arrange the potatoes over one sheet of prepared foil in an overlapping pattern, leaving 2 inches free on all sides. Sprinkle with the onion, green bell pepper, red bell pepper, and sliced mushrooms. Season with salt, pepper, vegetable flakes, and paprika to taste. Dot with the reduced fat spread. Place the second piece of foil over the potatoes with the greased side down. Seal the edges by creating several folds; poke 4 to 6 holes in the top to allow steam to escape.

Cook on the preheated grill until the potatoes are tender, 20 to 30 minutes.

# Broccoli Mac and Cheese with Bacon and Potato

## Ingredients

1 (16 ounce) package elbow macaroni  
6 slices bacon  
2 teaspoons butter  
1 head broccoli, cut into florets  
1 small onion, chopped  
3 eggs  
2 cups milk  
salt and pepper to taste  
1/4 teaspoon adobo seasoning  
2 cups shredded Cheddar cheese, divided  
2 cups shredded mozzarella cheese, divided  
20 frozen bite-size potato nuggets (such as Tater Tots®)

## Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the macaroni, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain well in a colander set in the sink.

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate. Crumble the bacon and set aside. Heat 1 teaspoon of butter in a skillet over medium heat. Stir in the broccoli and onion; cook and stir until the onion has softened and turned translucent, about 5 minutes.

Whisk together the eggs, the remaining 1 teaspoon of butter, and milk in a large bowl. Season with salt, pepper, and adobo seasoning. Stir in 1 cup of Cheddar cheese, 1 cup of mozzarella cheese, the broccoli mixture and half of the potato nuggets. Place macaroni into the baking dish and pour the cheese mixture over the pasta, mixing well. Top with the remaining 1 cup of Cheddar cheese, 1 cup of mozzarella, bacon, and potato nuggets. Cover with aluminum foil.

Bake in the preheated oven until golden brown, 40 to 45 minutes.

# Lamb and Potato Skillet

## Ingredients

1 tablespoon vegetable oil  
1 leek, chopped  
1 cup chopped fresh mushrooms  
1 pound ground lamb  
1 clove garlic, minced  
3/4 cup beef broth  
1 tablespoon chopped fresh dill  
1/2 teaspoon garlic and herb seasoning blend  
1/4 teaspoon ground black pepper  
1/4 teaspoon onion powder  
1 bay leaf  
3 cups chopped potatoes  
1 (6.5 ounce) can tomato sauce  
1/2 head cabbage, cored and shredded

## Directions

Heat oil in a skillet over medium heat. Stir in leeks and mushrooms until they begin to soften, about 8 minutes. Crumble lamb into skillet, add garlic, and cook, stirring occasionally, until lamb loses its pink color, about 8 minutes. Drain liquid from pan.

Stir in broth, dill, garlic and herb seasoning blend, pepper, onion powder, bay leaf, and potatoes. Bring to a boil, then reduce heat to low. Cover and simmer until potatoes are almost tender, about 12 minutes. Add tomato sauce and shredded cabbage. Increase heat to medium and simmer, covered, until cabbage is cooked and potatoes are tender, 5 to 7 minutes.

Remove bay leaf and serve.

# Baked Yam and Potato Casserole

## Ingredients

1 large sweet potato, thinly sliced  
1 large potato, thinly sliced  
1 onion, thinly sliced  
4 tablespoons butter, divided  
salt and pepper to taste  
2 tablespoons all-purpose flour  
3/4 cup vegetable broth  
1 cup shredded mozzarella cheese  
2 tablespoons dry bread crumbs  
1 tablespoon dried parsley (optional)

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

In the prepared dish, make a single layer of sweet potato slices. Place a few onion slices on top, dot with butter, and sprinkle with salt and pepper. Repeat, alternating layers of white and sweet potatoes.

In a small bowl, or measuring cup, combine flour and broth. Pour over potatoes.

Sprinkle cheese, bread crumbs and parsley over the potatoes. Dot with remaining butter. Cover.

Bake in preheated oven for 1 hour, or until potatoes and onions are soft.

# Twice-Baked Sweet Potatoes With Mini

## Ingredients

4 medium sweet potatoes  
1/4 teaspoon salt  
Freshly ground black pepper, to taste  
1/3 cup buttermilk  
1/3 cup milk  
4 tablespoons butter  
1/2 cup miniature marshmallows

## Directions

Adjust oven rack to low position and heat oven to 400 degrees. Place potatoes on a baking sheet lined with parchment paper or foil. Bake until fork tender, about 45 to 60 minutes. Let cool slightly.

Handling the potatoes with a potholder, slice each in half lengthwise and scoop potato flesh into a blender or food processor - for an especially silky texture, use the blender - leaving a 1/4-inch border of flesh to support the potato skin. Puree scooped-out flesh, along with salt and pepper, until smooth. With machine motor running, gradually add both milks through feeder tube. Stop machine, add butter, then process until potatoes are silky smooth. (Puree and potato shells can be cooled, then refrigerated in an airtight container, up to 2 days.

Return to room temperature before proceeding.) Spoon puree back into each shell. Just before baking, press marshmallows into potatoes.

Bake at 400 degrees until potatoes are hot and marshmallows are golden brown, 10 to 12 minutes.

# Bacon-Roasted Chicken with Potatoes

## Ingredients

6 chicken thighs  
6 chicken drumsticks  
12 slices center-cut bacon  
salt and black pepper to taste  
1 onion, coarsely chopped  
1 1/2 pounds baby Dutch yellow potatoes

### Seasoning Mix:

2 tablespoons dried chives  
2 tablespoons dried basil  
1 tablespoon garlic powder  
1 tablespoon adobo seasoning  
1 tablespoon ground black pepper  
  
1 teaspoon salt, or to taste

## Directions

Preheat oven to 400 degrees F (200 degrees C).

Wrap each chicken piece in a slice of bacon, trying to cover as much of the chicken as possible. Place the wrapped chicken pieces in a 9x13 inch baking dish, season with salt and pepper, and sprinkle the onion over the chicken. Push potatoes down into the spaces between the chicken pieces and around the edge of the dish.

Combine the chives, basil, garlic powder, adobo seasoning, and black pepper in a small bowl, and sprinkle the seasoning to taste over the chicken and potatoes.

Bake in the preheated oven for 1 hour, until the bacon is crisp and brown and the potatoes are tender. Sprinkle with salt, if desired, and serve hot.



# Sweet Potato Casserole VI

## Ingredients

4 cups mashed sweet potatoes  
1 cup white sugar  
2 eggs, beaten  
1/2 cup milk  
1/2 teaspoon salt  
1/3 cup butter, melted  
1 teaspoon vanilla extract  
  
1 cup packed brown sugar  
1/2 cup all-purpose flour  
1/3 cup butter, melted  
1 cup chopped pecans

## Directions

In a mixing bowl, combine the sweet potatoes, sugar, eggs, milk, salt, 1/3 cup butter and vanilla. Mix together and pour into a greased 13x9 inch baking dish.

To prepare the topping, combine in a separate bowl the brown sugar, flour, 1/3 cup melted butter and pecans. Mix together and crumble over sweet potato mixture. Bake uncovered at 350 degrees F (175 degrees C) for 35 to 45 minutes.

# Twice Baked Potatoes II

## Ingredients

6 large baking potatoes  
1 (16 ounce) container sour cream  
1/4 cup shredded Cheddar  
cheese  
3/4 cup butter  
salt and pepper to taste  
3 slices American cheese

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Bake potatoes for 1 hour or until soft.

Cut enough of the skin off the top of each potato to be able to scoop the potato out of the skin and into a mixing bowl.

Add butter, sour cream, grated cheese and mix together well. Add salt and pepper to taste.

Fill the skins with the mix and top with 1/2 slice American cheese. Bake for 20 to 25 minutes just until heated through.

# Mom's Brown Potatoes

## Ingredients

2 cups oil for frying  
5 medium potatoes, cut into small cubes  
garlic salt to taste  
1 tablespoon dried parsley

## Directions

Heat the oil in a deep fryer or large, heavy saucepan to 350 degrees F (175 degrees C).

Deep fry the potatoes until golden brown. As you remove the potatoes from the oil, sprinkle them generously with garlic salt and parsley.

# Make-Ahead Mashed Potatoes

## Ingredients

5 pounds Yukon Gold potatoes,  
cooked and mashed  
2 (3 ounce) packages cream  
cheese  
8 ounces sour cream  
1/2 cup milk  
2 teaspoons onion salt  
ground black pepper to taste

## Directions

Combine mashed potatoes, cream cheese, sour cream, milk, onion salt, and pepper to taste. Mix well and place in a large casserole.

Cover and bake at 325 degrees F (165 degrees C) for 50 minutes.

# Lilley Mashed Potato Casserole

## Ingredients

3 cups mashed potatoes  
2 green onions, chopped  
3 slices American cheese

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix the mashed potatoes with the green onions and spoon into one 8 inch square casserole dish.

Bake for 30 minutes. Spread slices of cheese over the top of the casserole for the last 5 minutes of baking.

# Red Skinned Potato Salad

## Ingredients

2 pounds clean, scrubbed new red potatoes  
6 eggs  
1 pound bacon  
1 onion, finely chopped  
1 stalk celery, finely chopped  
2 cups mayonnaise  
salt and pepper to taste

## Directions

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain and set in the refrigerator to cool.

Place eggs in a saucepan and cover with cold water. Bring water to a boil and immediately remove from heat. Cover and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool, peel and chop.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Chop the cooled potatoes, leaving skin on. Add to a large bowl, along with the eggs, bacon, onion and celery. Add mayonnaise, salt and pepper to taste. Chill for an hour before serving.

# Potato Salad with Cream

## Ingredients

2 1/2 pounds potatoes  
1/2 cup vinegar, boiling  
4 eggs, beaten  
1 tablespoon butter  
1 cup heavy cream  
4 tablespoons chopped fresh  
parsley  
2 tablespoons chopped onion  
2 teaspoons dry mustard  
1 teaspoon salt  
1/2 teaspoon ground black  
pepper  
1 pinch ground cayenne pepper

## Directions

Peel the potatoes and add to a large pot of boiling salted water. Cook until tender but still firm, about 15 minutes. Drain, cool and cube. Place into a large bowl and set aside.

In a double boiler, bring vinegar to a boil. Gradually beat in eggs and cook over simmering water until thickened. Stir in butter and cook 1 minute. Whisk in cream, parsley, onion, mustard, salt, pepper and cayenne. Pour over hot potatoes and combine. Cool, sprinkle with parsley and refrigerate until serving time.

# Italian Vegetable Potato Topper

## Ingredients

1 (10.75 ounce) can  
Campbell's® Condensed Cream  
of Mushroom Soup (Regular or  
98% Fat Free)  
1 dash ground black pepper  
2 cups frozen Italian vegetable  
combination  
1/4 cup grated Parmesan cheese  
4 hot baked potatoes , split  
Chopped tomato

## Directions

Heat the soup, black pepper, vegetables and cheese in a 3-quart  
saucepan over medium heat to a boil, stirring occasionally. Reduce  
the heat to low. Cover and cook for 5 minutes or until the  
vegetables are tender, stirring occasionally.

Spoon the vegetable mixture over the potatoes. Top with the  
tomato.



# Special Sweet Potatoes

## Ingredients

2 small sweet potatoes, peeled  
and cut into 1/2 inch cubes  
2 tablespoons brown sugar  
1/4 teaspoon ground cinnamon  
1/8 teaspoon salt  
1/4 cup orange juice  
2 tablespoons butter or margarine  
1/2 cup miniature marshmallows

## Directions

In a saucepan, cook sweet potatoes in boiling salted water for 10 minutes or until tender; drain. Transfer to a greased 1-qt. baking dish. Sprinkle with brown sugar, cinnamon and salt. Drizzle with orange juice and dot with butter. Bake, uncovered, at 450 degrees F for 15 minutes. Top with marshmallows. Bake 2 minutes longer or until marshmallows are puffed and golden brown.

# Potato Curry

## Ingredients

3 tablespoons ghee  
1 teaspoon cumin seeds  
1 teaspoon turmeric  
1 teaspoon ground coriander  
1 teaspoon salt  
1/2 teaspoon mustard seed  
1/2 teaspoon ground cayenne pepper  
6 medium potatoes, peeled and diced  
2 cups water  
1 cup yogurt  
2/3 cup frozen green peas

## Directions

Heat the ghee in a skillet over medium heat, and mix in the cumin, turmeric, coriander, salt, mustard seed, and cayenne pepper. Place potatoes in the skillet, and stir to evenly coat with the ghee. Cook 10 minutes, stirring often. Pour water into the skillet. Reduce heat to low, and simmer 30 minutes, until potatoes are tender.

Mix the yogurt and peas into the saucepan. Continue cooking until heated through.

# Garbage Fried Potatoes

## Ingredients

2 tablespoons vegetable oil  
4 large baking potatoes, peeled  
and thinly sliced  
1 medium onion, chopped  
1 (4 ounce) can sliced  
mushrooms, drained  
1 red bell pepper, seeded and  
chopped  
1 green bell pepper, seeded and  
chopped  
salt and pepper to taste

## Directions

Heat the oil in a large skillet over medium heat. Add the potatoes, and cook for about 10 minutes, stirring occasionally, until you think they are about halfway done. Mix in the onion, mushrooms, red pepper, and green pepper. Continue to cook and stir until potatoes are golden brown and somewhat crisp, about 15 more minutes. Season with salt and pepper, and serve.

# Roasted Potato Salad with Balsamic Dressing

## Ingredients

10 red potatoes, scrubbed and dried with paper towels  
3 tablespoons canola oil  
1 tablespoon dried thyme  
1 tablespoon chili powder  
1 tablespoon kosher salt  
1 tablespoon cracked black pepper

1 bunch green onions, sliced  
3/4 cup roasted red peppers, drained and diced  
1/2 cup kalamata olives, pitted and sliced  
1 (10 ounce) can artichoke hearts, drained and chopped  
1/4 cup chopped fresh parsley  
1/2 cup crumbled Gorgonzola cheese

1/4 cup balsamic vinegar  
1/4 cup extra-virgin olive oil  
1 tablespoon Dijon mustard  
1 teaspoon minced garlic  
1 teaspoon dried oregano  
1 teaspoon dried basil  
salt and pepper to taste

## Directions

Preheat oven to 450 degrees F (230 degrees C).

Cut the potatoes into 3/4-inch chunks, and place into a bowl. Drizzle with canola oil, and spread out onto a baking sheet. Turn potatoes so skin sides are down. Sprinkle the potatoes with thyme, chili powder, kosher salt, and pepper.

Bake in the preheated oven until the potatoes are golden brown, about 45 minutes. Remove and allow to cool.

In a large salad bowl, lightly toss the cooled potatoes, green onions, roasted red peppers, olives, artichoke hearts, parsley, and Gorgonzola cheese until thoroughly combined.

Place the balsamic vinegar, olive oil, Dijon mustard, garlic, oregano, and basil into a blender, and pulse a few times until the dressing is thickened and creamy. Season to taste with salt and pepper, pour over the potato salad, and toss lightly. Chill for 4 hours before serving.

# Cucumber Potato Salad

## Ingredients

5 pounds red potatoes  
4 celery ribs, sliced  
1 bunch green onions, sliced  
2 tablespoons dill weed  
2 teaspoons salt  
2 cups mayonnaise  
1 (16 ounce) bottle cucumber  
ranch salad dressing

## Directions

Place potatoes in a large kettle; cover with water. Bring to a boil. Reduce heat; cover and simmer for 20-25 minutes or until tender. Drain and cool. Cut potatoes into small cubes.

In a large serving bowl, combine the potatoes, celery, onions, dill and salt. In a small bowl, whisk mayonnaise and salad dressing until blended. Pour over potato mixture and stir gently to coat. Cover and refrigerate for at least 6 hours before serving.

# Cheesy Potatoes I

## Ingredients

8 medium baking potatoes,  
peeled and sliced  
1 onion, chopped  
1 (1 pound) loaf processed cheese  
food, sliced  
1/2 cup butter, sliced  
salt and pepper to taste  
1 1/2 cups milk

## Directions

Preheat oven to 375 degrees F (190 degrees C).

Place 1/2 the potatoes in a medium baking dish. Layer with 1/2 of the onion, 1/2 of the processed cheese, and 1/2 of the butter. Season with salt and pepper. Repeat layers, reserving 5 or 6 slices of the processed cheese. Pour in milk to approximately 1 inch depth.

Bake 40 minutes in the preheated oven, stirring twice. Top with remaining cheese food, and continue baking 30 minutes, or until potatoes are tender.

# Pleasing Potato Pie

## Ingredients

2 cups shredded peeled potatoes  
1 1/2 cups shredded Cheddar  
cheese, divided  
1 teaspoon salt, divided  
4 eggs  
1/2 cup milk  
1 cup chopped fully cooked ham  
1/2 cup chopped onion  
1/2 teaspoon pepper

## Directions

Combine potatoes, 1/2 cup cheese and 1/2 teaspoon salt. Press into the bottom and up the sides of a greased 9-in. pie plate. In a bowl, beat eggs and milk. Add ham, onion, pepper and remaining cheese and salt; pour over potato crust (dish will be very full). Bake at 350 degrees F for 45-50 minutes or until a knife inserted near the center comes out clean. Let stand 5 minutes before cutting.

# Potato Leek Soup I

## Ingredients

5 pounds white potatoes, peeled and quartered  
6 cups chicken broth  
2 leeks, bulb only  
1/2 cup butter  
1/4 cup white wine  
salt to taste  
1/4 teaspoon freshly ground white pepper

## Directions

Cook potatoes in chicken stock until soft. Set aside, do not drain.

Put potatoes in the work bowl of a food processor in batches. Add 5 cups of chicken stock from the potato cooking pot. Puree until smooth.

Half the leeks lengthwise, and soak in water to clean. Finely slice. Saute in butter until transparent. Add white wine, and cook for 3 minutes.

In a soup pot, combine remaining cup of chicken stock from the potato cooking pot and sauteed leeks. Stir in pureed potatoes, and bring to a simmer. Season with salt and white pepper. Cook to desired consistency, adding more stock if necessary. Garnish with parsley.



# Pork 'n' Potato Dinner

## Ingredients

2 (1 inch thick) bone-in pork loin chops  
1 tablespoon all-purpose flour  
1 tablespoon vegetable oil  
2 1/2 tablespoons grated Parmesan cheese, divided  
1/8 teaspoon pepper  
2 medium potatoes, thinly sliced  
1 medium onion, thinly sliced  
1 teaspoon beef bouillon granules  
1/2 cup boiling water  
1 1/2 teaspoons lemon juice

## Directions

Coat pork chops with flour. In a skillet over medium-high heat, brown chops in oil on both sides. Combine 1 tablespoon Parmesan cheese and pepper; sprinkle over chops. Arrange potato and onion slices over chops. Sprinkle with 1 tablespoon Parmesan cheese.

Dissolve bouillon in boiling water; stir in lemon juice. Pour over chops. Sprinkle with the remaining Parmesan cheese. Cover and simmer for 18-22 minutes or until meat juices run clear.

# Screaming Potatoes

## Ingredients

2 pounds clean, scrubbed new red potatoes  
1 tablespoon kosher salt  
2 tablespoons water

## Directions

Place the potatoes in the bottom of a large cast iron skillet. Place about 2 tablespoons of water in the bottom of the pot and sprinkle with the salt. Cover tightly and place over low heat. Cook for 40-50 minutes. Do not lift the lid during this time. Occasionally give the pan a shake.

# Curried Chicken and Potatoes

## Ingredients

2 tablespoons olive oil  
1 teaspoon cumin seed  
1/2 teaspoon garam masala  
1/4 teaspoon ground cardamom  
1/4 teaspoon cayenne pepper  
1/2 teaspoon black mustard seed  
1/2 teaspoon salt  
2 cloves garlic, minced  
2 (4 ounce) chicken thighs, cut  
into bite size pieces  
2 medium potatoes, diced  
2 roma (plum) tomatoes, diced  
1/2 bunch Swiss chard, chopped  
1 (8 ounce) container plain yogurt

## Directions

In a large skillet, heat oil over medium heat. In hot oil, cook cumin seeds, garam masala, cardamom, cayenne pepper, mustard seeds, salt, and garlic. When seeds start to pop, stir in chicken and potatoes. Cook for 15 minutes, or until chicken is nearly done.

Stir in tomatoes, chard, and yogurt. Cover, and cook 15 minutes more, or until potatoes are tender and chicken is cooked through.

# Carrot Soup with Potatoes and Cream

## Ingredients

- 2 tablespoons butter
- 1 Spanish onion, chopped
- 6 cups reduced-fat chicken broth
- 5 carrots, peeled and sliced
- 3 small potatoes, peeled and sliced
- 1 teaspoon herbes de Provence
- 1 pinch dried thyme
- 1 bay leaf
- salt and pepper to taste
- 1/4 cup heavy cream
- 8 sprigs parsley

## Directions

Melt the butter in a large pot over low heat. When the butter begins to foam, add the onion; cook until the onion begins to turn translucent, 3 to 4 minutes. Add the chicken broth, carrots, potatoes, herbes de Provence, thyme, and bay leaf; season with salt and pepper. Raise heat to medium-high and bring to a boil; reduce heat again to low and simmer until the potatoes are tender, about 30 minutes.

Pour the soup into a blender, filling the pitcher no more than halfway. Securing the lid of the blender with a folded kitchen towel, start to blend using a few quick pulses before allowing to blend continually; puree in batches until smooth. Divide into eight soup bowls; garnish each portion with about 1/2 tablespoon heavy cream and a sprig of parsley.

# Sweet Potato Puff

## Ingredients

6 cups peeled, cubed sweet potatoes  
4 eggs, separated  
1/4 cup butter, softened  
1/4 teaspoon salt  
1/4 cup raisins  
1/4 cup coarsely chopped walnuts  
1/4 cup sugar

## Directions

Place the cubed sweet potatoes into a large pot and cover with water. Bring to a boil, then reduce heat to medium-low, and simmer until tender, about 30 minutes. Drain and let cool.

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x9 inch baking dish.

Place the cooked sweet potatoes, egg yolks, butter, and salt into the work bowl of an electric mixer, and beat on high speed until the sweet potatoes are creamy and smooth, 3 to 5 minutes. Spoon the sweet potato mixture into the prepared baking dish, and level the top with a spoon. Sprinkle raisins and walnuts over the top of the casserole, and lightly press them into the surface of the sweet potatoes.

In a mixing bowl, beat the egg whites until foamy, about 1 minute. Gradually pour in the sugar and continue beating until the meringue is glossy and holds soft peaks, 2 to 3 more minutes. Spread the meringue over the casserole.

Bake in the preheated oven until the casserole is hot and the meringue is lightly browned, about 30 minutes.

# Cottage Cheese Potato Salad

## Ingredients

3 eggs  
4 large potatoes  
1 cup diced celery  
1/2 cup sliced radishes  
1/2 cup diced green bell pepper  
1/2 cup diced green onion  
1 cup cottage cheese  
3/4 cup mayonnaise  
2 teaspoons salt, or to taste  
1/4 teaspoon black pepper  
1 tablespoon sliced black olives

## Directions

Place the eggs into a saucepan in a single layer and fill with water to cover the eggs by 1 inch. Cover the saucepan and bring the water to a boil over high heat. Once the water is boiling, remove from the heat and let the eggs stand in the hot water for 15 minutes. Pour out the hot water, then cool the eggs under cold running water in the sink. Peel once cold.

Place the potatoes into a large pot and cover with salted water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain and allow to steam dry for a minute or two. Rinse the potatoes in cold water, and allow to cool. Slice the cooled potatoes into a large salad bowl.

Chop 2 hard-cooked eggs into the bowl with the potatoes, and mix in the celery, radishes, green pepper, and green onion. Stir together the cottage cheese and mayonnaise in a bowl, and pour over the potato mixture. Toss lightly to combine, and season to taste with salt and pepper. Slice the remaining hard-cooked egg, arrange the slices on top of the salad for a garnish, and sprinkle with black olives.

# Party Size Potato Chip Chicken Bake

## Ingredients

20 pounds cooked chicken breast  
- cut into bite size pieces  
5 pounds celery, chopped  
4 bunches green onion, diced  
3 cups slivered, toasted almonds  
1 gallon mayonnaise  
2 cups fresh lemon juice  
salt and pepper to taste  
6 cups crushed potato chip  
crumbs  
4 cups shredded Cheddar cheese

## Directions

Preheat oven to 350 degrees F (175 degrees C) and lightly grease two 9x13 inch baking dishes.

In a large bowl combine the chicken, celery, green onion and almonds; mix well. In a separate large bowl mix together mayonnaise and lemon juice and season with salt and pepper to taste. Combine the two mixtures and blend all together.

Spread potato chips in the bottom of the prepared baking dishes, then spread 1/2 of chicken mixture in each dish.

Bake at 350 degrees F (175 degrees C) for 35 to 45 minutes, or until bubbly. Top with remaining potato chip crumbs and cheese and bake for another 5 to 10 minutes, or until cheese is melted and bubbly.

# Garlic Potatoes

## Ingredients

1 1/2 pounds red potatoes, cut  
into large chunks  
1 clove garlic, halved lengthwise  
1/2 cup milk  
1 teaspoon salt  
1 tablespoon chopped fresh  
parsley

## Directions

Place the potatoes and garlic into a large pot, and just cover with salted water. Bring to a boil; reduce heat to low, and cover. Simmer until very tender, about 20 minutes. Drain. Allow to steam dry for a minute or two.

Return the potatoes to the pot. Pour in milk, and season with salt; mash until smooth. Stir in the parsley.



# Sri Lankan Potato Curry

## Ingredients

3/4 teaspoon coriander seed  
1/4 teaspoon fennel seed  
1/4 teaspoon cumin seed  
4 leaves fresh curry

4 large potatoes - peeled and cubed  
1 tablespoon ghee (clarified butter)  
1/2 onion, finely chopped  
1 clove garlic, minced  
1 (1 inch) piece fresh ginger root, grated  
1/2 teaspoon cumin seed  
1/2 teaspoon coriander seed  
1/2 cup coconut milk  
1 tablespoon chopped fresh cilantro  
salt to taste

## Directions

In a small skillet, over a low heat, dry roast the 3/4 teaspoon coriander, 1/4 teaspoon fennel, and 1/4 teaspoon cumin seeds individually until an aroma is starting to be given off. Combine all these with the curry leaves, and over a low heat, dry roast for about 5 minutes more. Do not burn. Grind the spices and leaves using a mortar and pestle or a clean coffee grinder. Set aside.

Place potato cubes in a microwave-safe bowl, and microwave until about 1/2 cooked (time depends on individual microwave), about 3 to 5 minutes.

In a large skillet, melt the ghee over medium heat. Cook the onion, garlic, and ginger in the ghee until golden and aromatic. Meanwhile, grind the remaining coriander and cumin seeds; add with one teaspoon fresh curry powder (prepared in the first step) to the onions and garlic. Cook, stirring, for 30 seconds. Stir in the potatoes, and cook for 3 minutes. Stir in the coconut milk, bring to a simmer, and then reduce heat to low. Cover, and cook until potatoes are tender, about 7 minutes. Season with salt to taste. Top with chopped fresh cilantro, and serve.

# Scrumptious Baked Chicken and Potatoes

## Ingredients

5 pounds chicken parts  
1 cup water  
6 potatoes, quartered  
2 tablespoons olive oil  
2 teaspoons crushed dried rosemary  
2 teaspoons crushed dried thyme  
salt and ground black pepper to taste

## Directions

Preheat an oven to 350 degrees F (175 degrees C).

Place the chicken pieces in a large baking dish; pour the water into the bottom of the dish. Arrange the potatoes around and over the chicken pieces. Drizzle the olive oil over the mixture; season with the rosemary, thyme, salt, and pepper.

Bake the chicken in the preheated oven until no longer pink at the bone and the juices run clear, about 1 hour. An instant-read thermometer inserted into the thickest part of the thigh, near the bone should read 180 degrees F (82 degrees C).

# Zippy Potato Soup

## Ingredients

3/4 pound sliced bacon, diced  
1 medium onion, chopped  
8 potatoes, peeled and cut into chunks  
1 medium carrot, grated  
5 cups water  
1 (12 ounce) can evaporated milk  
2 tablespoons butter or margarine  
4 1/2 teaspoons minced fresh parsley  
2 teaspoons Worcestershire sauce  
1/2 teaspoon ground mustard  
1/2 teaspoon ground nutmeg  
1/4 teaspoon salt  
1/8 teaspoon cayenne pepper

## Directions

In a large skillet, cook bacon and onion; drain and set aside. In a soup kettle or Dutch oven, cook the potatoes and carrot in water for 20 minutes or until tender (do not drain). Stir in the remaining ingredients and the bacon mixture. Cook for 10 minutes or until heated through.

# Cheesy Mushroom Potato Topper

## Ingredients

1 dash ground black pepper  
1 (10.75 ounce) can Campbell's®  
Condensed Cream of Mushroom  
Soup (Regular or 98% Fat Free)  
4 hot baked potatoes, split  
1/4 cup shredded Cheddar  
cheese

## Directions

Add the black pepper to the soup in the can and stir until the soup is smooth.

Place the potatoes onto a microwavable plate. Spoon the soup on the potatoes. Sprinkle with the cheese.

Microwave on HIGH for 4minutes or until the soup mixture is hot and the cheese is melted.

# Sweet Potato Apple Scallop

## Ingredients

2 pounds sweet potatoes  
2 medium apples, peeled and cored  
1 tablespoon lemon juice  
1/2 cup packed brown sugar  
1/4 cup chopped pecans  
1/2 teaspoon ground cinnamon  
1/2 teaspoon pumpkin pie spice  
1/2 teaspoon orange extract  
2 tablespoons butter or stick margarine

## Directions

Place sweet potatoes in a saucepan and cover with water. Bring to a boil; cook for 20-25 minutes or until tender. Drain and cool. Peel potatoes and cut into 1/4-in. slices. Place in a 13-in. x 9-in. x 2-in. baking dish coated with nonstick cooking spray.

Cut apples into 1/4-in. rings; cut in half. Arrange over sweet potatoes. Sprinkle with lemon juice. Combine the brown sugar, pecans, cinnamon, pumpkin pie spice and orange extract; sprinkle over apples. Dot with butter. Bake, uncovered, at 350 degrees F for 25-30 minutes or until apples are tender.

# Mashed Potato Dream

## Ingredients

4 large potatoes, peeled and quartered  
1/4 cup butter  
1 bunch green onions, sliced  
1 tablespoon prepared horseradish  
1 teaspoon garlic powder  
2 tablespoons grated Parmesan cheese  
1/2 cup milk  
freshly ground black pepper to taste  
salt to taste

## Directions

Bring a large pot of salted water to a boil. Add potatoes, and cook until tender, about 25 minutes; drain.

Melt butter in a medium saucepan over medium heat. Stir in green onions, and cook until tender, 3 to 5 minutes.

Mix green onions, horseradish, garlic powder, Parmesan cheese, milk, pepper and salt with potatoes. Mash together with a potato masher.

# Golden Potato Rounds

## Ingredients

1 cup crushed cornflakes  
1 1/2 teaspoons seasoned salt  
4 medium potatoes, peeled and  
sliced 1/2-inch thick  
1/4 cup butter or margarine,  
melted

## Directions

In a bowl, combine the cornflakes and seasoned salt. Dip potatoes in butter, then coat with cornflake mixture. Place on greased foil-lined baking sheets. Bake at 350 degrees F for 55-60 minutes or until tender.

# Smushed Apples and Sweet Potatoes

## Ingredients

2 large sweet potatoes, peeled and diced  
2 tablespoons butter  
1/4 cup white sugar  
1 teaspoon ground cinnamon  
1/2 teaspoon ground allspice  
1 Granny Smith apple - peeled, cored and sliced  
1/8 cup milk

## Directions

Place the sweet potato in a medium saucepan and fill with enough water to cover the potatoes. Bring to a boil, reduce heat to medium, and simmer for about 20 minutes or until tender. Remove from heat, drain and set aside.

Melt butter over low heat in a small saucepan. Mix in the sugar, cinnamon and allspice. Add the apple slices, cover, and let simmer for 5 minutes, or until the apples are tender. Mix the apple mixture into the drained sweet potatoes along with the milk. Mix well using an electric mixer or just a fork until potatoes are mashed.



# Potato Bean Skillet

## Ingredients

1 pound fresh or frozen green beans, cut into 2 inch pieces  
2 medium red potatoes, peeled and sliced  
1 small onion, chopped  
1 tablespoon olive or canola oil  
3 tablespoons cider vinegar  
2 tablespoons water  
2 teaspoons sugar  
1/2 teaspoon ground mustard  
1/2 teaspoon salt  
1/8 teaspoon pepper

## Directions

Place beans and potatoes in a saucepan; cover with water. Bring to a boil. Reduce heat; cover and simmer for 5 minutes; drain well.

In a large skillet, saute beans, potatoes and onion in oil until tender. In a small bowl, combine the remaining ingredients; pour over vegetables. Cook and stir over medium heat until the liquid is evaporated.

# Carrot, Potato, and Cabbage Soup

## Ingredients

4 large carrots, thinly sliced  
2 large potatoes, thinly sliced  
1 large onion, thinly sliced  
1/4 medium head green cabbage, thinly sliced  
2 cloves garlic, smashed  
6 cups chicken stock  
1 tablespoon olive oil  
1/4 teaspoon dried thyme  
1/4 teaspoon dried basil  
1 teaspoon dried parsley  
1 teaspoon salt  
ground black pepper to taste

## Directions

Combine the carrots, potatoes, onion, cabbage, garlic, chicken stock, olive oil, thyme, basil, parsley, salt, and pepper in a stock pot over medium-high heat; bring to a simmer and cook until the carrots are tender, about 20 minutes. Transfer to a blender in small batches and blend until smooth.

# Potato Rolls

## Ingredients

7 cups all-purpose flour  
1/2 cup sugar  
1 (.25 ounce) package active dry yeast  
1 teaspoon salt  
2 cups milk  
2/3 cup shortening  
1/2 cup water  
1 cup mashed potatoes (without added milk and butter)  
2 eggs

## Directions

In a large mixing bowl, combine 2 cups flour, sugar, yeast and salt. In a saucepan, heat milk, shortening and water to 120 degrees F -130 degrees F. Add to dry ingredients; beat until moistened. Add mashed potatoes and eggs; beat until smooth. Stir in enough remaining flour to form a stiff dough. Do not knead. Place in a greased bowl, turning once to grease top. Cover and refrigerate for several hours or overnight.

Turn dough onto a lightly floured surface and punch down. Divide in half. With greased hands, shape each portion into 12 balls. Roll each ball into an 8-in. rope; tie into a knot. Place 2 in. apart on greased baking sheets; tuck ends under. Cover and let rise until doubled, about 2 hours. Bake at 375 degrees F for 25-30 minutes or until golden brown. Remove from pans to wire racks.

# Potato Soup with a Kick

## Ingredients

- 1 pound ground beef
- 6 potatoes, peeled and cubed
- 1 onion, chopped
- 1 (16 ounce) can whole peeled tomatoes, with liquid
- 1 (8 ounce) can tomato sauce
- 3 cups water
- 2 teaspoons salt
- 1 teaspoon ground black pepper
- 1 teaspoon hot pepper sauce

## Directions

In a skillet, brown ground beef and onion. Drain

In a large saucepan, combine hamburger mixture, tomatoes (in juice), potatoes, and tomato sauce. Mix well. Stir in water, salt, pepper, and hot pepper sauce, and bring to a boil. Reduce heat, cover and simmer for 45 minutes or until potatoes are fork tender.

# Roasted New Red Potatoes

## Ingredients

3 pounds small red new potatoes,  
halved  
1/4 cup olive oil  
1 teaspoon Salt and freshly  
ground black pepper

## Directions

Adjust oven rack to lowest position and heat oven to 450 degrees. Toss potatoes with oil, salt and pepper. Arrange, cut side down, on a large lipped cookie sheet or jellyroll pan.

Roast until tender and golden brown, about 30 minutes (check after 20 minutes). Transfer to a serving dish.

# Garden Potato Salad

## Ingredients

6 large potatoes, cooked, peeled and cubed  
4 hard-cooked eggs, sliced  
2 celery ribs, sliced  
6 green onions with tops, sliced  
6 radishes, sliced  
1 teaspoon salt  
1/2 teaspoon pepper  
DRESSING  
3 eggs, beaten  
1/4 cup vinegar  
1/4 cup sugar  
1/2 teaspoon dry mustard  
1/2 teaspoon salt  
1 cup mayonnaise or salad dressing

## Directions

In a large bowl, combine potatoes, eggs, celery, green onions, radishes, salt and pepper; set aside. For dressing, combine eggs, vinegar, sugar, dry mustard and salt in a saucepan. Cook and stir over medium heat until thickened. Cool. Stir in mayonnaise; mix well. Pour over potato mixture; toss to coat. Refrigerate for several hours.

# Delmonico Potatoes

## Ingredients

1 (2 pound) package frozen hash  
brown potatoes, thawed  
1 (8 ounce) package cubed  
processed cheese food  
2 cups half-and-half  
1/2 cup butter

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Place frozen potatoes in a 13 x 9 inch baking dish.

In a saucepan on the stovetop or in microwave on low, melt together cheese and butter or margarine. When melted, blend in the cream. Pour mixture over frozen potatoes, and cover pan with foil.

Bake for 1 hour. Remove foil, and bake 15 minutes more.

# Grilled Mustard Potato Salad

## Ingredients

3 Yukon Gold potatoes, cubed  
3 red potatoes, cubed  
1/4 cup canola oil  
3 tablespoons distilled white vinegar  
1 tablespoon Dijon mustard  
1/2 teaspoon celery salt  
1/4 teaspoon pepper

## Directions

Preheat an outdoor grill for high heat.

Bring a large pot of salted water to a boil, and cook potatoes 10 to 15 minutes, until tender but firm. Drain, and transfer to a medium bowl.

In a small bowl, mix canola oil, vinegar, Dijon mustard, celery salt, and pepper. Toss 1/2 the mixture with the potatoes.

Arrange potatoes in a single layer on a sheet of foil, and place on the prepared grill. Turning occasionally, cook 7 to 9 minutes, until lightly browned. Remove from heat, and cool. Toss with remaining oil mixture to serve.



# Man-Lovin' Potatoes

## Ingredients

8 red potatoes  
1 cup mayonnaise  
1/2 cup sour cream  
1 tablespoon onion powder  
1 tablespoon garlic powder  
1 teaspoon seasoned salt  
1 teaspoon ground black pepper  
3/4 cup crumbled cooked bacon  
1/2 cup diced red onion  
2 cups shredded American cheese  
3 tablespoons grated Parmesan cheese

## Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

Slice potatoes with skins on into 1/4 inch thick slices. Place the potatoes into a large pot and cover with salted water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, 10 to 15 minutes. Drain and allow to steam dry for a minute or two.

Mix together the mayonnaise, sour cream, onion and garlic powders, seasoned salt, pepper, bacon, onion, and American cheese in a bowl. Stir in the potato slices. Pour mixture into prepared baking dish. Sprinkle top with grated Parmesan cheese.

Bake until bubbly and beginning to brown, 35 to 40 minutes.

# Rosemary Mashed Potatoes and Yams with Garlic

## Ingredients

8 cloves garlic  
3 tablespoons olive oil  
1 1/2 pounds potatoes, peeled  
and cubed  
1 1/2 pounds sweet potatoes,  
peeled and cubed  
1/2 cup milk  
1/4 cup butter  
1/2 teaspoon dried rosemary  
1/2 cup grated Parmesan cheese  
salt to taste  
ground black pepper to taste

## Directions

Preheat oven to 350 degrees F (175 degrees C). Put garlic in small ovenproof bowl, and drizzle with olive oil. Roast for 30 minutes, until very soft. Cool, peel, and reserve oil.

Cook potatoes and yams in a large pot of salted water until tender, about 20 to 30 minutes. Drain, reserving 1 cup liquid.

Place potatoes in a mixing bowl. Add milk, butter or margarine, rosemary, garlic, and reserved olive oil. Mash until smooth as desired, adding reserved cooking liquid as needed. Mix in 1/4 cup cheese. Salt and pepper to taste. Transfer to a buttered or oiled 8 x 8 x 2 inch baking dish. Sprinkle with remaining cheese.

Bake for 45 minutes, until heated through and golden on top.

# Bologna Potato Soup

## Ingredients

1 onion, peeled  
2 (15 ounce) cans cut green beans, with liquid  
1 1/2 pounds bologna, cut into pieces  
8 potatoes, peeled and cubed  
4 quarts water  
salt to taste  
ground black pepper to taste  
1/2 cup cornstarch  
1/2 cup cold water

## Directions

Place water in a 6-quart (or larger) pot. Bring to a boil. Place whole onion and bologna into the water and boil for 30 minutes, adding more water as needed.

Add potatoes and cook until tender.

Remove onion and add the beans. Whisk the cornstarch and cold water together and also add. Cook until thickened.

# Italian Mashed Potatoes

## Ingredients

6 russet potatoes, peeled and cut into chunks  
1 cup vegetable broth  
1 teaspoon dried thyme  
1 teaspoon dried rosemary  
1 teaspoon dried oregano  
1 teaspoon dried basil  
1 teaspoon onion powder  
1 teaspoon dried parsley  
1 teaspoon dried sage  
1 teaspoon minced garlic

## Directions

Place the potatoes into a large pot and cover with salted water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain and allow to steam dry for a minute or two. Return the drained potatoes to the pot.

Pour the vegetable broth, thyme, rosemary, oregano, basil, onion powder, parsley, sage, and garlic over the potatoes; mash with a potato masher.

# Grated Potato Salad

## Ingredients

6 cups grated peeled cooked potatoes  
6 hard-cooked eggs, chopped  
1 celery rib, chopped  
1 cup mayonnaise  
3/4 cup sugar  
1/4 cup milk  
2 tablespoons cider vinegar  
2 teaspoons prepared mustard

## Directions

In a large bowl, combine potatoes, eggs and celery. In a small bowl, whisk the mayonnaise, sugar, milk, vinegar, salt and mustard. Pour over potato mixture; stir until combined. Cover and refrigerate for 4 hours.

# Sweet Potatoes and Apples

## Ingredients

1 (29 ounce) can sweet potatoes  
1 (21 ounce) can apple pie filling  
2 teaspoons brown sugar  
1/2 teaspoon ground cinnamon

## Directions

In a large bowl, mix together sweet potatoes, apple pie filling, brown sugar and cinnamon. Transfer to a medium microwave-safe dish.

Microwave on high 5 minutes, or until the mixture is hot and bubbly.

# Garlic Basil Mashed Potatoes

## Ingredients

2 pounds potatoes, scrubbed and chopped  
2 tablespoons butter  
2 ounces cream cheese  
1/3 cup sour cream  
2 teaspoons dried basil  
1/2 teaspoon garlic powder  
salt and ground black pepper to taste

## Directions

Place the potatoes into a large pot and cover with salted water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain.

Place drained potatoes, butter, cream cheese, sour cream, dried basil, and garlic powder in a large bowl. Mix well with an electric mixer on medium speed. Season to taste with salt and pepper.

# Harvest Potato Casserole

## Ingredients

8 large potatoes  
2 bay leaves  
1/4 cup butter or margarine,  
melted  
1/2 teaspoon salt  
1/4 teaspoon pepper  
2 cups sour cream  
1 (10.75 ounce) can condensed  
cream of chicken soup, undiluted  
2 cups shredded Cheddar cheese,  
divided  
1 (2 ounce) jar diced pimientos,  
drained  
4 green onions, chopped  
1/2 cup crushed cornflakes

## Directions

Place potatoes and bay leaves in a Dutch oven or large kettle; cover with water. Bring to a boil. Reduce heat; cover and simmer for 25-30 minutes or until tender. Remove from the heat; cool to room temperature. Place in the freezer (still covered by the cooking water) for 1 hour.

Drain potatoes; peel and grate. Place in a greased 13-in. x 9-in. x 2-in. baking dish. Drizzle with butter. Sprinkle with salt and pepper; toss to coat. Combine the sour cream, soup, 1 cup cheese, pimientos and onion; spread over potatoes. Sprinkle with the remaining cheese; top with cornflakes (dish will be full). Bake, uncovered, at 350 degrees F for 45-50 minutes or until bubbly.



# Potato Poofies

## Ingredients

4 russet potatoes  
1 tablespoon butter, softened  
1/2 cup shredded Cheddar cheese  
1/2 teaspoon garlic, minced  
1/2 cup chopped fresh cilantro  
salt and pepper to taste

## Directions

Place potatoes into a large pot and cover with salted water. Bring to a boil, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain and allow to steam dry until cool enough to handle.

Peel the potatoes, and mash until smooth while they are still hot. Add the butter, Cheddar cheese, garlic, and cilantro, mash until the ingredients are incorporated, then season to taste with salt and pepper. Form the mashed potatoes into 10 balls, and slightly flatten between the palms of your hands.

Preheat a large skillet over medium-high heat, and grease with cooking spray. Cook the poofies 5 at a time until golden brown on both sides, about 3 minutes per side. Repeat with remaining poofies. Poofies are best served warm.

# Roasted Creole Potatoes

## Ingredients

2 pounds cubed white potatoes  
12 ounces andouille sausage,  
sliced  
1/2 cup chopped green bell  
pepper  
1/2 cup chopped onion  
2 tablespoons olive oil  
1 tablespoon paprika  
1 tablespoon Creole seasoning  
1 tablespoon garlic powder  
1 teaspoon ground black pepper

## Directions

Preheat oven to 400 degrees F (200 degrees C).

Place the potatoes, sausage, green pepper, and onion into a high-sided roasting pan. Drizzle with olive oil, and toss to coat. Sprinkle with paprika, Creole seasoning, garlic powder, and black pepper; toss again to coat.

Roast in preheated oven until the potatoes are tender and beginning to turn golden brown, 45 minutes to 1 hour. Stir occasionally during roasting.

# Sally's Spinach Mashed Potatoes

## Ingredients

1 (10 ounce) package frozen  
chopped spinach  
6 potatoes, peeled and chopped  
1/2 cup butter  
1 cup sour cream  
1 tablespoon chopped onion  
1 teaspoon salt  
1/4 teaspoon dried dill weed  
1 cup shredded Cheddar cheese

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a medium casserole dish.

Cook spinach according to package directions. Place potatoes in a pot with enough water to cover, and bring to a boil. Cook 15 minutes, or until tender but firm. Drain, cool slightly, and mash.

In a bowl, mix the spinach, mashed potatoes, butter, sour cream, onion, salt, and dill. Transfer to the prepared casserole dish. Top with Cheddar cheese.

Bake 20 minutes in the preheated oven, until bubbly and lightly brown.

# German Potato Pancakes

## Ingredients

2 eggs  
2 tablespoons all-purpose flour  
1/4 teaspoon baking powder  
1/2 teaspoon salt  
1/4 teaspoon pepper  
6 medium potatoes, peeled and shredded  
1/2 cup finely chopped onion  
1/4 cup vegetable oil

## Directions

In a large bowl, beat together eggs, flour, baking powder, salt, and pepper. Mix in potatoes and onion.

Heat oil in a large skillet over medium heat. In batches, drop heaping tablespoonfuls of the potato mixture into the skillet. Press to flatten. Cook about 3 minutes on each side, until browned and crisp. Drain on paper towels.

# Spiced Up Potatoes

## Ingredients

2 (15 ounce) cans sliced potatoes, drained  
2 tablespoons butter  
1 teaspoon garlic salt  
1 1/2 tablespoons Italian seasoning  
1 1/2 tablespoons paprika

## Directions

Melt butter in a large skillet at a medium heat. Stir in the potatoes, garlic salt, Italian seasoning and paprika. Stir the potatoes around occasionally. The potatoes should cook for about 12 minutes or until potatoes are a red-brown color.

# Cucumber Potato Salad

## Ingredients

5 pounds red potatoes  
4 celery ribs, sliced  
1 bunch green onions, sliced  
2 tablespoons dill weed  
2 teaspoons salt  
2 cups mayonnaise  
1 (16 ounce) bottle cucumber  
ranch salad dressing

## Directions

Place potatoes in a large kettle; cover with water. Bring to a boil. Reduce heat; cover and simmer for 20-25 minutes or until tender. Drain and cool. Cut potatoes into small cubes.

In a large serving bowl, combine the potatoes, celery, onions, dill and salt. In a small bowl, whisk mayonnaise and salad dressing until blended. Pour over potato mixture and stir gently to coat. Cover and refrigerate for at least 6 hours before serving.

# Country Potato Dressing

## Ingredients

1 large onion, chopped  
3/4 cup chopped celery  
1/4 cup butter or margarine  
1/4 cup turkey or chicken broth  
8 slices day-old white bread,  
crusts removed and cubed  
3 cups mashed potatoes  
1 egg, beaten  
1 1/2 teaspoons poultry seasoning  
1 teaspoon salt  
1/4 teaspoon pepper  
1/4 teaspoon ground nutmeg

## Directions

In a small skillet, saute onion and celery in butter until tender. Remove from the heat; stir in broth. In a large bowl, combine bread cubes, potatoes, egg and seasonings. Stir in onion mixture. Transfer to a greased 2-qt. baking dish. Cover and bake at 325 degrees F for 50-60 minutes or until a meat thermometer reads 160 degrees F.

# Addictive Mashed Potatoes

## Ingredients

6 medium potatoes, peeled and cubed  
4 tablespoons butter, sliced  
1 teaspoon extra virgin olive oil  
1 large white onion, diced  
salt to taste  
1/2 teaspoon brown sugar  
3 tablespoons whipping cream  
1/3 cup sour cream  
1/2 cup cream cheese  
1 tablespoon light soy sauce  
1/4 cup freshly grated Parmesan cheese  
1 tablespoon chicken bouillon granules  
1 tablespoon dried parsley  
black pepper to taste

## Directions

In a large pot, cover potatoes with water and bring to a boil over high heat. Simmer on medium-high heat until the center of the potatoes are tender when pricked with a fork, about 25 minutes. Drain, and return potatoes to pot.

Meanwhile, heat butter and olive oil in a large skillet over medium heat. Stir in onions, sprinkle with salt, and cook 5 minutes. Reduce heat to medium low, and cook, stirring occasionally, until onions are a deep golden brown, about 20 minutes. Stir in brown sugar.

Pour whipping cream over the potatoes, and mash with a large fork or potato masher. Stir in sour cream, cream cheese, soy sauce, Parmesan cheese, bouillon granules, and dried parsley. Stir in caramelized onions, and season with black pepper. Mix with an electric mixer until smooth. Reheat briefly over low heat, and serve.



# Easy Potato Sausage Soup

## Ingredients

2 onions, chopped  
1/2 cup margarine  
4 cups diced potatoes  
1 (10 ounce) package frozen diced carrots  
1 pound Polish sausage, sliced  
1 green bell pepper, chopped  
3 cups water  
1 teaspoon salt  
1/2 teaspoon ground black pepper  
3 cups milk  
3/4 cup dry potato flakes

## Directions

Using a large saucepan, brown onion in butter.

Add potatoes, carrots, green peppers, sausage, water, salt and pepper. Cook on low, for about 45 minutes or until the potatoes are creamy.

Add milk and cook until heated through and then add instant potato flakes. If you want a creamy potato soup add a 1/2 cup potato flakes, or if you want your soup thick like stew add 1 cup of potato flakes.

Let soup sit for approximately 5 minutes in order to thicken and then serve.

# Mediterranean Potato Salad

## Ingredients

2 pounds potatoes  
1 green bell pepper, minced  
1 cucumber, sliced and quartered  
1/2 cup sliced red onion  
8 ounces crumbled feta cheese  
1 lemon, juiced  
1/2 cup Italian-style salad dressing  
salt and pepper to taste  
3 pita breads, cut into wedges

## Directions

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain, cool and chop.

In a large bowl, combine the potatoes, green peppers, cucumbers, red onion and cheese.

Whisk together the lemon juice, salad dressing, salt and pepper. Pour over salad and toss to coat. Serve with pita bread wedges if desired.

# Country Style Green Beans with Red Potatoes

## Ingredients

1/2 pound smoked turkey tails  
2 (14.5 ounce) cans green beans,  
drained and rinsed  
1 large onion, chopped  
10 small red potatoes, peeled and  
cubed  
1 tablespoon seasoned salt  
2 teaspoons ground black pepper  
1 tablespoon garlic powder

## Directions

Place the turkey tails and onion into a 4 quart Dutch oven and fill half way full with water. Season with salt, pepper and garlic powder. Bring to a boil, then cover and simmer over low heat until meat falls off the bones, about 2 hours. Remove the bones and skin; return the meat to the pot. Discard bones and skin.

Add the green beans to the Dutch oven and simmer for 20 minutes, then add the potatoes. Simmer for 10 to 15 minutes more, or until they can be easily pierced with a fork.

# Grilled Potatoes and Mushrooms

## Ingredients

8 potatoes, sliced  
1 (10.75 ounce) can condensed  
cream of mushroom soup  
1 cup fresh sliced mushrooms  
1 onion, sliced  
1/2 cup butter  
seasoned salt to taste

## Directions

Preheat an outdoor grill for medium to low heat.

Lay a piece of foil large enough to hold all the ingredients flat on a table. Place the potatoes in the center of the foil, pour the soup over the potatoes, then top with the mushrooms and onion. Arrange the butter all over and around the vegetables and then top off with your favorite seasonings. Now either fold foil over to seal or use another large piece to seal the entire package.

Grill over medium to low heat on a top rack, if possible, for 1 hour.

# Potatoes Supreme

## Ingredients

8 potatoes, peeled and cubed  
1 (10.75 ounce) can condensed  
cream of chicken soup, undiluted  
3 cups shredded Cheddar cheese,  
divided  
1 cup sour cream  
3 green onions, chopped  
salt and pepper to taste

## Directions

Place potatoes in a saucepan and cover with water. Bring to a boil; cover and cook until almost tender. Drain and cool.

In a large bowl, combine soup, 1-1/2 cups cheese, sour cream, onions, salt and pepper; stir in potatoes.

Place in a greased 13-in. x 9-in. x 2-in. baking dish. Sprinkle with remaining cheese. Bake, uncovered, at 350 degrees F for 25-30 minutes or until heated through.

# Celery Potato Chowder

## Ingredients

1 medium onion, chopped  
2 celery ribs, chopped  
1/2 cup sliced fresh mushrooms  
1 tablespoon butter or margarine  
2 cups frozen corn, thawed  
1 (10.75 ounce) can condensed cream of celery soup, undiluted  
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted  
1 1/2 cups milk  
1 cup mashed potatoes  
5 bacon strips, cooked and crumbled

## Directions

In a large saucepan, saute the onion, celery and mushrooms in butter until tender. Add the corn, soups, milk and potatoes. Cook and stir over medium heat until heated through. Garnish with bacon.

# Crunchy Praline Topped Sweet Potatoes

## Ingredients

1 (24 ounce) package Simply Potatoes® Mashed Sweet Potatoes  
1/2 teaspoon salt  
1 cup corn flakes cereal, coarsely crushed  
1/3 cup brown sugar  
1/2 cup chopped pecans  
2 tablespoons all-purpose flour  
1/4 cup butter or margarine, melted

## Directions

Heat oven to 350 degrees F. Spray 1 1/2 quart casserole dish\* with nonstick cooking spray. Stir Simply Potatoes® and salt in casserole dish until well blended.

In medium bowl stir together all remaining ingredients. Spread topping evenly over Simply Potatoes®.

Bake, uncovered, 25 to 30 minutes or until topping is light golden brown and potatoes are heated through.

# Potato Delight

## Ingredients

4 large baking potatoes  
1 cup grated broccoli stems  
1/2 cup chopped fresh mushrooms  
1/4 cup sliced green onions  
1/4 cup grated carrot  
1/4 cup shredded red cabbage  
1 1/2 cups diced fully cooked ham  
1/4 cup butter or margarine  
Sour cream

## Directions

Bake potatoes in the oven or microwave until done. In a skillet, saute the next six ingredients in butter for 5 minutes or until vegetables are tender. Serve over hot potatoes. Top with sour cream if desired.



# Potato Soup Mix

## Ingredients

1 3/4 cups instant mashed potato flakes  
1 1/2 cups dry milk powder  
2 tablespoons chicken bouillon granules  
2 teaspoons dried minced onion  
1 teaspoon dried parsley  
1/4 teaspoon ground white pepper  
1/4 teaspoon dried thyme  
1/8 teaspoon ground turmeric  
1 1/2 teaspoons seasoning salt

## Directions

Combine potato flakes, dry milk, bouillon granules, onion, parsley, pepper, thyme, turmeric and seasoning salt in a bowl and stir to mix. Pour into a 1 quart jar.

Attach the following instructions: To serve, place 1/2 cup soup mix in bowl. Stir in 1 cup boiling water until smooth.

# Garlic Rosemary Mashed Potatoes

## Ingredients

2 pounds potatoes  
4 cloves garlic  
1/4 cup freshly grated Parmesan cheese  
1 tablespoon butter or margarine  
1 tablespoon chopped fresh rosemary  
1/2 cup NESTLE® CARNATION® Evaporated Lowfat Milk  
salt and ground black pepper to taste

## Directions

PLACE potatoes and garlic in large saucepan. Cover with water; bring to a boil. Cook over medium-high heat for 15 to 20 minutes or until potatoes are tender; drain.

RETURN potatoes and garlic to saucepan. Beat with hand-held mixer until combined. Add cheese, butter and rosemary; beat until smooth. Gradually beat in evaporated milk until fluffy. Season with salt and pepper.

# Screaming Potatoes

## Ingredients

2 pounds clean, scrubbed new red potatoes  
1 tablespoon kosher salt

## Directions

Place the potatoes in the bottom of a large cast iron skillet. Place about 2 tablespoons of water in the bottom of the pot and sprinkle with the salt. Cover tightly and place over low heat. Cook for 40-50 minutes. Do not lift the lid during this time. Occasionally give the pan a shake.

# Pineapple Sweet Potato Bake

## Ingredients

6 large sweet potatoes  
1 (20 ounce) can pineapple  
chunks  
1 cup sugar  
2 tablespoons cornstarch  
1/2 cup butter or margarine,  
cubed  
16 maraschino cherries  
Ground cinnamon

## Directions

Place sweet potatoes in a Dutch oven or large kettle and cover with water. Bring to a boil. Reduce heat; cover and simmer for 30-45 minutes or until tender. Drain; cool slightly. Peel and cut each potato lengthwise into quarters; cut each quarter into two or three wedges. Place in a greased 13-in. x 9-in. x 2-in. baking dish.

Drain pineapple, reserving juice. Sprinkle pineapple over potatoes. In a saucepan, combine sugar and cornstarch. Stir in the reserved pineapple juice until blended. Add butter. Bring to a boil; cook and stir for 2 minutes or until thickened. Pour over potatoes and pineapple. Top with cherries; sprinkle with cinnamon. Bake, uncovered, at 350 degrees F for 30-35 minutes or until heated through.

# Streusel Sweet Potatoes

## Ingredients

1 1/2 cups mashed sweet potatoes  
1/4 cup milk  
1 egg, lightly beaten  
2 tablespoons sugar  
2 tablespoons butter, melted  
1/2 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg  
1/2 teaspoon vanilla extract

### TOPPING:

1/4 cup chopped pecans  
1/4 cup packed brown sugar  
1 tablespoon all-purpose flour  
1 tablespoon butter, melted

## Directions

In a large bowl, combine the first eight ingredients. Spoon into a greased 3-cup baking dish. Combine the topping ingredients; sprinkle over potato mixture. Bake, uncovered, at 350 degrees F for 30-35 minutes or until a thermometer inserted near the center reads 160 degrees F.

# Chili Potato Burritos

## Ingredients

4 potatoes, peeled and chopped  
1 cup shredded Colby-Monterey Jack cheese  
2 teaspoons chili powder  
1 teaspoon ground cumin  
1 clove garlic, minced  
salt and pepper to taste  
8 (6 inch) flour tortillas  
1/2 cup red enchilada sauce

## Directions

Bring a large pot of salted water to a boil. Add potatoes, and cook until tender but still firm, about 15 minutes. Drain, cool and mash.

Preheat oven to 350 degrees F (175 degrees C).

In a medium mixing bowl, combine mashed potatoes, 3/4 cup cheese, chili powder, cumin, garlic, salt and pepper. Spoon evenly into tortillas, and roll up. Place rolled tortillas side by side in a 8x8 inch baking pan. Spread enchilada sauce evenly over the top, and sprinkle with remaining cheese.

Bake in the preheated oven 15 minutes, or until cheese is bubbly.

# Leslie's Salty Grilled Potatoes

## Ingredients

4 medium potatoes  
4 tablespoons butter, softened  
4 tablespoons coarse salt  
2 tablespoons garlic powder  
1 tablespoon pepper  
2 tablespoons Italian seasoning  
(optional)

## Directions

Preheat an outdoor grill for medium-low heat.

Prepare four foil squares large enough to fold over one potato each. Spread butter onto foil in a large enough area that the potato will be completely covered when rolled up. Sprinkle salt, garlic, pepper, and Italian seasoning evenly over foil. Roll each potato in the foil; puncture the package (including the potato) with a fork or knife a few times.

Grill for 1 hour, or until soft, turning the potatoes often. Serve with your favorite toppings.

# Pioneer Potato Candy

## Ingredients

2 baking potatoes, peeled and cubed  
1/2 teaspoon salt  
2 teaspoons vanilla extract  
2 pounds confectioners' sugar  
1 pound chocolate confectioners' coating  
1 cup flaked coconut

## Directions

Place potatoes in a medium saucepan with water to cover. Bring to a boil, then reduce heat and simmer 20 minutes, until potatoes are soft. Drain and mash.

In a large bowl, combine 1 cup mashed potatoes, salt and vanilla until smooth. Sift confectioners' sugar over potato mixture a cup at a time. Stir into potatoes. Mixture will liquefy at first when sugar is added, then gradually begin to thicken. When it becomes the consistency of stiff dough, knead it, adding more sugar if necessary, or not using the whole amount if mixture is very stiff. Cover with a damp cloth and chill until mixture holds its shape when formed into a small (1/2 inch) ball.

Form potato mixture into 1/2 inch balls.

Melt confectioners' coating in a double boiler or in a small saucepan over low heat. Dip balls in melted chocolate, then roll in coconut. Let cool completely. Store in an airtight container.



# Potato Coffee Cake

## Ingredients

3/4 cup dry potato flakes  
1 cup boiling water  
1 cup warm milk  
3 tablespoons butter, softened  
2 eggs  
1 cup white sugar  
4 1/2 cups bread flour  
1 (.25 ounce) package active dry yeast  
3 tablespoons white sugar  
1/2 teaspoon ground cinnamon  
3 tablespoons butter, melted

## Directions

In a small bowl, dissolve potato flakes in boiling water. Let stand until lukewarm, about 15 minutes.

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select Dough/Manual cycle; press Start. The mixing and first rise of the dough will be completed in the bread machine.

When Dough/Manual cycle is finished, remove dough and briefly knead on a floured board. Divide dough into 3 round loaves and place in three lightly greased 8 inch pie pans. Cover and let raise until doubled in size, about 60 minutes. Meanwhile, preheat oven to 350 degrees F (175 degrees C).

In a small bowl, combine 3 tablespoons sugar with 1/2 teaspoon cinnamon. Brush risen loaves with melted butter and sprinkle with cinnamon sugar mixture.

Bake in preheated oven for 20 minutes, or until golden brown.

# Microwave Baked Potato

## Ingredients

1 large russet potato  
1 tablespoon butter or margarine  
3 tablespoons shredded Cheddar cheese  
salt and pepper to taste  
3 teaspoons sour cream

## Directions

Scrub the potato, and prick several times with the tines of a fork. Place on a plate.

Cook on full power in the microwave for 5 minutes. Turn over, and continue to cook for 5 more minutes. When the potato is soft, remove from the microwave, and cut in half lengthwise. Season with salt and pepper, and mash up the inside a little using a fork. Top the open sides with butter and 2 tablespoons of cheese. Return to the microwave, and cook for about 1 minute to melt the cheese.

Top with remaining cheese and sour cream, and serve.

# Smoky Potato Cheese Soup

## Ingredients

1 onion, chopped  
1/4 cup margarine  
2 (14.5 ounce) cans chicken broth  
6 potatoes, peeled and cubed  
1 pound smoked sausage  
1 pound processed cheese,  
cubed  
2 (12 fluid ounce) cans evaporated  
milk  
ground black pepper to taste  
1 tablespoon cornstarch

## Directions

Saute the onions in butter or margarine in a large pan.

Add the chicken broth and the cubed potatoes. Slice the smoked sausage into bite size pieces, and add to the soup. Simmer over medium heat until the potatoes are soft.

Using a potato masher, lightly mash the potato mixture to break up the cubes a little bit, but not mashing as completely as you would for mashed potatoes.

Add the cubed cheese, and stir until melted. Stir in the evaporated milk. Season with black pepper. The soup should be pretty thick, but you can thicken it further with a paste of cornstarch and water. Use about 1 tablespoon of cornstarch at a time, and add it to the soup until you have reached the desired thickness.

# Fluffy Potato Casserole

## Ingredients

2 cups mashed potatoes  
1 (8 ounce) package cream  
cheese, softened  
1 onion, chopped  
2 eggs, beaten  
1 tablespoon all-purpose flour  
1/4 teaspoon salt  
1/8 teaspoon ground black  
pepper  
1/2 (6 ounce) can French fried  
onions

## Directions

Preheat oven to 300 degrees F (150 degrees C). Grease a 1 1/2 quart casserole dish.

Combine mashed potatoes, cream cheese, onion, eggs, flour, salt and black pepper in an electric mixer. Beat 2 to 3 minutes at medium speed. Pour into prepared casserole dish. Spread fried onions evenly over the top.

Bake uncovered for 30 to 35 minutes.

# Russian Potato Salad

## Ingredients

5 large potatoes  
1 (16 ounce) package turkey hot dogs  
5 eggs  
5 large dill pickles, chopped  
1 bunch green onions, chopped  
1 (15 ounce) can baby peas, drained  
salt to taste  
1 cup mayonnaise

## Directions

Place the potatoes in a large pot, and fill with enough water to cover. Bring to a boil, and cook until a fork can be easily inserted and removed, about 20 minutes. Drain and cool slightly. During the last 10 minutes, boil the hot dogs and eggs. Drain everything, and set aside to cool.

Peel the potatoes, and cut into cubes. Chop hot dogs. Place everything in a large bowl, and mix in the pickles, onions and peas. Peel the eggs, and grate them on top of the salad. Add mayonnaise and salt to individual servings.

# Irish Potato Soup

## Ingredients

1 (1 pound) package bacon  
1 onion, chopped  
1 cup celery, chopped  
6 potatoes, scrubbed and cubed  
salt and pepper to taste  
2 (12 fluid ounce) cans evaporated milk

## Directions

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate, crumble, and set aside.

Cook and stir onion and celery in the remaining bacon grease over medium heat until the onion is translucent and tender. Drain excess grease, then stir in potatoes. Add water to cover all but 1 inch of the potatoes. Bring to a boil over medium-high heat, then reduce to medium-low, and simmer until potatoes are tender, about 15 minutes, stirring often. Stir in the evaporated milk, and continue cooking until warmed through. Season with salt and pepper. Stir in bacon just before serving.

# Pineapple Sweet Potato Souffle

## Ingredients

3 cups peeled, cubed sweet potatoes  
1/2 cup brown sugar  
1/4 cup margarine, softened  
2 eggs  
2 teaspoons vanilla extract  
1/4 cup milk  
  
1/4 cup all-purpose flour  
1/4 cup margarine, melted  
1 cup crushed pineapple, drained  
1/2 cup white sugar  
1 egg, lightly beaten

## Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 2-quart baking dish.

Place the sweet potatoes into a large pot and cover with water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain and allow to steam dry for a minute or two. Mash sweet potatoes in a large bowl. Stir in the brown sugar, 1/4 cup softened margarine, 3 eggs, vanilla extract, and milk. Beat until fluffy. Pour into prepared baking dish. Mix flour, 1/4 cup melted margarine, pineapple, white sugar, and 1 egg together in a bowl. Spoon over the sweet potato mixture.

Bake in the preheated oven until golden brown, about 40 minutes.

# Sweet Potato Crisp

## Ingredients

3 cups mashed cooked sweet potatoes  
1 cup white sugar  
2 eggs  
2 1/2 tablespoons butter, melted  
1/2 cup milk  
1/2 teaspoon salt  
1 teaspoon vanilla extract

1 cup packed light brown sugar  
1 cup coarsely chopped pecans  
1/2 cup all-purpose flour  
2 1/2 tablespoons melted butter

## Directions

Preheat the oven to 350 degrees F (175 degrees C). Butter a 9 inch square baking dish.

In a medium bowl, mix together the sweet potatoes, white sugar, eggs, 2 1/2 tablespoons melted butter, milk, salt and vanilla until well blended. Spread evenly in the prepared baking dish.

In a separate bowl, stir together the light brown sugar, pecans and flour. Stir in remaining 2 1/2 tablespoons of butter to make the crumb topping. Spread topping over the sweet potatoes.

Bake for 25 to 30 minutes in the preheated oven, until topping is browned and crispy.



# Montreal Steak Seasoned Mashed Potatoes

## Ingredients

3 pounds red potatoes, cut into chunks  
1/4 cup butter  
2 ounces cream cheese, cut into pieces  
1/4 cup milk  
2 tablespoons bacon bits  
1/2 cup shredded Colby-Monterey Jack cheese  
2 tablespoons Montreal steak seasoning  
1/2 teaspoon kosher salt, or to taste

## Directions

Place the potatoes into a large pot and cover with salted water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain.

Mash the potatoes with a potato masher; mash in butter and cream cheese. Stir in milk, bacon bits, Colby-Jack cheese, and steak seasoning. Season to taste with salt.

# Sweet Potatoes with Pecans and Sausage

## Ingredients

3 pounds sweet potatoes  
1 pound pork sausage  
2 tablespoons butter  
1/3 cup packed brown sugar  
3/4 cup chopped pecans  
1 teaspoon ground cinnamon

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Form sausage into round patties. Place patties in a large, deep skillet. Cook over medium high heat until brown. Drain and set aside.

Wash yams, prick with fork and place on baking sheet. Bake for 1 hour or until yams are soft. Set aside to cool.

Cut cooled yams into 1 to 2 inch cubes and place in 2 1/2 quart casserole dish. Add sausage, butter, brown sugar, pecans and cinnamon. Mix thoroughly, cover and bake for 30 to 40 minutes or until hot and bubbly.

# Mashed Sweet Potatoes and Pears

## Ingredients

2 pears, peeled and sliced  
1/2 cup dry white wine  
1/4 cup water  
3 sweet potatoes, peeled and cubed  
1 cup evaporated milk  
1/4 teaspoon vanilla extract  
1/4 cup brown sugar  
2 tablespoons butter  
1/2 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg

## Directions

Place the pears, wine, and water in a small saucepan and bring to a boil over high heat. Turn heat to medium-low and simmer until pears are soft, about 5-10 minutes. Remove pears from wine and reserve.

Place the sweet potatoes into a large pot and cover with water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain and allow to potatoes to steam dry for a minute or two.

Stir the reserved pears, evaporated milk, vanilla, brown sugar, butter, cinnamon, and nutmeg into the sweet potatoes and mash until smooth. Transfer to a serving dish and serve hot.

# Creamy Ham and Potatoes

## Ingredients

4 medium red potatoes, thinly sliced  
2 medium onions, finely chopped  
1 1/2 cups cubed fully cooked ham  
2 tablespoons butter or margarine  
2 tablespoons all-purpose flour  
1 teaspoon ground mustard  
1/2 teaspoon salt  
1/2 teaspoon pepper  
1 (10.75 ounce) can condensed cream of celery soup, undiluted  
1 1/3 cups water  
1 cup shredded Cheddar cheese

## Directions

In a slow cooker, layer potatoes, onions and ham. In a saucepan, melt butter. Stir in flour, mustard, salt and pepper until smooth. Combine soup and water; gradually stir into flour mixture. Bring to a boil; cook and stir for 2 minutes or until thickened and bubbly. Pour over ham. Cover and cook on low for 8-9 hours or until potatoes are tender. If desired, sprinkle with cheese before serving.

# Cheesy Baked Potatoes

## Ingredients

2 large russet potatoes  
1 egg, beaten  
2 tablespoons milk  
2 tablespoons mayonnaise  
3/4 cup shredded Cheddar cheese, divided  
1/4 teaspoon salt  
Dash pepper  
2 tablespoons sliced green onion  
2 bacon strips, cooked and crumbled

## Directions

Bake potatoes at 375 degrees F for 1 hour or until tender. When cool enough to handle, cut a thin slice off the top of each potato; scoop out pulp, leaving a thin shell. In a bowl, mash the pulp, egg, milk, mayonnaise, 1/2 cup of cheese, salt and pepper. Spoon into potato shells. Top with onion, bacon and remaining cheese.

Place in a small ungreased baking pan. Bake, uncovered, at 375 degrees F for 25-30 minutes or until heated through.

# Potato Cheese Calico Soup

## Ingredients

1 pound potatoes, thinly sliced  
1 cup sliced onion  
2 1/2 cups chicken broth  
1/2 cup milk  
1 cup fresh sliced mushrooms  
1/2 cup red bell pepper, diced  
1/2 cup chopped green onions  
1 cup freshly grated Asiago cheese  
salt and pepper to taste  
2 tablespoons chopped fresh parsley

## Directions

In 3 quart saucepan, combine potatoes, onions and broth. Bring to a boil, reduce heat to low and cook for 10 minutes or until potatoes are tender.

Transfer soup to a blender and puree. Return blended soup to saucepan and stir in milk, mushrooms, bell pepper and green onions.

Simmer over medium-low heat and add cheese, a few tablespoons at a time, continually stirring to ensure it melts. Season with salt and pepper, sprinkle with parsley and serve.

# Sweet Potato Pancakes

## Ingredients

1 pound sweet potatoes, peeled  
1/2 cup all-purpose flour  
1 teaspoon baking powder  
2 teaspoons white sugar  
1 teaspoon brown sugar  
2 teaspoons curry powder  
1 teaspoon ground cumin  
2 eggs, beaten  
1/2 cup vegetable oil for frying  
1/2 cup milk

## Directions

Shred the sweet potatoes, and place in a colander to drain for about 10 minutes. In a large bowl, stir together the flour, baking powder, white sugar, brown sugar, curry powder and cumin. Make a well in the center, and pour in eggs and milk. Stir until all of the dry ingredients have been absorbed. Stir in sweet potatoes.

Heat oil in a large skillet over medium-high heat. Drop the potato mixture by spoonfuls into the oil, and flatten with the back of the spoon. Fry until golden on both sides, flipping only once. If they are browning too fast, reduce the heat to medium. Remove from the oil, and keep warm while the other pancakes are frying.

# Sausage Potato Soup

## Ingredients

1 pound Bob Evans® Italian Sausage Roll  
2 tablespoons olive oil  
1 medium onion, chopped  
1/4 teaspoon black pepper  
1/4 teaspoon red pepper flakes  
1 (48 ounce) can sodium-free chicken broth  
1 (6 ounce) package precooked chicken strips, cut into pieces  
1 (20 ounce) package Bob Evans® Home Fries Diced Potatoes  
1 tablespoon parsley, chopped  
1 bunch fresh kale, washed, chopped into pieces

## Directions

In soup pot, crumble and brown sausage with olive oil over medium heat. Add onions and saute for 3-4 minutes longer. Add salt, peppers, broth, chicken pieces, potatoes and parsley. Bring to boil and immediately turn down to simmer. Simmer for 10 minutes add kale. Cover and simmer for an additional 10 minutes. Refrigerate leftovers.



# Pineapple Sweet Potatoes

## Ingredients

6 sweet potatoes  
1 (20 ounce) can crushed pineapple  
1 cup packed brown sugar  
1 pinch ground cinnamon  
1 pinch ground ginger  
1 pinch ground nutmeg  
1 pinch ground cloves

## Directions

Preheat oven to 350 degrees F (175 degrees C). Butter one 9x13 inch baking dish.

Bring a pot of salted water to a boil. Add potatoes; cook until tender but still firm. Drain, and transfer to a large bowl to cool. Peel and quarter.

In a sauce pan, combine pineapple, sugar, cinnamon, ginger, nutmeg and cloves. Bring to boil and reduce heat.

Arrange potatoes in a single layer in baking dish. Pour sauce over potatoes and bake for 45 minutes.

# Brian's German Potato Salad

## Ingredients

4 pounds red potatoes, halved  
1 pound Bacon, cut into 1/2-inch pieces  
1 cup chopped onion  
1/4 cup all-purpose flour  
1/4 cup white sugar  
1 1/2 teaspoons salt  
1 cup apple cider vinegar  
2 teaspoons celery seed  
2 tablespoons chopped fresh parsley

## Directions

Place the potatoes into a large pot and cover with salted water. Bring to a boil; reduce heat to medium-low, cover, and simmer until just tender, about 10 minutes. Drain and allow to steam dry for a minute or two; cut into 1/2-inch pieces and place into a large mixing bowl.

Meanwhile, stir the bacon and onion together in a large skillet over medium heat until the fat has rendered from the bacon and the onion is very tender but not brown, about 15 minutes. Stir in the flour, sugar, and salt; cook for 1 minute. Pour in the vinegar; bring to a simmer and cook until slightly thickened, about 5 minutes.

Pour the dressing over the potatoes and sprinkle with celery seed and parsley. Stir gently to combine. Serve hot.

# Sweet Potato, Carrot, Apple, and Red Lentil Soup

## Ingredients

1/4 cup butter  
2 large sweet potatoes, peeled and chopped  
3 large carrots, peeled and chopped  
1 apple, peeled, cored and chopped  
1 onion, chopped  
1/2 cup red lentils  
1/2 teaspoon minced fresh ginger  
1/2 teaspoon ground black pepper  
1 teaspoon salt  
1/2 teaspoon ground cumin  
1/2 teaspoon chili powder  
1/2 teaspoon paprika  
4 cups vegetable broth  
plain yogurt

## Directions

Melt the butter in a large, heavy bottomed pot over medium-high heat. Place the chopped sweet potatoes, carrots, apple, and onion in the pot. Stir and cook the apples and vegetables until the onions are translucent, about 10 minutes.

Stir the lentils, ginger, ground black pepper, salt, cumin, chili powder, paprika, and vegetable broth into the pot with the apple and vegetable mixture. Bring the soup to a boil over high heat, then reduce the heat to medium-low, cover, and simmer until the lentils and vegetables are soft, about 30 minutes.

Working in batches, pour the soup into a blender, filling the pitcher no more than halfway full. Hold down the lid of the blender with a folded kitchen towel, and carefully start the blender, using a few quick pulses to get the soup moving before leaving it on to puree. Puree in batches until smooth and pour into a clean pot. Alternately, you can use a stick blender and puree the soup right in the cooking pot.

Return the pureed soup to the cooking pot. Bring back to a simmer over medium-high heat, about 10 minutes. Add water as needed to thin the soup to your preferred consistency. Serve with yogurt for garnish.

# Confetti Scalloped Potatoes

## Ingredients

1/2 cup butter  
1/2 cup chopped green onion  
1 (16 ounce) package frozen hash brown potatoes, thawed  
1 (10.75 ounce) can condensed cream of mushroom soup  
1 1/3 cups milk  
1 cup shredded Cheddar cheese  
1 small green bell pepper, cut into thin strips  
1 dash pepper  
1 cup crushed cheese flavored crackers, divided

## Directions

Preheat oven to 375 degrees F (190 degrees C).

Melt butter in a large skillet over medium heat. Saute onion until tender. Stir in potatoes, soup, milk, cheese, bell pepper, black pepper, and 1/2 cup cracker crumbs. Transfer to a 2 quart casserole dish and top with remaining cracker crumbs.

Bake in preheated oven for 35 to 40 minutes.

# Campfire Baked Potatoes

## Ingredients

4 medium baking potatoes  
1/4 cup butter, softened

## Directions

Poke each potato several times all over with a fork. Smear each potato with 1 tablespoon of butter, then double wrap in aluminum foil. Bury the potatoes in the hot coals. Allow to cook for 30 to 60 minutes until soft.

# French Potato Salad

## Ingredients

9 potatoes  
1/2 cup vegetable oil  
1/4 cup tarragon vinegar  
1/4 cup beef consomme  
1/4 cup chopped green onions  
2 tablespoons chopped fresh  
parsley  
1 teaspoon salt  
1 teaspoon ground black pepper

## Directions

Bring a large pot of salted water to a boil. Add potatoes; cook until tender but still firm, about 15 minutes. Drain, and transfer to a large bowl. Cool slightly. Peel and slice into a large bowl.

In a small bowl, combine oil, vinegar, consomme, green onion, parsley, and salt and pepper.

Gently toss warm potatoes with dressing. Cover, and refrigerate several hours or overnight.

# Bacon-Wrapped Potatoes

## Ingredients

1 small onion, thinly sliced  
2 medium baking potatoes, halved lengthwise  
4 bacon strips

## Directions

Layer onion slices on cut side of two potato halves; top with other potato half. Wrap each potato with two bacon strips. Secure with toothpicks. Place on a lightly greased baking pan. Bake, uncovered, at 325 degrees F for 1 hour and 20 minutes or until potato is tender and bacon is crispy. Discard toothpicks.

# Savory Caribbean-Inspired Sweet Potato Cakes

## Ingredients

2 sweet potatoes, peeled and cut into 1-inch cubes  
1 tablespoon canola oil  
1 fresh jalapeno chile, seeded and finely chopped  
3 green onions with tops, thinly sliced  
2 cloves garlic, minced  
1 teaspoon brown sugar  
1/4 teaspoon allspice  
salt and pepper to taste  
1/4 cup canola oil

## Directions

Place the sweet potatoes in a pan, and fill with enough water to cover. Bring to a boil, and cook until potatoes are easily pierced with fork, about 10 minutes. Drain, place the potatoes in a mixing bowl, and mash.

Meanwhile, heat 1 tablespoon canola oil in a skillet over medium-high heat. Stir in the jalapeno pepper, green onions, and garlic. Cook and stir until the vegetables are soft, about 5 minutes. Stir the vegetables, brown sugar, and allspice into the mashed sweet potatoes. Season to taste with salt and pepper.

Form the sweet potato mixture into 12 slightly flattened cakes about 2 to 2 1/2 inches in diameter using your hands or large spoons. Place on a plate.

Heat 1/4 cup canola oil in a skillet over medium-high heat. Place the sweet potato cakes in the skillet, four at a time, and cook, turning once, until golden brown on each side, 6 to 8 minutes. Add more oil if needed.



# Cottage Cheese Potatoes

## Ingredients

5 potatoes, peeled and cubed  
1 small onion, chopped  
1 1/2 cups chive-flavored cottage cheese  
1 cup sour cream  
1 cup shredded Cheddar cheese

## Directions

Place potatoes in a large pot of water and boil until tender when pierced with a fork.

Preheat oven to 350 degrees F (175 degrees C). Butter a 9x3 inch casserole dish.

In a large mixing bowl, combine potatoes, onion, cottage cheese, and sour cream. Transfer mixture to the prepared casserole dish. Top with Cheddar cheese.

Bake at 350 degrees F (175 degrees C) for 30 to 40 minutes.

# Ruth's Red Lentil and Potato Soup

## Ingredients

2 tablespoons unsalted butter  
1 large sweet onion, chopped  
4 stalks celery, chopped  
4 medium red potatoes, chopped  
1 carrot, chopped  
3 cloves garlic  
1/4 teaspoon ground allspice  
1/4 teaspoon cumin seeds  
1/4 teaspoon cayenne pepper  
1/8 teaspoon ground cloves  
1 dash pepper  
1 quart vegetable broth  
1 1/2 cups dry red lentils  
2 cups water  
1 cup roughly chopped kale  
1/4 cup chopped fresh cilantro  
1 teaspoon file powder

## Directions

Melt the butter in a large saucepan over medium heat. Stir in the onion and celery. Cook until tender. Mix in the potatoes, carrot, and garlic. Continue to cook and stir about 5 minutes, until the potatoes are well coated with butter. Season the mixture with allspice, cumin, cayenne pepper, cloves, and pepper.

Pour in the vegetable broth, and mix in the lentils. Add water, increasing the amount as necessary to cover all ingredients. Bring to a boil, reduce heat, and stir in the kale. Cook, stirring occasionally, 35 to 45 minutes, until the lentils are tender. Mix in the cilantro and file powder. Continue cooking about 5 minutes, or to desired thickness.

# Cream of Chicken and Potato Soup

## Ingredients

- 1/2 cup butter
- 1/2 cup all-purpose flour
- 1 onion, chopped
- 1 bunch chopped fresh chives
- 2 quarts heavy cream
- 2 cups water
- 1 quart milk
- 3 teaspoons ground cumin
- 2 teaspoons salt
- 2 teaspoons ground black pepper
- 2 teaspoons garlic powder
- 2 teaspoons dried thyme
- 4 potatoes, peeled and cubed
- 1 pound skinless, boneless chicken breast halves - cut into cubes
- 3 tablespoons chopped fresh parsley

## Directions

Melt the butter in a large pot over medium heat. Stir in the flour until absorbed thoroughly by the butter. Add the onion and chives and saute for 5 minutes. Pour in the cream, water, milk, cumin, salt, ground black pepper, garlic powder, thyme, potatoes and chicken. Reduce heat to low and let simmer for 1 hour. Remove from heat, let cool slightly, pour into individual bowls and garnish each with parsley.

# Garlic New Potatoes

## Ingredients

1 (14 ounce) can Swanson®  
Seasoned Chicken Broth with  
Roasted Garlic  
4 cups small new potatoes cut in  
half

## Directions

Place broth and potatoes in saucepan. Heat to a boil. Cover.

Cook over low heat 15 minutes or until tender. Drain.

# Spicy Sweet Potato Chips

## Ingredients

2 tablespoons olive oil  
2 tablespoons maple syrup  
1/4 teaspoon cayenne pepper  
3 large sweet potato, peeled and  
cut into 1/4-inch slices  
salt and pepper to taste

## Directions

Preheat oven to 450 degrees F (230 degrees C). Line a baking sheet with aluminum foil.

Stir together olive oil, maple syrup, and cayenne pepper in a small bowl. Brush the sweet potato slices with the maple mixture and place onto the prepared baking sheet. Sprinkle with salt and pepper to taste.

Bake in preheated oven for 8 minutes, then turn the potato slices over, brush with any remaining maple mixture, and continue baking until tender in the middle, and crispy on the edges, about 7 minutes more.

# Twice Baked Cheesy Potatoes

## Ingredients

5 potatoes  
4 ounces American cheese, sliced  
into strips  
1 tablespoon butter  
3/4 cup sour cream

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Bake potatoes for 1 hour or until soft.

In a microwave safe bowl, combine the cheese and butter. Cook in microwave for 1 1/2 minutes or until melted. Add sour cream and mix together.

Cut potatoes in half, scoop out insides while being careful not to tear the skins. Add to cheese mixture and mix together until smooth.

Stuff potato mixture back into potato shells and bake at 350 degrees F (175 degrees C) for 10 minutes.

# Potato and Broccoli Casserole

## Ingredients

1 head fresh broccoli, cut into florets  
6 large potatoes, cubed  
2 (10.75 ounce) cans condensed cream of broccoli soup  
2 1/2 cups shredded Cheddar cheese  
1 cup sour cream  
1 teaspoon Dijon-style prepared mustard  
1 cup crushed saltine crackers

## Directions

Preheat oven to 325 degrees F (165 degrees C). Lightly grease a 3 quart casserole dish.

In a large bowl, mix together cream soups, cheddar cheese, sour cream, and mustard. Stir in potatoes and broccoli. Spoon into prepared casserole dish. Top with crushed crackers.

Bake for 45 minutes to 1 hour, or until potatoes are tender.

# Potato Soup with Fish and Cheese

## Ingredients

4 tablespoons margarine  
1 teaspoon paprika  
2 small onion, chopped  
4 cups water  
10 potatoes, diced  
2 cups half-and-half cream  
1/2 pound cod fillets, cubed  
2 eggs, lightly beaten  
1 1/2 cups shredded Muenster  
cheese  
salt to taste

## Directions

Melt the butter or margarine in a large saucepan, and add the paprika. Saute the onions in this mixture until they are soft. Add the water, bring it to the boil, and add the potatoes. Simmer gently until the potatoes are almost done. Depending on the size of the potatoes it may be necessary to add more water during cooking.

Add cream or milk and the fish; continue cooking, stirring occasionally, until potatoes begin to fall apart. If they remain very firm, mash them gently in the pan with a masher or wooden spoon.

Add a little of the potato mixture to the beaten eggs, and then stir eggs into the soup. Remove from heat, and stir in the cheese. Correct the seasoning, and serve at once.



# Bratwurst, Potato and Cabbage Soup

## Ingredients

16 ounces bratwurst, casings removed  
2 potatoes, peeled and cubed  
1 onion, chopped  
2 cups water  
1 medium head cabbage, chopped  
3 cups milk, divided  
3 tablespoons all-purpose flour  
4 ounces Swiss cheese, diced

## Directions

In a large skillet over medium high heat, saute the sausage for 10 minutes, or until browned and crumbled. Drain well and discard the fat.

In a large pot over high heat, combine the browned sausage, potatoes, onion and water. Bring to a boil, reduce heat to low and simmer for 20 minutes. Add the cabbage, return to a boil, reduce heat and simmer for another 20 minutes. Add 2 1/2 cups of the milk and heat slowly to just under a boil. (Note: Don't try to do this too fast, or the milk will burn on the bottom of the pot.)

In a separate small bowl, mix the flour with the remaining milk, and add to the pot slowly, stirring constantly, so that the flour does not clump. (Note: Make sure you get out all the lumps because they will not cook out on their own.)

When the mixture in the pot thickens, add the cheese and stir off and on until the cheese has melted.

# Spinach, Potato, and Nutmeg Soup

## Ingredients

1 tablespoon vegetable oil  
1 onion, chopped  
1 1/2 quarts water  
1 cube chicken bouillon  
2 cups fresh spinach  
4 small potatoes, peeled and halved  
ground nutmeg to taste  
1/2 cup milk  
salt and pepper to taste

## Directions

Heat the oil in a skillet over medium heat. Cook and stir the onion until tender.

In a saucepan, bring the water to a boil. Reduce heat to low, and dissolve the bouillon cube in the water.

In a blender or food processor, blend the onion, spinach, potatoes, nutmeg, and about 2 cups of the bouillon until thick and smooth.

Blend the potato mixture into the saucepan with the remaining bouillon. Bring to a boil, reduce heat, and simmer 20 minutes. Stir in the milk, and continue cooking 10 minutes. Season with salt, pepper, and more nutmeg to taste. Thus the soup is complete.

# Deep Dish Potato and Pumpkin Pie

## Ingredients

1 small sugar pumpkin  
2 large russet potatoes  
1 1/2 cups all-purpose flour  
1/2 teaspoon salt  
1/2 cup butter  
4 tablespoons ice water  
1 tablespoon olive oil  
2 cups chopped onion  
2 cloves garlic  
1 1/3 cups fresh corn kernels  
6 ounces shredded Monterey Jack cheese  
2 teaspoons chopped fresh thyme  
1/8 teaspoon ground allspice  
1/2 teaspoon salt  
freshly ground black pepper

## Directions

Preheat the oven to 400 degrees F (200 degrees C).

Split the pumpkin in half, spoon out the seeds and place the pumpkin halves face down on a baking sheet. Split the potatoes lengthwise and place on the pan with the pumpkin. Bake the pumpkin and potatoes for 1 hour. Remove them from the oven and let them cool. When the pumpkin has cooled, spoon out the flesh and put it into a large bowl. Cut the potato into 1/2 inch cubes.

To make the dough in a food processor fitted with a steel blade, put the flour and salt into the processor. Add the butter. Run the machine in spurts until the butter is in bits no bigger than pea-size. Add 4 tablespoons ice water, and run the machine in spurts again just enough to bring the dough together. Turn the dough onto a work surface and knead it with your hands until the dough is soft and smooth, handling the dough as little as possible. Form it into a flattened ball. Chill the dough for at least 30 minutes.

Preheat the oven to 375 degrees F (190 degrees C). On a floured surface, roll out the dough, and use it to line the bottom and sides of either a 9 inch square baking pan or a large deep dish pie pan. Pierce the dough with a fork in three places. Line the sides of the pan with aluminum foil, and crimp the foil gently to hold the dough in place.

Bake the crust for 15 minutes. Remove the pan from the oven. Reduce the heat to 350 degrees F (175 degrees C). While the crust bakes, make the filling.

Heat the oil in a large skillet over medium heat. Add the onions, and cook them, stirring frequently, until they soften, about 5 minutes. Add the garlic, and cook for 3 to 4 minutes more, stirring frequently. Add the corn and cook for 2 more minutes. Remove the skillet from the heat.

Stir in the pumpkin, potato, cheese, thyme, allspice, salt, and pepper. Mix well, then spoon into pre-baked pie shell.

Bake the pie at 350 degrees F (175 degrees C) for 30 minutes or until veggies and cheese are piping hot. Serve immediately.

# Shredded Potato Quiche

## Ingredients

1 (16 ounce) package frozen shredded hash brown potatoes, thawed  
1/4 cup butter, melted  
5 eggs, lightly beaten  
1 1/2 cups shredded Swiss cheese  
1 cup cooked ham  
1/4 cup milk  
salt and pepper to taste

## Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a 9 inch pie pan.

Press potatoes into greased pie plate. Brush with melted butter. Bake in preheated oven until lightly browned, about 10 to 15 minutes.

In a large bowl, stir together beaten eggs, milk, cheese, ham, salt and pepper. Pour egg mixture into baked crust.

Bake in preheated oven until center is set, about 20 minutes. The quiche will be browned on top and a knife inserted into the center will come out clean.

# Dilled Creamed Potatoes

## Ingredients

2 pounds new potatoes  
2 tablespoons olive oil  
1 small onion, diced  
3 cloves garlic, minced  
1 quart heavy cream  
1 cup chopped fresh dill  
salt and pepper to taste

## Directions

Place the potatoes in a large pot with enough water to cover. Bring to a boil, and cook 15 minutes, or until tender.

Heat the olive oil in a skillet over medium heat, and cook the onion and garlic until tender.

Drain potatoes, and return to the pot. Pour in the cream, and mix in the onion, garlic, and dill. Bring to a boil, reduce heat to low, and simmer 20 minutes, stirring occasionally, until thickened. Season with salt and pepper.

# Country-Italian Chicken and Potatoes

## Ingredients

2 tablespoons olive oil  
1 pound boneless, skinless chicken breasts, cut into 1-inch cubes  
2 cloves garlic, finely chopped  
2 medium potatoes, cut into 1-inch cubes  
1 medium green or red bell pepper, cut into large pieces  
1 (26 ounce) jar Ragu® Old World Style® Pasta Sauce  
1 teaspoon dried basil leaves, crushed

## Directions

Heat olive oil in 12-inch skillet over medium-high heat and cook chicken with garlic until chicken is thoroughly cooked. Remove chicken and set aside.

Add potatoes and bell pepper in same skillet. Cook over medium heat, stirring occasionally, 5 minutes. Stir in remaining ingredients. Bring to a boil over high heat. Reduce heat to low and simmer covered, stirring occasionally, 35 minutes or until potatoes are tender. Return chicken to skillet and heat through.

# Potato Chip Cookie Mix in a Jar

## Ingredients

1 cup white sugar  
1 1/2 cups crushed potato chips  
2/3 cup chopped pecans  
2 1/2 cups all-purpose flour  
1 teaspoon baking powder

## Directions

In a small bowl, stir together the flour and baking powder. Layer ingredients in order given in a 1 quart "wide mouth" canning jar. It will be a tight fit. Press each layer firmly in place before adding next ingredient. Decorate the jar and attach a tag with the following directions:

Empty jar of cookie mix into large mixing bowl. Mix thoroughly. Add: 2 sticks butter, softened and 1 teaspoon vanilla. Mix until blended completely. Shape into balls the size of walnuts. Flatten. Bake at 350 degrees F (175 degrees C) for 14 to 18 minutes until edges are very lightly browned. Cool 5 minutes on the cookie sheets. Remove cookies to wire racks to cool completely.

# Chipotle Sweet Potatoes

## Ingredients

2 sweet potatoes, peeled and cubed  
1/4 cup softened butter  
2 chipotle peppers in adobo sauce, chopped  
2 tablespoons adobo sauce from chipotle peppers  
2 tablespoons half-and-half cream  
salt to taste

## Directions

Place the sweet potatoes into a large pot and cover with salted water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain and allow to steam dry for a minute or two.

Place the potatoes into a bowl and add the butter, chipotle chiles, adobo sauce, and half-and-half. Mash well with a potato masher, and season to taste with salt to serve.



# Bacon Potato Bundles

## Ingredients

4 large baking potatoes, peeled and quartered  
8 slices onion  
8 green peppers, sliced  
4 bacon strips  
salt and pepper to taste

## Directions

Place the potatoes on four pieces of greased heavy-duty aluminum foil. Place onion and green pepper between potato quarters; top with bacon. Sprinkle with salt and pepper. Wrap in foil. Grill, covered, over medium-high heat for 40-50 minutes or until the potatoes are tender, turning once.

# Savory Grilled Potatoes

## Ingredients

1/4 cup mayonnaise  
1 tablespoon grated Parmesan cheese  
1 garlic clove, minced  
1/2 teaspoon minced fresh parsley  
1/4 teaspoon salt  
1/4 teaspoon paprika  
1/4 teaspoon pepper  
2 medium baking potatoes, cut into 1/4 inch slices  
1 small onion, sliced and separated into rings  
2 tablespoons butter

## Directions

In a large bowl, combine the first seven ingredients. Add potatoes and onion; toss gently to coat. Spoon onto a double thickness of greased heavy-duty foil (about 18 in. square). Dot with butter. Fold foil around potato mixture and seal tightly. Grill, covered, over medium heat for 30-35 minutes or until potatoes are tender, turning once.

# Potato Cake

## Ingredients

- 1 potato, cubed
- 1 cup butter
- 2 cups packed brown sugar
- 4 eggs
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon ground cinnamon
- 1 teaspoon ground nutmeg
- 1/2 teaspoon ground cloves
- 1 cup milk
- 1 (1 ounce) square semisweet chocolate, melted
- 1 cup chopped pecans

## Directions

Preheat oven to 350 degrees F (175 degrees C). Bring a saucepan of water to a boil. Add potato and cook until tender but still firm, about 15 minutes. Drain, cool and mash. Grease and flour a 10 inch Bundt pan.

Cream butter, gradually add brown sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Beat in mashed potatoes.

Combine flour, baking powder, cinnamon, nutmeg, and cloves; add to creamed mixture alternately with milk, beginning and ending with flour mixture. Stir in melted chocolate and pecans. Pour batter into a prepared 10 inch Bundt pan.

Bake at 350 degrees F (175 degrees C) for 1 hour or until cake tests done. Cool in pan 20 minutes; remove cake from pan, and cool completely before serving.

# Corny Ham and Potato Scallop

## Ingredients

5 potatoes, peeled and cubed  
1 1/2 cups cubed cooked ham  
1 (15 ounce) can whole kernel corn, drained  
1/4 cup chopped green bell pepper  
2 teaspoons instant minced onion  
1 (10.75 ounce) can condensed Cheddar cheese soup  
1/2 cup milk  
3 tablespoons all-purpose flour

## Directions

In a slow cooker, combine potatoes, ham, corn, green pepper, and onion. In a small bowl, stir together soup, milk, and flour until smooth. Pour soup mixture over ham and vegetables, and stir gently to coat.

Cover, and cook on Low for about 8 hours, or until potatoes are tender.

# Eureka Potato Salad

## Ingredients

8 potatoes, peeled and cubed  
1 cup sour cream  
1/2 cup creamy salad dressing, e.  
g. Miracle Whip Б„Ÿ  
1/2 cup shredded Monterey Jack  
cheese  
2 hard-cooked eggs, peeled and  
chopped  
salt and pepper to taste

## Directions

Place the potatoes into a large pot, and fill with enough water to cover. Bring to a boil, and cook for about 10 minutes, or until easily pierced with a fork. Drain, and set aside to cool.

In a serving bowl, mix together the sour cream, salad dressing, shredded cheese and hard-cooked eggs. When the potatoes are cool, stir into the dressing. If you like it creamier, mix longer. Season with salt and pepper to taste.

# Sweet Potato Soup

## Ingredients

2 sweet potatoes  
2 white potatoes  
1 turnip  
1/2 cup heavy whipping cream  
6 cups chicken broth  
1 tablespoon brown sugar  
1 1/2 teaspoons ground nutmeg  
2 tablespoons margarine  
salt to taste  
ground black pepper to taste

## Directions

Peel and cut vegetables into small, uniform pieces. Place in a pot, and cover with the chicken stock; use only the amount of stock needed to cover. Bring to a boil, and cook until vegetables are tender.

Place vegetables and liquid into a food processor. Puree.

Return pureed vegetables to the saucepan. Slowly stir in the cream, brown sugar, nutmeg, and butter. Add salt and pepper to taste.

# Onion Potato Pie

## Ingredients

8 cups frozen shredded hash brown potatoes, thawed  
6 tablespoons butter, divided  
3/4 teaspoon salt, divided  
1 cup diced sweet onion  
1/4 cup chopped sweet red pepper  
1 cup shredded Cheddar cheese  
3 eggs, lightly beaten  
1/3 cup milk

## Directions

Gently squeeze potatoes to remove excess water. Melt 5 tablespoons butter; add to potatoes along with 1/2 teaspoon salt. Press in bottom and up sides of a greased 9-in. pie plate to form a crust. Bake at 425 degrees F for 25-30 minutes or until edges are browned. Cool to room temperature.

In a saucepan over medium heat, saute the onion and red pepper in remaining butter until tender, about 6-8 minutes. Spoon into crust; sprinkle with cheese. Combine the eggs, milk and remaining salt; pour over onion mixture.

Bake at 350 degrees F for 20-25 minutes or until a knife inserted near the center comes out clean. Let stand 5 minutes before serving.

# Potato Chowder Soup I

## Ingredients

2 cups peeled and diced potatoes  
1/2 cup diced carrots  
1/2 cup diced celery  
1/4 cup chopped onion  
1 teaspoon salt  
1/4 cup butter  
2 cups milk  
1/4 cup all-purpose flour  
2 (15 ounce) cans whole kernel corn, drained  
2 1/2 cups shredded Cheddar cheese

## Directions

Place potatoes, carrots, celery, onion and salt in a large pot with water to cover. Bring to a boil, reduce heat and simmer 20 minutes.

Meanwhile, combine butter, milk and flour in a small saucepan over medium-low heat. Stir constantly until smooth and thick.

Pour milk mixture into cooked vegetables. Stir in corn and cheese until cheese is melted. Serve.



# Roasted Garlic Mashed Potatoes

## Ingredients

1 medium head garlic  
1 tablespoon olive oil  
2 pounds russet potatoes, peeled and quartered  
4 tablespoons butter, softened  
1/2 cup milk  
salt and pepper to taste

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Drizzle garlic with olive oil, then wrap in aluminum foil. Bake in preheated oven for 1 hour.

Bring a large pot of salted water to a boil. Add potatoes, and cook until tender, about 15 minutes. Drain, cool and chop. Stir in butter, milk, salt and pepper.

Remove the garlic from the oven, and cut in half. Squeeze the softened cloves into the potatoes. Blend potatoes with an electric mixer until desired consistency is achieved.

# Cheesy Potato Salad

## Ingredients

2 1/2 pounds red potatoes, cubed  
1 cup sour cream  
1/2 cup mayonnaise  
1/4 cup white sugar  
1/2 bunch green onions, chopped  
1 cup shredded Cheddar cheese  
1 tablespoon real bacon bits

## Directions

Place the potatoes into a pot, and fill with enough water to cover. Bring to a boil, and cook for about 10 minutes, or until easily pierced with a fork. Drain, and set aside to cool.

In a large bowl, mix together the sour cream, mayonnaise, sugar, half of the onions, and half of the cheese. Gently stir in the cooled potatoes. Top with remaining cheese and onions, and sprinkle bacon bits over the top.

# Oven-Fried Potatoes

## Ingredients

12 medium potatoes, peeled and cubed  
1/4 cup grated Parmesan cheese  
2 teaspoons salt  
1 teaspoon garlic powder  
1 teaspoon paprika  
1/2 teaspoon pepper  
1/3 cup vegetable oil

## Directions

Place potatoes in two large resealable plastic bags. Combine the Parmesan cheese and seasonings; add to potatoes and shake to coat. Pour oil into two 15-in. x 10-in. x 1-in. baking pans; pour potatoes into pans. Bake, uncovered, at 375 degrees F for 40-50 minutes or until tender.

# Spinach and Sweet Corn Mashed Potatoes

## Ingredients

1 1/2 pounds new potatoes,  
scrubbed and quartered  
1/4 teaspoon salt  
1/2 cup butter, softened  
1/2 cup heavy cream  
salt and pepper to taste  
1 tablespoon olive oil  
1 1/2 cups whole kernel corn  
1 (10 ounce) package fresh  
spinach, stems removed  
1 1/2 teaspoons minced garlic

## Directions

Place potatoes in a pot and cover with water. Bring to a boil and add 1/4 teaspoon salt. Boil until potatoes are tender, about 15 minutes. Drain water and mash potatoes together with butter and heavy cream until light and fluffy. Season with salt and pepper to taste.

Heat a large skillet over medium heat. Pour in olive oil and saute corn 2 to 3 minutes. Stir spinach and garlic into skillet and saute an additional 1 minute, until spinach is wilted. Fold mixture into mashed potatoes. Adjust seasonings and serve immediately.

# Bratwurst Potato Skillet

## Ingredients

2 tablespoons vegetable oil  
2 medium red potatoes, cut into  
1/4 inch slices  
2 fully cooked bratwurst, cut into  
1 inch pieces  
1 small onion, chopped  
1/3 cup chopped green pepper  
2 tablespoons soy sauce  
1 tablespoon orange juice  
1/2 teaspoon dried basil  
1/4 teaspoon salt  
Dash pepper

## Directions

In a heavy skillet, heat oil over medium-high heat. Add the potatoes; cover and cook for 6 minutes or until browned and crisp-tender, stirring occasionally.

Add bratwurst, onion and green pepper. Cook and stir for 5 minutes or until meat is heated through and vegetables are crisp-tender.

Combine the soy sauce, orange juice, basil, salt and pepper; add to the skillet. Cook and stir 1-2 minutes longer or until meat and vegetables are evenly coated.

# Sage Mashed Potatoes

## Ingredients

4 medium potatoes, peeled and cut into 1/8-inch slices  
1 medium onion, chopped  
1/4 cup water  
2 tablespoons olive or canola oil  
1 tablespoon minced fresh sage  
1/2 teaspoon salt  
1/8 teaspoon pepper  
1/2 cup reduced-fat plain yogurt

## Directions

In a greased 11-in. x 7-in. x 2-in. baking dish, layer the potatoes and onion. Combine the water, oil, sage, salt and pepper; pour over potato mixture. Cover and bake at 450 degrees F for 45-50 minutes or until potatoes are tender, stirring twice. Transfer to a mixing bowl; add yogurt and mash.

# Pesto Pasta with Green Beans and Potatoes

## Ingredients

1/2 pound dry penne pasta  
4 red potatoes, cut into 1/4 inch slices  
1/4 pound fresh green beans, cut into 2 inch pieces  
1 tablespoon olive oil  
1 clove garlic, minced  
salt and pepper to taste  
1/2 cup plain yogurt  
1/3 cup pesto  
1/4 cup grated Parmesan cheese

## Directions

Bring a large pot of lightly salted water to a boil, and cook the penne pasta for 8 to 10 minutes, until al dente. Remove from heat, drain, and return to the pot.

Bring a medium saucepan of water to a boil, and cook the potatoes about 7 minutes. Place the green beans in the saucepan with the potatoes. Continue cooking about 3 minutes. Drain the partially cooked potatoes and green beans, and set aside.

Heat the olive oil in a large skillet over medium heat, and saute the garlic about 1 minute. Stir in the potatoes and green beans. Season with salt and pepper. Cook and stir until potatoes and beans are tender and lightly browned.

Toss the potato mixture into the pot with the drained pasta. Mix in the yogurt, pesto, and Parmesan cheese. Reserve a little Parmesan to sprinkle on top when serving.

# Pittsburgh Potatoes

## Ingredients

7 potatoes, scrubbed  
2 cups processed cheese food  
(such as Velveeta®), cubed  
1/4 cup butter or margarine  
1 1/2 cups sour cream  
1/3 cup finely chopped yellow  
onions  
1 teaspoon salt  
1/4 teaspoon pepper  
2 tablespoons butter or margarine  
paprika

## Directions

Preheat an oven to 350 degrees F (175 degrees C).

Place the potatoes into a large pot and fill with enough water to cover. Bring to a boil, and cook until tender enough to pierce with a fork; drain, and cut into cubes.

Melt cheese and 1/4 cup butter in a large saucepan over medium low heat, stirring frequently. Remove the pan from the heat; stir in the sour cream, onion, salt, and pepper. Stir the potatoes into the cheese mixture, and transfer to a 2 quart casserole dish. Dot the top of the potatoes with the remaining 2 tablespoons of butter, and sprinkle with paprika.

Bake in preheated oven until hot, about 30 minutes. Cool before serving.



# Roasted Garlic Potato Soup

## Ingredients

6 potatoes, peeled and cut into 1 inch pieces  
2 tablespoons olive oil, divided  
1/2 teaspoon ground black pepper  
1 onion, chopped  
6 cloves garlic, peeled  
3 cups chicken broth  
1 cup water  
1 cup whole milk  
salt to taste

## Directions

Preheat oven to 425 degrees F (220 degrees C).

Place potatoes in a shallow roasting pan and drizzle with 1 tablespoon olive oil. Sprinkle with pepper; stir to coat. Bake for 25 minutes, or until potatoes are browned. Reserve 1 cup of roasted potatoes.

In a 3 quart saucepan heat remaining oil; saute onions for 5 minutes. Add potatoes and garlic and stir in broth and water. Bring to a boil, reduce heat and simmer, uncovered, for 20 minutes.

Spoon half of broth mixture into a blender; blend until nearly smooth. Repeat with remaining mixture; return all to pot. Stir in milk and season with salt to taste. Ladle into bowls and top with reserved roasted potatoes.

# Blueberry Potato Cake

## Ingredients

- 1 large potato, peeled and cubed
- 1 cup shortening
- 2 cups white sugar
- 4 eggs
- 2 teaspoons vanilla extract
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 2 cups blueberries

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Bring a small pot of water to boil, add potato and let it boil until tender (approximately 10 minutes). Drain well, then mash. Set aside 1 cup.

Sift together the flour, baking powder and salt. Stir in the blueberries to coat them in the flour mixture. Set aside.

In a large bowl, cream together the shortening and sugar until light and fluffy. Mix in the warm mashed potato. Beat in the eggs one at a time, then stir in the vanilla. Stir in the flour mixture with the blueberries, mixing just until incorporated.

Pour batter into prepared pan. Bake in the preheated oven for 45 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

# Potato Crunchy Tenders

## Ingredients

1/2 cup vegetable oil for frying  
1 1/2 cups milk  
1 egg  
1 (7.6 ounce) package garlic  
flavored instant mashed potatoes  
2 teaspoons salt  
2 teaspoons ground black pepper  
1 1/2 pounds chicken tenders

## Directions

Heat the oil in a large skillet over medium heat.

While the oil is heating, beat the milk and egg together in a bowl. In another bowl, stir together the instant mashed potatoes, salt, and pepper.

Stir the chicken tenders with the milk mixture to coat thoroughly, then shake off excess milk and dip each tender into the potato flakes. Place the breaded tenders into the hot oil, and fry until golden brown, 7 to 10 minutes. Remove from oil and drain on paper towels.

# Green Beans and Potatoes

## Ingredients

3 cups thinly sliced potatoes  
2 cups frozen green beans  
1/2 teaspoon dried thyme  
1/4 teaspoon ground black pepper  
1 teaspoon vegetarian Worcestershire sauce  
1 cup vegetable broth, divided  
1 teaspoon cornstarch  
1/4 cup chopped fresh parsley

## Directions

In a large skillet over medium-high heat combine potatoes, green beans, thyme, pepper, Worcestershire sauce and 3/4 cup of broth. Bring to a boil; reduce heat to medium-low, cover and simmer 15 to 20 minutes or until vegetables are tender.

In a small bowl blend remaining broth and cornstarch. Stir in parsley; add to potato mixture. Cook, stirring, until bubbly and thickened.

# Coconut Sweet Potatoes

## Ingredients

1 1/2 pounds sweet potatoes  
1/3 cup crushed pineapple  
2 tablespoons butter, melted  
1 tablespoon orange juice  
1 egg, beaten  
1 teaspoon salt  
1/4 teaspoon ground mace  
1/8 teaspoon ground ginger  
1/3 cup flaked coconut  
1/3 cup finely chopped pecans  
2 tablespoons brown sugar

## Directions

Place sweet potatoes in a Dutch oven; cover with water. Bring to a boil. Reduce heat; cover and cook for 30-35 minutes or until tender. Drain; cool slightly.

Peel the potatoes and place in a large mixing bowl; mash. Add the pineapple, butter, orange juice, egg, salt, mace and ginger; mix well. Transfer to a greased 11-in. x 7-in. x 2-in. baking dish. Bake, uncovered, at 400 degrees F for 20-30 minutes or until heated through.

Combine the coconut, pecans and brown sugar; sprinkle over the top. Bake 8-10 minutes longer or until topping is lightly browned.

# Ham N Cheese Potato Bake

## Ingredients

1 (24 ounce) package frozen  
O'Brien hash brown potatoes  
2 cups cubed fully cooked ham  
3/4 cup shredded Cheddar  
cheese, divided  
1 small onion, chopped  
2 cups sour cream  
1 (10.75 ounce) can condensed  
cheddar cheese soup, undiluted  
1 (10.75 ounce) can condensed  
cream of potato soup, undiluted  
1/4 teaspoon pepper

## Directions

In a large bowl, combine potatoes, ham, 1/2 cup cheese and onion. In another bowl, combine sour cream, soups and pepper; add to potato mixture and mix well.

Transfer to a greased 3-qt. baking dish. Sprinkle with remaining cheese. Bake, uncovered, at 350 degrees F for 60-65 minutes or until bubbly and potatoes are tender. Let stand for 10 minutes before serving.

# Lemon Horseradish New Potatoes

## Ingredients

1/4 cup butter  
1/2 teaspoon salt  
1/4 teaspoon pepper  
2 tablespoons prepared horseradish  
2 tablespoons fresh lemon juice  
1 1/2 pounds small new potatoes, unpeeled

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Melt butter in a 2 quart casserole dish in the oven. Stir in salt, pepper, horseradish and lemon juice. Place potatoes in dish and toss to coat with butter mixture.

Cover and bake in preheated oven for 1 hour, or until potatoes are tender.

# Rum and Sweet Potato Casserole

## Ingredients

3 cups mashed sweet potatoes  
1 cup white sugar  
2 eggs, beaten  
1/2 cup milk  
1 teaspoon vanilla extract  
1/2 cup butter, melted  
1/3 cup dark rum  
1 cup brown sugar  
1 cup chopped pecans  
1/3 cup self-rising flour  
1/3 cup butter, melted

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

In a large bowl, mix the sweet potatoes and sugar. Stir in the eggs. Mix in milk, vanilla extract, and 1/2 cup melted butter. Gradually stir in the rum until well blended. Transfer the mixture to the prepared baking dish.

In a medium bowl, mix the brown sugar, pecans, flour, and 1/3 cup melted butter. Sprinkle this mixture over the mashed sweet potato mixture.

Bake 30 minutes in the preheated oven. Allow to sit at least 10 minutes before serving.



# Teriyaki Potatoes

## Ingredients

1 1/2 pounds small red potatoes,  
quartered  
1 tablespoon butter or margarine  
1 tablespoon teriyaki or soy sauce  
1/4 teaspoon garlic salt (optional)  
1/4 teaspoon Italian seasoning  
1 dash black pepper  
1 dash cayenne pepper

## Directions

Place potatoes in an ungreased 1-1/2-qt. microwave-safe dish. Dot with butter. Add remaining ingredients; toss to coat. Cover and microwave on high for 12-15 minutes or until potatoes are tender, stirring twice.

# Sri Lankan Potato Curry II

## Ingredients

1/2 pound potatoes, peeled and cut into 1 1/2-inch cubes  
1 teaspoon salt  
1 cup coconut cream  
3 green chile peppers, chopped  
4 fresh curry leaves  
1/2 teaspoon cayenne pepper  
3/4 teaspoon saffron powder  
1 clove garlic, minced  
1/2 cup water

## Directions

Combine the potatoes, salt, coconut cream, green chiles, curry leaves, cayenne pepper, saffron powder, garlic, and water in a saucepan. Cook over medium heat, stirring frequently, until the coconut cream thickens, about 15 to 20 minutes.

Test the potatoes for doneness by piercing them with the tip of a paring knife. When the potatoes are tender, remove the pan from the heat. Let stand for 5 minutes before serving. Serve with plain rice.

# Two-Tone Baked Potatoes

## Ingredients

6 medium russet potatoes  
6 medium sweet potatoes  
2/3 cup sour cream, divided  
1/3 cup milk  
3/4 cup shredded Cheddar cheese  
4 tablespoons minced chives, divided  
1 1/2 teaspoons salt, divided

## Directions

Pierce russet and sweet potatoes with a fork. Bake at 400 degrees for 60-70 minutes or until tender. Set sweet potatoes aside.

Cut a third off the top of each russet potato; scoop out pulp, leaving skins intact. Place pulp in a bowl; mash with 1/3 cup sour cream, milk, cheese, 2 tablespoons chives and 3/4 teaspoon salt. Set aside.

Cut off the tip of each sweet potato; scoop out pulp, leaving skins intact. Mash pulp with remaining sour cream, chives and salt. Stuff mixture into half of each potato skin; spoon russet potato filling into other half. Place on a baking sheet. Bake at 350 degrees for 15-20 minutes or until heated through.

# Mediterranean Potato Salad

## Ingredients

2 pounds small red potatoes, unpeeled, cooked, cooled, and cut in bite-size pieces  
1 pint grape tomatoes, halved  
1 cup sliced celery  
1 cup sliced green onions, with green  
1/2 cup basil leaves, shredded  
2 garlic cloves, crushed  
2 tablespoons white balsamic vinegar, or other white vinegar  
6 tablespoons extra-virgin olive oil  
2 teaspoons Dijon mustard  
Salt and freshly ground black pepper, to taste

## Directions

In a large bowl, combine potatoes, tomatoes, onions, basil, and celery.

In a small bowl, whisk together garlic, vinegar, oil, mustard, salt and pepper. Add dressing to potatoes and toss. Refrigerate until ready to serve.

# BBQ Potato Roast

## Ingredients

10 potatoes, peeled and halved  
1/2 cup vegetable oil  
2 tablespoons seasoned salt

## Directions

Preheat grill for high heat.

Place potatoes in a large saucepan with enough lightly salted water to cover. Bring to a boil. Cook 15 minutes, or until tender but firm.

Drain potatoes, and pat dry. Coat thoroughly with vegetable oil and seasoned salt.

Place potatoes on the preheated grill. Cook approximately 20 minutes, turning periodically.

# Sweet Potato Corn Bread

## Ingredients

2 cups all-purpose flour  
2 cups cornmeal  
1/2 cup sugar  
7 teaspoons baking powder  
2 teaspoons salt  
4 egg, beaten  
3/4 cup milk  
1/3 cup vegetable oil  
2 2/3 cups mashed cooked sweet potatoes

## Directions

In a large bowl, combine the first five ingredients. In a small bowl, combine the eggs, milk, oil and sweet potatoes. Stir into dry ingredients just until moistened. Pour into a greased 13-in. x 9-in. x 2-in. baking pan.

Bake at 425 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cut into squares. Serve warm.

# Potato Wedges with Dip

## Ingredients

1 large baking potato  
olive oil-flavored cooking spray  
1/4 teaspoon salt  
1 dash garlic salt  
dash cayenne pepper  
**BACON HORSERADISH DIP:**  
1/3 cup sour cream  
1/2 teaspoon prepared  
horseradish  
1 bacon strip, cooked and  
crumbled

## Directions

Pierce potato and place on a microwave-safe plate. Microwave on high for 3 minutes or until still firm but almost tender. Cut into eight wedges; place on a baking sheet coated with nonstick cooking spray. Spritz wedges with olive oil-flavored spray; sprinkle with salt, garlic salt and cayenne. Bake at 425 degrees F for 20-25 minutes or until golden brown.

In a small bowl, combine the dip ingredients. Serve with potato wedges.

# Potato Cheese Casserole

## Ingredients

4 pounds potatoes, peeled  
1 (8 ounce) package cream  
cheese, softened  
1/2 cup butter or margarine,  
softened  
1/4 cup milk  
1 teaspoon salt  
1/4 teaspoon pepper  
1 cup chopped green pepper  
1/2 cup shredded Cheddar  
cheese  
1/2 cup grated Parmesan cheese  
1/2 cup snipped chives  
1 (2 ounce) jar diced pimientos,  
drained

## Directions

Cook potatoes in boiling water until tender; drain and mash. Add cream cheese, butter, milk, salt and pepper; mix well. Stir in green pepper, cheeses, chives and pimientos. Spread in a greased 13-in. x 9-in. x 2-in. baking dish. Bake, uncovered, at 350 degrees F for 50-60 minutes or until browned and heated through.



# My Grandmother's Potato Chip Cookies

## Ingredients

2 cups butter, softened  
1 cup white sugar  
1 teaspoon vanilla extract  
3 1/2 cups all-purpose flour  
1 1/2 cups crushed salted potato chips

## Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease baking sheets.

Mash the butter, sugar, and vanilla extract together in a bowl until creamy and well combined; mix in the flour a little at a time. Gently fold in the potato chips. Drop dough onto the prepared baking sheets by teaspoonful.

Bake in the preheated oven until the edges are golden brown, about 15 minutes. Remove cookies from sheets immediately and cool on wire racks.

# Sweet Potato Pudding

## Ingredients

6 large sweet potatoes, peeled  
and quartered  
1/2 cup butter, melted  
2/3 cup dark brown sugar  
2/3 cup white sugar  
4 eggs, beaten  
2/3 cup orange juice  
2 teaspoons vanilla extract

## Directions

Preheat oven to 350 degrees F (175 degrees C). Butter a 2 1/2 quart baking dish.

Bring a large pot of water to a boil. Add potatoes and cook until tender, about 20 minutes. Drain and mash.

In a large bowl, combine the mashed sweet potatoes, butter, brown sugar, white sugar, eggs, orange juice and vanilla; stir until smooth. Pour into buttered dish.

Bake in preheated oven 40 minutes.

# Authentic Potato Pancakes

## Ingredients

10 russet potatoes, peeled and shredded  
1 carrot, peeled and shredded  
1 onion, finely diced  
5 cloves garlic, crushed  
1 tablespoon chopped flat leaf parsley  
1 tablespoon chopped fresh dill  
2 tablespoons fresh lemon juice  
1/4 cup olive oil  
2 tablespoons all-purpose flour  
2 cups dry bread crumbs  
salt and pepper to taste  
olive oil for frying, as needed

## Directions

Mix potatoes, carrot, onion, garlic, parsley, and dill in a large bowl. Stir in lemon juice, 1/4 cup of olive oil, flour, bread crumbs, salt, and pepper. Knead just until mixture holds together.

Heat the remaining 1/4 cup olive oil in a skillet over medium heat. Working in batches, drop spoonfuls of potato mixture in hot oil. Cook approximately 4 minutes per side, or until golden brown. Serve hot.

# Slow Cooker Creamy Potato Soup

## Ingredients

6 slices bacon, cut into 1/2 inch pieces  
1 onion, finely chopped  
2 (10.5 ounce) cans condensed chicken broth  
2 cups water  
5 large potatoes, diced  
1/2 teaspoon salt  
1/2 teaspoon dried dill weed  
1/2 teaspoon ground white pepper  
1/2 cup all-purpose flour  
2 cups half-and-half cream  
1 (12 fluid ounce) can evaporated milk

## Directions

Place bacon and onion in a large, deep skillet. Cook over medium-high heat until bacon is evenly brown and onions are soft. Drain off excess grease.

Transfer the bacon and onion to a slow cooker, and stir in chicken broth, water, potatoes, salt, dill weed, and white pepper. Cover, and cook on Low 6 to 7 hours, stirring occasionally.

In a small bowl, whisk together the flour and half-and-half. Stir into the soup along with the evaporated milk. Cover, and cook another 30 minutes before serving.

# Slow Cooker Potato Soup

## Ingredients

8 pounds potatoes, peeled and cubed  
1 small onion, chopped  
2 tablespoons butter  
2 cubes chicken bouillon  
2 tablespoons dried parsley  
6 cups water  
2 cups milk  
1/2 cup all-purpose flour

## Directions

Place the potatoes, onion, butter, chicken bouillon cubes, parsley and water into a slow cooker. Set on low and let cook for 6 to 8 hours.

At least half an hour before serving, stir together the milk and flour until no lumps remain, and mix into the soup. Cook for 30 minutes or until the soup is thickened.

# Potato Chip Cookies IV

## Ingredients

1 cup vegetable oil  
1 cup confectioners' sugar  
1 1/2 cups all-purpose flour  
1 teaspoon vanilla extract  
1 1/2 cups crushed light potato chips  
1/3 cup confectioners' sugar for decoration

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Cream the shortening and the sugar together until light. Stir in the vanilla and the flour then carefully fold in the potato chips.

Drop by spoonfuls onto an ungreased baking sheet. Bake at 350 degrees F (175 degrees C) for 15 to 18 minutes or until just golden brown, do not over bake. Sprinkle warm cookies with confectioners' sugar and remove to wire racks to cool.

# Tex-Mex Potatoes

## Ingredients

4 baking potatoes  
1 tablespoon vegetable oil  
1 onion, chopped  
1 large green bell pepper,  
chopped  
1 teaspoon minced garlic  
1 (16 ounce) can chili beans in  
spicy sauce, undrained  
1 tablespoon vegetarian  
Worcestershire sauce  
1/2 teaspoon minced jalapeno  
peppers  
1 cup shredded Monterey Jack  
cheese

## Directions

Scrub potatoes and prick in several places with toothpick or sharp knife. Place on paper towel in microwave and cook at high power for 8 minutes Turn and rotate potatoes and cook for another 8 to 10 minutes or until tender. Alternately you can bake potatoes in a 400 degrees F (200 degrees C) oven for about 1 hour or until tender

Over medium high, heat oil in a medium skillet. Saute onions and bell peppers until softened. Stir in beans, Worcestershire sauce, and jalapeno peppers. Reduce heat to low, cover and simmer for 5 to 6 minutes.

Split potatoes and top with bean mixture. Sprinkle with cheese.

# Potato Cutlets

## Ingredients

5 medium-size potatoes, washed thoroughly  
2 teaspoons salt  
2 tablespoons garam masala  
2 tablespoons coriander powder  
2 tablespoons black pepper  
10 cilantro leaves, chopped  
6 tablespoons bread crumbs  
oil for frying

## Directions

Place unpeeled potatoes in a large saucepan, fill with water, and place over high heat. Bring to a boil; cook until potatoes are soft and tender. Drain, cool, and peel potatoes.

Place potatoes in a large bowl. Add salt, garam masala, coriander powder, pepper, and cilantro. Mash with a large fork or potato masher until there are no lumps. Shape potatoes into flat cutlets, about 2 or 3 inches in diameter and 1 inch thick. Coat each cutlet lightly in bread crumbs, and set aside.

Heat about 2 tablespoons oil in a large skillet over medium heat. Fry potato cutlets in batches until golden brown on both sides. Between batches, add oil as needed.



# Potato Clam Chowder

## Ingredients

2 bacon strips, diced  
1 cup chopped onion  
2 tablespoons all-purpose flour  
2 (6 ounce) cans minced clams  
1 cup water  
1/2 teaspoon salt  
1/4 teaspoon dried thyme  
1/4 teaspoon dried savory  
1/8 teaspoon pepper  
4 medium potatoes, peeled and cubed  
2 cups milk  
2 tablespoons minced fresh parsley

## Directions

In a 3-qt. saucepan or Dutch oven, cook bacon until crisp. Remove bacon; set aside. Sauté onion in drippings until tender. Add flour; stir until smooth. Drain clams, reserving juice; set clams aside. Gradually add water and clam juice to pan; cook and stir over medium heat until smooth and bubbly. Add salt, thyme, savory, pepper and potatoes; bring to a boil. Reduce heat; cover and simmer for 25 minutes or until potatoes are tender, stirring often. Add bacon, clams, milk and parsley; heat through.

# Kerry's Sweet Potato Latkes

## Ingredients

1 large sweet potato, peeled and grated  
1/2 onion, grated  
2 eggs  
1/4 teaspoon black pepper  
2 teaspoons olive oil, or more if needed  
1/2 teaspoon salt  
1 cup applesauce  
1 cup plain nonfat yogurt

## Directions

Preheat oven to 200 degrees F (95 degrees C). Line a baking sheet with paper towels.

Fill a bowl with lightly-salted water. Rinse the grated sweet potato in the water, and drain into a sieve. Pat the grated sweet potato dry with a cloth or paper towels, then place into a bowl. Squeeze excess moisture from the grated onion, and place into the bowl with the sweet potato. Stir the eggs and pepper into the mixture until well combined.

Heat the olive oil in a nonstick skillet over medium heat until it shimmers, and spoon about 1 heaping tablespoon of the potato mixture per patty into the hot oil. Flatten the patties with a fork, and fry until golden brown and crisp on the bottom, 5 to 8 minutes. Flip and cook on the other side, sprinkle with salt, then set the cooked patties aside on the prepared baking sheet in the preheated oven while you finish cooking the latkes. Stir the potato mixture before cooking each batch of patties. Serve hot with applesauce and yogurt.

# Mashed Potato Salad

## Ingredients

5 red potatoes  
5 Yukon Gold potatoes  
2 tablespoons butter  
salt and pepper to taste  
1/2 cup mayonnaise  
1/2 cup prepared mustard  
1/2 cup sour cream  
1 stalk celery, finely chopped  
1 red onion, finely diced  
2 small sweet pickles, finely chopped  
1 green bell pepper, chopped

## Directions

Cube potatoes, if desired you may peel them. Place potatoes in a large saucepan and cover with water. Cook over medium heat until potatoes are tender. Drain and place cooked potatoes in a large bowl.

Mash potatoes with butter and salt and pepper to taste. Once mashed stir in the mayonnaise, mustard and sour cream, mixing well. Stir in the celery, onion, pickles and green pepper. Serve warm or at room temperature.

# Oven-Roasted Potatoes

## Ingredients

4 baking potatoes  
2 tablespoons butter or margarine,  
melted  
2 teaspoons paprika  
1 teaspoon salt  
1/2 teaspoon pepper

## Directions

Peel potatoes and cut into large chunks; place in a shallow 2-qt baking pan. Pour butter over and toss until well coated. Sprinkle with paprika, salt and pepper. Bake, uncovered, at 350 degrees F for 45-60 minutes or until potatoes are tender.

# Roasted Sweet Potatoes & Onions

## Ingredients

2 large sweet potatoes, peeled  
and cut in 1-inch chunks  
2 medium Vidalia or other sweet  
onions, cut in 1-inch chunks  
3 tablespoons olive oil  
1/4 cup amaretto liqueur  
1 teaspoon dried thyme  
Salt and freshly ground black  
pepper, to taste  
1/4 cup sliced almonds, toasted

## Directions

Heat oven to 425 degrees F.

Toss first 6 ingredients in a shallow medium-sized baking dish.

Cover; bake 30 minutes. Uncover; bake 20 minutes more. Sprinkle  
with almonds

# Southwestern Style Twice Baked Potatoes

## Ingredients

4 baking potatoes  
1/2 onion, diced  
1/2 cup milk  
salt and pepper to taste  
3 tablespoons butter  
1 green bell pepper, seeded and diced  
1 red bell pepper, seeded and diced  
2 jalapeno peppers, seeded and chopped  
1 tablespoon minced garlic  
2 cups shredded Cheddar cheese  
4 tablespoons bacon bits  
1/4 cup sour cream

## Directions

Cook each potato in the microwave until tender enough to pierce with a fork, about 8 minutes. Allow potatoes to cool, then slice in half lengthwise.

Preheat the oven to 350 degrees F (175 degrees C).

Scoop out the centers of the potato halves, leaving about 1/2 inch of potato in the skin to keep its shape. Place skins on a greased baking sheet and place the scoopings into a bowl. Mash the potato in the bowl with milk, salt, pepper and butter until smooth, or as smooth as you prefer. Stir in the green and red peppers, jalapeno and garlic until evenly distributed. Mound the mixture into the potato skins. Sprinkle cheese and bacon bits over the top.

Bake for 15 minutes in the preheated oven, or until the cheese is starting to toast.

# Suzy's Potato Skins

## Ingredients

10 potatoes  
salt and pepper to taste  
1/2 cup chopped green onions  
1 cup chopped tomatoes  
1 (4 ounce) can diced green chiles  
1 cup shredded Cheddar cheese  
1 cup sour cream

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Pierce potatoes deeply with a fork and bake for 45 minutes or until tender.

Increase the heat of the oven to 375 degrees F (190 degrees C).

When the potatoes are cool enough to handle cut them in half lengthwise and scoop out nearly all of the potato (reserve rest of potato for a later use of your choice). Salt and pepper the potato skins to taste. Sprinkle green onions, tomatoes, chilis and cheese into the potato skin. Arrange potato skins on a baking sheet.

Bake 10 minutes, or until cheese has melted. You may want to cut the baked skins in half crosswise before serving for tidy eating. Serve with sour cream on the side, for people to scoop onto their potato skins if they'd like.

# Sweet Potatoes with Poblano Butter Topping

## Ingredients

1 sweet potato  
1 fresh poblano pepper, seeded and finely chopped  
1 cup light soy butter, softened  
1 teaspoon lime juice  
1/4 cup chopped fresh cilantro  
1 teaspoon freshly ground black pepper, or to taste

## Directions

Preheat oven to 400 degrees F (200 degrees C). Pierce the sweet potato in several places with a fork.

Roast the sweet potato in preheated oven until easily pierced with a fork, 1 to 1 1/2 hours.

Meanwhile, place the poblano pepper, soy butter, lime juice, and pepper in the bowl of a food processor. Process until well blended, about 1 minute. If not using immediately, place poblano-soy butter in a covered container and refrigerate up to 1 month.

To serve, slice the sweet potato in half and spread with 1 tablespoon poblano butter.



# Cilantro Potatoes

## Ingredients

1 bunch fresh cilantro, chopped  
1 garlic clove, minced  
1/4 cup olive oil  
3 pounds potatoes, peeled and cubed  
1/2 teaspoon salt

## Directions

In a large skillet, cook cilantro and garlic in oil over medium heat for 1 minute. Add the potatoes; cook and stir for 20-25 minutes or until tender and lightly browned. Drain. Sprinkle with salt.

# Shearers' Mince and Potato Hot Pot

## Ingredients

5 medium potatoes, peeled and thinly sliced  
1 tablespoon olive oil  
1 pound ground beef  
1 onion, chopped  
1 tablespoon tomato sauce  
1 tablespoon Worcestershire sauce  
salt and pepper to taste  
1/4 cup butter  
1/4 cup all-purpose flour  
2 cups milk  
1 cup shredded sharp Cheddar cheese  
1 (6 ounce) can mushrooms, drained  
2 tablespoons butter, diced

## Directions

Preheat oven to 350 degrees F (175 degrees C). Place potato slices in a medium bowl with enough water to cover.

Heat oil in a medium saucepan over medium heat. Stir in ground beef, onion, tomato sauce, and Worcestershire sauce. Season with salt and pepper. Cook until beef is evenly browned and onions are tender.

In a separate medium saucepan over medium heat, melt 1/4 cup butter, and thoroughly blend in flour. Gradually stir in milk. Cook and stir 5 minutes, or until thickened. Reduce heat, and blend Cheddar cheese into the mixture. Season with salt and pepper to taste.

Line a medium baking dish with 1/2 the potato slices. Pour in the ground beef mixture, and top with mushrooms. Cover with the cheese sauce mixture. Top with remaining potatoes. Dot with 2 tablespoons butter.

Bake 30 to 40 minutes in the preheated oven, until lightly browned.

# Beefy Potato Volcano

## Ingredients

3 large baking potatoes, 10 to 12 ounces each, preferably Idaho, washed and dried  
1 teaspoon vegetable oil  
1 pound ground turkey or lean ground beef  
1 teaspoon dried Italian seasoning  
1 (8 ounce) can peas, drained  
1 (8 ounce) can sliced carrots, drained  
1 (8 ounce) can cut green beans, drained  
1 cup canned diced tomatoes, drained  
1 (15 ounce) can beef or turkey gravy

## Directions

Preheat the conventional oven to 450 degrees F. Place the potatoes in a microwave-safe, oven-proof glass baking dish, such as a pie plate, that fits in the microwave oven. Microwave the potatoes at full power for 10 minutes (the amount of time it takes to preheat the oven). Transfer the potatoes to the conventional oven and bake until tender, about 20 minutes.

Ten to 15 minutes before the potatoes are done baking, heat the oil in a large skillet over medium-high heat. Add the ground turkey and cook until lightly browned, chopping and turning as needed with a spatula so the turkey browns evenly, about 5 minutes. Add the seasoning to the skillet, followed by the peas, carrots, green beans, tomatoes and gravy to make the stew. Stir gently to combine and simmer for 5 minutes. Keep warm.

To serve: Cut each potato in half across its equator and set each half, cut-side down on a plate so that it looks like a small mountain. Cut a slit in the top of each potato half and squeeze the sides gently forcing some of the potato to 'erupt' from the top. Ladle 1 cup of the stew over each potato to resemble flowing lava; serve immediately.

# Potato Flake Cookies

## Ingredients

1/2 cup butter  
1 cup white sugar  
1 egg  
1 1/2 cups buttermilk baking mix  
1 1/2 tablespoons coconut extract  
1 1/4 cups dry potato flakes

## Directions

Cream together butter or margarine, sugar, egg, and coconut flavoring. Add baking mix to mixture. Fold in potato flakes.

Drop by teaspoon on lightly greased cookie sheet and bake at 350 degrees F (175 degrees C) for 12 minutes or until lightly browned.

# Green Bean and Potato Salad

## Ingredients

1 1/2 pounds red potatoes  
3/4 pound fresh green beans,  
trimmed and snapped  
1/4 cup chopped fresh basil  
1 small red onion, chopped  
salt and pepper to taste  
  
1/4 cup balsamic vinegar  
2 tablespoons Dijon mustard  
2 tablespoons fresh lemon juice  
1 clove garlic, minced  
1 dash Worcestershire sauce  
1/2 cup extra virgin olive oil

## Directions

Place the potatoes in a large pot, and fill with about 1 inch of water. Bring to a boil, and cook for about 15 minutes, or until potatoes are tender. Throw in the green beans to steam after the first 10 minutes. Drain, cool, and cut potatoes into quarters. Transfer to a large bowl, and toss with fresh basil, red onion, salt and pepper. Set aside.

In a medium bowl, whisk together the balsamic vinegar, mustard, lemon juice, garlic, Worcestershire sauce and olive oil. Pour over the salad, and stir to coat. Taste and season with additional salt and pepper if needed.

# Potato Spinach Casserole

## Ingredients

7 large potatoes, peeled and cubed  
1 (10 ounce) package frozen chopped spinach, thawed and drained  
1 cup sour cream  
1/4 cup butter  
2 tablespoons chopped green onions  
2 teaspoons salt  
1/4 teaspoon black pepper  
1 cup shredded Cheddar cheese

## Directions

Preheat oven to 400 degrees F (200 degrees C). Grease a 2 quart casserole dish.

Bring a large pot of salted water to a boil. Add potatoes and cook until tender, about 15 minutes. Drain and mash.

In a large bowl combine mashed potatoes, spinach, sour cream, butter, green onions, salt and pepper. Spoon into prepared dish.

Bake for 15 minutes. Top with cheese and bake 5 minutes longer.

# Feta and Bacon Stuffed Chicken with Onion

## Ingredients

3/4 pound bacon, cut into 1 inch pieces

1 cup crumbled feta cheese

3 tablespoons sour cream

1/8 tablespoon dried oregano

1/8 teaspoon ground black pepper

3 (4 ounce) skinless, boneless chicken breast halves

1 cup all-purpose flour

2 eggs, beaten

1 cup dry bread crumbs

4 potatoes, peeled and cubed

1 sweet onion (such as Vidalia®), chopped

2 tablespoons butter

3 tablespoons sour cream

## Directions

Preheat an oven to 350 degrees F (175 degrees C). Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned but still soft. Reserve the bacon grease in the skillet, and cool the bacon slices on a paper towel-lined plate. Once cool, mix the bacon together with the feta cheese, 3 tablespoons of sour cream, oregano, and black pepper in a small bowl; set aside.

Lay a chicken breast flat onto your work surface. Use the tip of a sharp boning or paring knife to cut a 2-inch pocket in the chicken breast. Repeat with the remaining chicken breasts. Spoon the bacon mixture into the pockets. Pour the flour, egg, and bread crumbs into separate, shallow dishes. Gently press the chicken breasts into the flour to coat. Dip each into the beaten egg, then press into bread crumbs.

Reheat the bacon grease over medium heat. Brown the chicken breasts on both sides in the hot fat, about 2 minutes per side. Reserve the bacon grease in the pan. Place the breasts on a baking dish, and bake in the preheated oven until the chicken is no longer pink and the filling is hot, 20 to 25 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C).

Meanwhile, place the potatoes into a large pot and cover with salted water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain.

While the potatoes are boiling, cook the onion in the remaining bacon grease over medium heat until very tender and golden brown, about 10 minutes. Once the potatoes are done, mash together with the onion, butter, and remaining 3 tablespoons of sour cream. Serve the chicken breasts accompanied by the mashed potatoes.

# Creamy Potato Lasagna

## Ingredients

1 (12 ounce) jar Alfredo sauce  
1 cup milk  
3 pounds potatoes, peeled and sliced lengthwise about 1/8 inch thick  
5 tablespoons grated Parmesan cheese  
1/2 teaspoon salt  
1/2 teaspoon ground black pepper  
1 1/2 cups diced ham  
1 (10 ounce) package chopped frozen broccoli, thawed  
2 cups shredded Swiss cheese

## Directions

Preheat oven to 400 degrees F (200 degrees C).

Lightly grease a 9x13 inch baking dish. In a medium bowl, whisk together the Alfredo sauce and milk. Spread 1/4 cup of the sauce in the bottom of the baking dish. Then layer 1/3 of the potatoes over the sauce in the dish. Sprinkle with 1 tablespoon of Parmesan cheese and salt and pepper to taste.

In a separate medium bowl, combine the ham, broccoli and 1 1/2 cups of the Swiss cheese. Mix well and spread 1/3 of this mixture over the potatoes in the baking dish. Then top with another layer of potatoes, followed by the ham mixture, finally topping all with the remaining Swiss cheese and Parmesan cheese. Pour the remaining Alfredo sauce over all.

Cover and bake at 400 degrees F (200 degrees C) for 45 minutes, then uncover and bake at 350 degrees F (175 degree C) for additional 25 minutes or until potatoes are tender. Let stand 10 to 15 minutes before serving.



# Chicken, Spinach, and Potato Soup

## Ingredients

1 pound skinless, boneless chicken thighs  
2 cups chicken stock  
4 cups water  
3 tablespoons olive oil  
1 large onion, thinly sliced  
6 cloves garlic, chopped  
2 large potatoes, cubed  
1 (16 ounce) can garbanzo beans, drained  
1 (10 ounce) bag fresh spinach  
1/2 cup diced roasted red peppers (optional)  
salt and pepper to taste  
1/4 cup grated Parmesan cheese

## Directions

Bring chicken thighs, chicken stock, and water to a simmer in a large saucepan over medium-high heat. Reduce heat to medium-low, and continue simmer until the chicken is no longer pink in the center, about 20 minutes. Remove the chicken thighs, and set aside to cool. Reserve the broth.

While the thighs are cooling, heat olive oil in a large pot over medium heat. Stir in onion and garlic. Cook and stir until the onion has softened and turned translucent, about 5 minutes. Add the potatoes, then strain the reserved cooking liquid into the pot. Bring to a boil over high heat, then reduce heat to medium-low, and simmer until the potatoes are tender, about 25 minutes.

Cut the cooked chicken into cubes and add to the simmering potatoes. Cook for 5 minutes, then stir in the garbanzo beans, spinach, and roasted pepper; simmer 10 more minutes. Season to taste with salt and pepper, and sprinkle with grated Parmesan cheese before serving.

# Lena's Potato Salad

## Ingredients

8 extra large eggs  
8 large potatoes, peeled and chopped  
1 (3 ounce) jar pitted and sliced green olives  
1/2 cup mayonnaise  
2 tablespoons Dijon mustard  
salt and pepper to taste

## Directions

Place eggs in a saucepan with enough cold water to cover. Bring water to a boil, and immediately remove from heat. Cover pan, and let eggs stand in hot water for 10 to 12 minutes. Remove eggs from hot water, cool, and peel. Do not chop.

In a pot with enough water to cover, boil the potatoes 15 minutes, or until tender. Remove from heat, and allow to remain in the hot water about 10 minutes. Drain, and cool.

Place the eggs and potatoes in a large bowl. By hand, mix in the olives, mayonnaise, and mustard, and mash the eggs and potatoes. Season with salt and pepper. Cover, and refrigerate until serving.

# Anna's Linguica and Potato Stew

## Ingredients

6 slices bacon  
1 large onion, sliced  
2 cloves garlic, chopped  
1 pound linguica sausage, sliced  
3 pounds potatoes, cubed  
4 small zucchini, sliced  
2 (8 ounce) cans tomato sauce  
1/2 cup red wine  
1/4 cup chopped fresh parsley  
1 tablespoon dried basil  
salt and pepper to taste

## Directions

In a skillet over medium-high heat, cook the bacon until crisp and evenly brown. Drain, reserving juices, and break into bite-size pieces. Place the pieces in a slow cooker. Cook the onion and garlic in the reserved bacon juices over medium heat until tender. Drain, and place in the slow cooker. Quickly brown the linguica sausage in the skillet over medium-high heat, and place in the slow cooker.

Add the potatoes, zucchini, tomato sauce, and red wine to the slow cooker, and season with parsley, basil, salt, and pepper. Stir to evenly distribute ingredients. Cover, and cook 2 1/2 hours on High, stirring occasionally, until the potatoes are tender.

# Slashed Sea Bass with Red Onions, Mushrooms,

## Ingredients

1 cup new potatoes  
1 tablespoon butter  
2 portobello mushroom caps,  
sliced  
1 red onion, sliced  
1 teaspoon fresh lemon juice  
sea salt to taste  
cracked black pepper to taste  
2 (4 ounce) fillets sea bass  
2 tablespoons chopped fresh  
chervil  
1 teaspoon chili oil  
1/2 cup pesto sauce

## Directions

Preheat the oven broiler.

Place new potatoes in a pot with enough water to cover, and bring to a boil. Cook 10 minutes or until tender.

Melt the butter in a skillet over medium heat, and saute the mushrooms and onion until tender. Sprinkle with lemon juice, and season with sea salt and cracked black pepper.

Slash the sea bass fillets on both sides, and insert the chervil. Rub with chili oil, sea salt, and cracked black pepper. Place fillets on a baking sheet, and broil 5 minutes on each side, or until easily flaked with a fork. Drizzle with pesto sauce, and serve over new potatoes, mushrooms, and onion.

# Mustard Mashed Potatoes

## Ingredients

5 red potatoes, scrubbed and halved  
2 tablespoons butter  
1/4 cup milk  
salt and pepper to taste  
1/4 cup whole grain mustard

## Directions

Place the potatoes into a large pot and cover with salted water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain and allow to steam dry for a minute or two. Mash potatoes in a large bowl with the butter and milk, and season with salt and pepper.

Whip the potatoes using an electric mixer set on medium until smooth, 3 to 4 minutes, adding more milk if the potatoes are too dry. Beat in the whole grain mustard, and serve immediately.

# Sweet Potato Cookies

## Ingredients

1/4 cup milk  
2 cups sifted all-purpose flour  
1 teaspoon baking powder  
1/2 teaspoon salt  
1/2 cup butter  
1/4 cup white sugar  
1 egg  
1 teaspoon ground cinnamon  
1/2 cup honey  
1 cup peeled, shredded sweet potato  
1/2 teaspoon baking soda

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine sugar and butter or margarine. Blend in egg, honey, and sweet potato.

Sift together flour, baking soda, baking powder, salt, and cinnamon. Blend in butter mixture and milk.

Drop from a teaspoon 2 inches apart onto greased cookie sheets. Bake for 15 to 20 minutes until brown.

# Delicious Stuffed Potato Pancakes

## Ingredients

8 potatoes, peeled and shredded  
1/4 cup all-purpose flour  
1/2 teaspoon baking powder  
3 eggs  
salt and black pepper to taste

### Filling:

1/2 pound ground beef  
1/2 onion, grated  
1 pinch garlic salt  
1 egg  
1/4 cup bread crumbs

2 teaspoons vegetable oil

## Directions

Mix together the potatoes, flour, baking powder, 3 eggs, and salt and pepper in a bowl. In another bowl, mix the ground beef, onion, garlic salt, 1 egg, and bread crumbs until well-combined.

Heat the oil in a skillet over medium-low heat, and drop a rounded tablespoon of potato mixture into the hot skillet. Spread and flatten the pancake out a little, and place about 2 teaspoons of beef mixture on the pancake, spreading the filling out almost to the edges of the pancake. Drop another rounded tablespoon of potato mixture on top of the beef, and spread it out to completely cover the beef. Fry until the bottom of the pancake is golden brown, about 5 minutes, then flip and fry the other side until golden, 1 to 2 more minutes.

# Kentucky Bourbon Sweet Potatoes

## Ingredients

6 large sweet potatoes, peeled  
and sliced  
1 cup white sugar  
1/2 cup butter  
1/2 cup bourbon  
1/2 teaspoon vanilla extract

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Arrange sweet potatoes in a 9x13 inch baking dish.

Combine sugar, butter, bourbon and vanilla extract in a large saucepan and heat to a boil. As soon as the sauce comes to a boil pour it over the sweet potatoes.

Bake 30 to 40 minutes or until the sweet potatoes are soft.



# Red Pepper Potato Soup

## Ingredients

1 red bell pepper  
1/2 cup butter  
1 1/2 cups chopped onion  
1 1/2 cups chopped celery  
6 cloves garlic, minced  
8 cups chicken stock, divided  
1 teaspoon salt  
1 teaspoon ground black pepper  
1 1/2 cups chopped carrot  
1/4 teaspoon ground nutmeg  
1/4 teaspoon cinnamon  
3 large potatoes, peeled and cut into 1/2-inch cubes  
1/2 teaspoon dried sage  
1/4 teaspoon ground ginger

## Directions

Preheat an oven to 425 degrees F (220 degrees C). Grease a baking sheet.

Place the red bell pepper on the prepared baking sheet and roast in the preheated oven until the skin blisters, 15 to 20 minutes.

Handling carefully, cut small slits with a knife into each of the 4 sides of the hot pepper. Immediately plunge the pepper a small bowl full of ice water for 2 minutes. Slice the pepper in half. Remove and discard the skin. Chop the flesh into small pieces. Set aside.

While the pepper roasts, melt the butter in a large pot over medium heat. Cook the onion, celery, and garlic in the melted butter until tender, about 5 minutes. Pour 3 cups of the chicken stock into the pot; season with salt and pepper. Add 3 more cups of the chicken stock, the carrots, nutmeg, and cinnamon. Stir the potatoes into the soup along with the remaining 2 cups of stock; bring to a boil for 10 minutes. Add the roasted pepper, sage, and ginger. Continue boiling until the potatoes and carrots are tender, another 10 to 15 minutes. Serve hot.

# Easy Cheesy Bacon Potato Soup

## Ingredients

3 potatoes, diced  
1 onion, chopped  
1 1/2 cups water  
2 cubes chicken bouillon  
8 ounces cheese spread with  
bacon

## Directions

In a covered medium saucepan over high heat, combine the potatoes, onions, water and bouillon. Bring all to a boil and cook for about 15 to 20 minutes, or until potatoes are tender.

Add the cheese spread and mash with a potato masher. Add more water if a thinner soup is desired.

# New England Potato Soup

## Ingredients

1 medium onion, chopped  
1 celery rib, thinly sliced  
2 tablespoons butter or margarine  
1 (14.5 ounce) can chicken broth  
3 medium potatoes, peeled and cubed  
1 1/2 teaspoons sugar  
1/2 teaspoon salt  
1/2 teaspoon dried rosemary, crushed  
1/2 teaspoon dried thyme  
1/8 teaspoon pepper  
1/3 cup all-purpose flour  
2 1/2 cups milk, divided  
1 1/2 cups cubed fully cooked ham  
1 cup frozen peas

## Directions

In a saucepan, saute onion and celery in butter until tender. Add broth, potatoes, sugar, salt, rosemary, thyme and pepper; bring to a boil. Reduce heat; cover and simmer for 15-20 minutes or until potatoes are tender. Combine flour and 1/2 cup milk until smooth; gradually stir into soup. Bring to a boil; cook and stir for 2 minutes. Stir in ham, peas and remaining milk; heat through.

# Herbed Potato Soup

## Ingredients

2 medium potatoes, peeled and diced  
2 cups water  
1 large onion, chopped  
1/4 cup butter, cubed  
1/4 cup all-purpose flour  
1 teaspoon salt  
1/2 teaspoon dried thyme  
1/4 teaspoon dried rosemary, crushed  
1/4 teaspoon pepper  
1 1/2 cups milk

## Directions

Place potatoes and water in a large saucepan; cook over medium heat until tender. Meanwhile, in another saucepan, saute onion butter until tender. Stir in the flour, salt, thyme, rosemary, and pepper. Gradually add milk. Bring to a boil; cook and stir for 2 minutes. Add potatoes with cooking liquid; heat through.

# Rosy Potato Soup

## Ingredients

1 large onion, chopped  
3/4 cup chopped celery  
3 tablespoons butter or margarine  
1 tablespoon all-purpose flour  
1/2 teaspoon salt  
3 cups milk  
3 medium potatoes - peeled,  
cooked and sliced  
1 tablespoon minced fresh parsley  
1 tablespoon paprika

## Directions

In a large saucepan, saute onion and celery in butter until tender. Stir in flour and salt until blended. Gradually add milk. Bring to a boil; cook and stir for 2 minutes or until thickened and bubbly. Reduce heat. Add potatoes, parsley and paprika; heat through.

# Seasoned Potato Fries

## Ingredients

2 russet potatoes, sliced into 1/4 inch strips  
1 tablespoon vegetable oil  
1 tablespoon Italian seasoning  
1 tablespoon garlic powder  
1/4 teaspoon salt  
1/4 teaspoon pepper

## Directions

Place potato strips in a large resealable plastic bag; add oil. Seal bag and shake gently to coat. Add seasonings; shake again. Place seasoned strips on a baking sheet coated with nonstick cooking spray.

Bake potato strips at 425 degrees F for 25 minutes or until crispy. Serve immediately.

# Potato Pancakes

## Ingredients

5 pounds potatoes, peeled  
1 onion  
3 eggs, beaten  
2 1/2 cups dry pancake mix  
2 teaspoons salt  
1 teaspoon ground black pepper  
1 tablespoon vegetable oil

## Directions

In a food processor grate potatoes and onion. In a large bowl combine potatoes, onions, eggs, pancake mix, salt and pepper.

Heat oil in a large skillet over medium heat. Spoon potatoes into skillet and cook as you would pancakes, for 3 to 4 minutes on each side.

# English Baked Potatoes

## Ingredients

4 large potatoes, cut into wedges  
salt and pepper to taste  
2 tablespoons olive oil

## Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a large bowl, toss potato wedges and olive oil until the potatoes are coated. Spread the wedges out on a large baking sheet. Season with salt and pepper to taste.

Bake for 20 minutes in the preheated oven, turn over, and bake for an additional 10 to 15 minutes, or until tender. Serve plain, with vinegar, or dip in ketchup.



# Mountain Mama's Potato Pancakes

## Ingredients

2/3 cup instant mashed potato flakes  
1/3 cup complete dry pancake mix  
1/2 cup chopped onion  
1 cup shredded Cheddar cheese  
1 cup skim milk  
1 egg, beaten  
1 tablespoon extra-virgin olive oil  
1/2 teaspoon garlic powder  
salt and pepper to taste  
1 pinch cayenne pepper (optional)

## Directions

Stir together the potato flakes, pancake mix, onion, Cheddar cheese, milk, egg, olive oil, garlic powder, salt, pepper, and cayenne pepper in a bowl until well combined.

Grease a griddle or large skillet, and place over medium heat. Drop pancakes, 1/4 cup at a time, onto the hot griddle, and cook until the edges look dry and 1 bubble appears in the center, about 3 minutes. Flip the pancakes, and cook until browned on the other side, about 3 more minutes.

# Serbian Ground Beef, Veggie, and Potato Bake

## Ingredients

- 1 pound ground beef
- 1 tablespoon olive oil
- 1 green bell pepper, chopped
- 1 onion, chopped
- 1 carrot, shredded
- 2 celery stalks, chopped
- 1/2 tablespoon paprika
- 1/2 teaspoon salt
- 3/4 teaspoon black pepper
- 1/4 teaspoon crushed red pepper
- 1 pinch ground cinnamon
- 1 pinch ground cloves
- 1/4 cup water
- 1/8 cup red wine
- 1 cube beef bouillon
- 2 tablespoons half-and-half
- 2 potatoes, peeled and sliced

## Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a casserole dish.

In a skillet over medium heat, cook the beef until evenly brown. Remove beef from skillet, reserving juices, and set aside. Mix in the olive oil, and saute the green pepper, onion, carrot, and celery until tender.

Return beef to the skillet, and season with paprika, salt, black pepper, red pepper, cinnamon, and cloves. Stir in the water and red wine until heated through. Dissolve the beef bouillon cube into the mixture. Remove skillet from heat, and mix in the half-and-half.

Layer the bottom of the prepared casserole dish with enough potato slices to cover. Place the beef and vegetable mixture over the potatoes, and top with remaining potatoes.

Cook, covered, 45 minutes in the preheated oven, or until the potatoes are tender.

# Blue Cheese Potatoes Delmonico

## Ingredients

8 medium potatoes, peeled and cubed  
1/2 cup butter  
1/2 cup all-purpose flour  
1 cup milk  
1 cup cream  
1/2 cup crumbled blue cheese  
1/3 cup bread crumbs

## Directions

Preheat the oven to 375 degrees F (190 degrees C). Place the potatoes in a large saucepan with water to cover. Bring to a boil over medium-high heat, and cook until tender, about 8 to 10 minutes. Drain, and transfer to a casserole dish.

Melt the butter in a medium saucepan over medium-high heat. Whisk in the flour, and cook for 5 minutes, stirring constantly. Gradually whisk in the milk and cream so there are no lumps. Reduce heat and simmer for 20 minutes. Remove from heat and whisk in the blue cheese until smooth. Pour over the potatoes in the dish. Sprinkle breadcrumbs over the top.

Bake for 25 minutes in the preheated oven, or until top is nicely browned.

# Roasted Potato and Garlic Salad

## Ingredients

8 red potatoes - unpeeled,  
scrubbed and cubed  
2 red bell peppers  
2 medium heads garlic  
1/2 cup olive oil  
salt and pepper to taste  
1/3 cup balsamic vinegar  
1/3 cup olive oil  
1 teaspoon dried oregano

## Directions

Preheat oven to 400 degrees F (200 degrees C).

Place 1/2 cup of olive oil in a large bowl. Toss the cubed potatoes in the oil until coated, and then spread them evenly on a baking sheet.

Pass the red peppers through the bowl of oil, making sure they are evenly coated. Place on a separate baking sheet.

Cut about 1/2 inch off the tops of the garlic and drizzle with the remaining oil from the bowl. Place on the baking sheet with the red peppers. Sprinkle the potatoes, peppers and garlic with salt and pepper, and then place both sheets in the oven for about 20 minutes.

Check the potatoes: they should be soft, brown and crispy. If not, return them to the oven for an additional 10 minutes or until they are done. The peppers and garlic will take longer, and are done when the skins on the peppers are black and garlic is dark brown (no more than 40 minutes total).

Once everything has been roasted, place the potatoes in a large bowl and seal the peppers in a plastic bag to let them steam for 10 minutes. (This will loosen their skins.)

Take the peppers out of the bag, remove their skins and seeds and chop them up. Add to the bowl with the potatoes and stir to mix.

Turn the garlic heads upside down and squeeze the softened garlic past into a separate, small bowl. Mix in the balsamic vinegar, 1/3 cup olive oil and oregano until smooth. Pour the dressing onto the potatoes and peppers and toss to coat. Season to taste with additional salt and pepper. Best when served warm or at room temperature. To prepare in advance for an occasion, refrigerate and then reheat in the microwave just until warmed through.

# Oven Baked Potato Wedges

## Ingredients

2 teaspoons olive oil  
5 large russet potatoes, peeled  
and cut into wedges  
1/2 cup melted butter  
1 cup seasoned bread crumbs

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a baking sheet with the olive oil.

Brush potato wedges with butter, and roll in bread crumbs. Place wedges on prepared baking sheet.

Bake in preheated oven for 20 minutes. Remove from oven and turn wedges; cook for 10 to 15 minutes, or until tender.

# Sweet Potato Gnocchi

## Ingredients

2 (8 ounce) sweet potatoes  
1 clove garlic, pressed  
1/2 teaspoon salt  
1/2 teaspoon ground nutmeg  
1 egg  
2 cups all-purpose flour

## Directions

Preheat the oven to 350 degrees F (175 degrees C). Bake sweet potatoes for 30 minutes, or until soft to the touch. Remove from the oven, and set aside to cool.

Once the potatoes are cool enough to work with, remove the peels, and mash them, or press them through a ricer into a large bowl. Blend in the garlic, salt, nutmeg, and egg. Mix in the flour a little at a time until you have soft dough. Use more or less flour as needed.

Bring a large pot of lightly salted water to a boil. While you wait for the water, make the gnocchi. On a floured surface, roll the dough out in several long snakes, and cut into 1-inch sections. Drop the pieces into the boiling water, and allow them to cook until they float to the surface. Remove the floating pieces with a slotted spoon, and keep warm in a serving dish. Serve with butter or cream sauce.

# Easy Creamy Potato Ecstasy

## Ingredients

2 cups water  
2 potatoes - peeled and cubed  
2 stalks celery, chopped  
1/2 cucumbers, sliced  
6 baby carrots, sliced  
2 cloves garlic, minced  
2 onions, sliced  
2 button mushrooms, chopped  
2 cubes chicken bouillon

## Directions

Bring water to a boil in a large saucepan over high heat. Place the potatoes and celery in the water and boil for 10 minutes. Then add the cucumber, carrots, garlic, onion, mushrooms and bouillon.

Reduce heat to medium and let simmer for 10 more minutes. Transfer mixture to a blender or food processor and puree for 40 seconds, or until smooth.

# Healthy Potato Salad

## Ingredients

2 pounds small red potatoes,  
quartered  
5 hard-cooked eggs  
3/4 cup fat-free mayonnaise  
2 teaspoons cider vinegar  
1 teaspoon sugar  
1 teaspoon ground mustard  
1/2 teaspoon salt  
1/4 teaspoon pepper  
1 large sweet onion, chopped  
2 celery ribs, chopped  
1/2 cup chopped green onions  
1/2 cup julienned sweet red  
pepper  
1/4 cup minced fresh parsley

## Directions

Place the potatoes in a saucepan and cover with water. Bring to a boil. Reduce heat; cover and simmer for 12-14 minutes or until tender. Drain; cool for 30 minutes.

Slice eggs in half (discard yolks or save for another use). Cut the whites into 1/2-in. pieces.

In a large bowl, combine the mayonnaise, vinegar, sugar, mustard, salt and pepper. Add the potatoes, egg whites, onion, celery, green onions, red pepper and parsley; toss to coat. Cover and refrigerate for 2 hours or until chilled.



# Cheesy Potato Kugel

## Ingredients

3 pounds peeled and shredded potatoes  
4 eggs  
salt and pepper to taste  
5 tablespoons olive oil  
1 onion, chopped  
2 1/2 cups Cheddar cheese, shredded

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x5 inch loaf pan.

Place potatoes in a colander and squeeze out moisture.

In a large bowl combine eggs, salt, pepper, oil and onion. Place potatoes and cheese in the bowl and mix well. Pour mixture into the prepared loaf pan.

Bake at 350 degrees F (175 degrees C) for 1 hour. Raise heat to 450 degrees F (230 degrees C) and bake for 5 to 10 minutes until browned, serve hot.

# Potato Soup a la Inge

## Ingredients

5 potatoes, peeled and cubed  
5 cubes chicken bouillon  
2 1/2 quarts water  
salt and pepper to taste  
1 dash garlic powder  
1 pinch ground nutmeg  
1 pint heavy whipping cream  
3 green onions, chopped

## Directions

In a large pot over high heat, combine the potatoes, bouillon, water, salt and pepper, garlic powder and nutmeg. Cook for about 15 minutes or until potatoes are tender. Add the heavy cream and the green onions. Stir well and allow soup to bubble up, about 5 minutes. Remove from heat and pour into individual bowls. Garnish with bacon bits and enjoy!

# Vegetarian Purple Potatoes with Onions and

## Ingredients

6 purple potatoes, scrubbed  
1 tablespoon olive oil  
1 large red onion, chopped  
8 ounces sliced fresh mushrooms  
salt and black pepper to taste  
2 tablespoons olive oil  
1/4 teaspoon crushed red pepper flakes  
1 tablespoon chopped capers  
1 teaspoon chopped fresh tarragon

## Directions

Cut each potato into wedges by quartering the potatoes, then cutting each quarter in half. Heat 1 tablespoon of olive oil over medium heat in a large skillet, and cook and stir the onion and mushrooms until the mushrooms start to release their liquid and the onion becomes translucent, about 5 minutes. Transfer the onion and mushrooms into a bowl, and set aside.

Heat 2 more tablespoons of olive oil over high heat in the same skillet, and place the potato wedges into the hot oil. Sprinkle with salt and pepper, and allow to cook, stirring occasionally, until the wedges are browned on both sides, about 10 minutes. Reduce heat to medium, sprinkle the potato wedges with red pepper flakes, and allow to cook until the potatoes are tender, about 10 more minutes. Stir in the onion and mushroom mixture, toss the vegetables together, and mix in the capers and fresh tarragon.

# Potato Chip Chicken

## Ingredients

1 cup crushed potato chips  
1 tablespoon minced fresh parsley  
1/2 teaspoon salt  
1/2 teaspoon paprika  
1/4 teaspoon onion powder  
4 skinless, boneless chicken  
breast halves  
2 tablespoons mayonnaise

## Directions

In a large resealable plastic bag, combine the potato chips, parsley, salt, paprika and onion powder. Brush chicken with mayonnaise; add chicken to the crumb mixture and shake to coat. Place in an ungreased microwave-safe 11-in. x 7-in. x 2-in. baking dish. Cover with microwave-safe paper towels; cook on high for 8-10 minutes or until chicken juices run clear.

# Potato Dumplings I

## Ingredients

6 cups baked potatoes -- peeled,  
cooled and riced  
6 eggs  
1 teaspoon salt  
2 cups all-purpose flour  
3 slices bread  
2 tablespoons butter

## Directions

The day before, boil potatoes with the skins on until tender. Cook enough to make at least 6 cups cold riced potatoes. Peel the potatoes, and rice them. Refrigerate them until needed.

Brown 2 to 3 pieces of bread in butter or margarine for croutons. Cut into small pieces, and let cool.

Combine riced potatoes, 5 or 6 beaten eggs, salt, and flour. Add croutons, and mix together. The mixture should stick together. Too much flour will make them heavy.

Form into balls about the size of tennis balls. Drop into boiling water in a large pot. Cover and cook for 10 minutes. Serve immediately.

# SwansonB® Ultimate Mashed Potatoes

## Ingredients

3 1/2 cups SwansonB® Chicken Broth  
5 large potatoes, cut into 1-inch pieces  
1/2 cup light cream  
1/2 cup sour cream  
1/4 cup chopped fresh chives  
2 tablespoons butter  
3 slices bacon, cooked and crumbled (reserve some for garnish)  
Generous dash ground black pepper

## Directions

Heat the broth and potatoes in a 3-quart saucepan over medium-high heat to a boil.

Reduce the heat to medium. Cover and cook for 10 minutes or until the potatoes are tender. Drain, reserving the broth.

Mash the potatoes with 1/4 cup broth, light cream, sour cream, chives, butter, bacon and black pepper. Add the additional broth, if needed, until desired consistency. B Garnish with the remaining bacon.

# Italian Potato Salad

## Ingredients

6 medium red potatoes, cooked and cubed  
2 garlic cloves, minced  
1/2 cup chopped red onion  
3 plum tomatoes, quartered  
1/3 cup olive or vegetable oil  
3 leaves fresh basil, chopped  
1 (5 ounce) jar stuffed green olives, drained and halved  
1 teaspoon dried oregano  
1 1/2 teaspoons salt  
1/4 teaspoon pepper  
Lettuce Leaves

## Directions

In a large bowl, combine the first 10 ingredients; toss to coat. Cover and refrigerate until serving. Serve salad in a lettuce-lined bowl if desired.

# Norwegian Potato Klub

## Ingredients

6 slices bacon  
2 cups all-purpose flour  
1/2 teaspoon baking powder  
10 medium potatoes, peeled and shredded  
2 teaspoons salt

## Directions

Place bacon in a large skillet over medium-high heat. Remove bacon from the pan, and reserve the grease.

In a medium bowl, stir together the flour and baking powder. Stir in potatoes to make a sticky dough.

Bring a large pot of water to a boil, and add 2 teaspoons of salt. Squeeze the potato mixture into 6 or 7 dumplings, or your desired size. Drop carefully into the boiling water. Simmer for 45 to 60 minutes. Remove to a platter with a slotted spoon.

Serve with bacon grease brushed over the top, and crumbled bacon. These may also be sliced and fried the next day for another great meal.



# Parmesan Red Potatoes

## Ingredients

4 medium unpeeled red potatoes, quartered  
1/3 cup grated Parmesan cheese  
3 teaspoons garlic powder  
1 (14.5 ounce) can chicken broth  
2 tablespoons minced fresh parsley

## Directions

Place potatoes in a 6-qt. pressure cooker. Sprinkle with Parmesan cheese and garlic powder; add broth. Close cover securely; place pressure regulator on vent pipe. Bring cooker to full pressure over high heat. Reduce heat to medium-high; cook for 6 minutes. (Pressure regulator should maintain a slow steady rocking motion; adjust heat if needed.)

Remove from the heat; immediately cool according to manufacturer's directions until pressure is completely reduced. Sprinkle with parsley.

# Buttermilk Parmesan Potatoes

## Ingredients

14 small potatoes, peeled and cubed  
1 tablespoon butter  
2 cloves garlic, minced  
1/4 cup minced red onion  
3 tablespoons butter  
1/3 cup all-purpose flour  
1/2 teaspoon salt  
1/4 teaspoon pepper  
1 cup 2% milk  
1 cup buttermilk  
1 cup freshly grated Parmesan cheese, divided

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Lightly grease 9x13 inch baking dish. Arrange potatoes over the bottom of the dish, and set aside.

Melt 1 tablespoon butter in a saucepan over medium heat. Add the garlic and onion; cook and stir until the onion is transparent, about 5 minutes. Stir in 3 tablespoons butter until melted. Sprinkle the flour, salt, and pepper over the onion mixture. Cook and stir until mixture bubbles and thickens, about 2 minutes. Continue to stir the flour mixture while gradually pouring in the milk and buttermilk, and return the mixture to boiling. Stir in 3/4 cup Parmesan cheese; cook for 2 minutes until melted, and mixture is smooth. Pour the mixture over the potatoes in the baking dish, stirring to coat evenly.

Bake in preheated oven for 1/2 hour, and stir. Bake 1/2 hour longer, stir the potato mixture again, and sprinkle with remaining 1/4 cup Parmesan cheese. Bake for 20 minutes more.

# Garlic Potato Biscuits

## Ingredients

1/2 pound diced peeled potatoes  
3 cloves garlic, peeled  
1/3 cup butter or margarine,  
softened  
1 teaspoon salt  
1/4 teaspoon pepper  
2 cups all-purpose flour  
1 tablespoon baking powder  
1/3 cup milk

## Directions

Place potatoes and garlic cloves in a saucepan. Add enough water to cover. Bring to a boil. Reduce heat; cover and simmer until tender. Drain well. Mash potatoes and garlic with butter, salt and pepper. In a bowl, combine flour and baking powder; stir in potato mixture until mixture resembles coarse crumbs. Add milk and stir well. Turn onto a lightly floured surface. Roll to 1/2-in. thickness; cut with a floured 2-in. biscuit cutter. Place 1 in. apart on an ungreased baking sheet. Bake at 450 degrees F for 10-12 minutes or until golden brown. Serve warm.

# Sausage-Potato Casserole

## Ingredients

3 large baking potatoes, peeled  
and thinly sliced  
ground black pepper to taste  
1 cup shredded Cheddar cheese  
1 pound Polish kielbasa  
1/2 teaspoon dried dill weed  
1/4 teaspoon caraway seed  
2/3 cup milk

## Directions

Preheat oven to 375 degrees F (190 degrees C). Using two long sheets of aluminum foil on top of each other, fold one long edge together and open out to make a large sheet of foil. Line a 13x9 pan with the foil, allowing edges to hang outside pan

Arrange the sliced potatoes, overlapping slightly, in bottom of pan. Pepper to taste. Top with half of the cheese. Cut sausage in half crosswise and lengthwise and place, cut side down on top. Top with remaining cheese, the dill weed, caraway seed and milk. Seal edges of foil tightly.

Bake at 375 degrees F (190 degrees) for 1 hour.

# Octoberfest German Potato Salad

## Ingredients

3 pounds potatoes, peeled and sliced  
1/2 cup chopped onion  
2 teaspoons salt  
1/2 cup mayonnaise  
1/4 cup vegetable oil  
1/2 cup cider vinegar  
2 tablespoons white sugar  
2 tablespoons dried parsley  
ground black pepper to taste

## Directions

Bring a large pot of salted water to a boil. Add peeled and cut potatoes; cook until tender but still firm, about 15 minutes. Drain, and transfer to a large bowl. Add onions.

In a large bowl, whisk together the mayonnaise, oil, vinegar, sugar, parsley, salt and pepper. Gently stir in the potatoes and onion. Let stand for 1 hour before serving to enhance flavors.

# Southern Candied Sweet Potatoes

## Ingredients

6 large sweet potatoes  
1/2 cup butter  
2 cups white sugar  
1 teaspoon ground cinnamon  
1 teaspoon ground nutmeg  
1 tablespoon vanilla extract  
salt to taste

## Directions

Peel the sweet potatoes and cut them into slices.

Melt the butter or margarine in a heavy skillet and add the sliced sweet potatoes.

Mix the sugar, cinnamon, nutmeg and salt. Cover the sweet potatoes with sugar mixture and stir. Cover skillet, reduce heat to low and cook for about 1 hour or until potatoes are "candied". They should be tender but a little hard around the edges. Also the sauce will turn dark. You will need to stir occasionally during the cooking. Stir in the vanilla just before serving. Serve hot.

# Sweet Potato Casserole I

## Ingredients

1 (40 ounce) can sweet potatoes,  
drained  
1 cup white sugar  
2 eggs  
1/3 cup milk  
1 teaspoon vanilla extract  
1 cup packed brown sugar  
1 cup chopped pecans  
1/3 cup all-purpose flour  
2/3 cup melted butter

## Directions

Preheat oven to 350 degrees F (175 degrees C). Butter one 2 quart baking dish.

Heat, drain and mash sweet potatoes. Combine with them with the white sugar, eggs, 1/3 cup of the melted butter, milk and vanilla. Place in the prepared baking dish.

In a separate bowl combine the brown sugar, chopped pecans, flour and 1/3 cup of the melted butter. Sprinkle over the top of the sweet potato mixture. Bake at 350 degrees F (175 degrees C) for 35 minutes or until a knife inserted near the center comes out clean.

# Sarah Contona's Sweet Potato Pie

## Ingredients

1 1/2 cups crushed graham crackers  
1/2 teaspoon ground cinnamon  
2 tablespoons brown sugar  
1/2 cup butter, melted  
1 (8 ounce) package cream cheese, softened  
1 (29 ounce) can sweet potatoes, drained and mashed  
1/4 cup packed brown sugar  
1/4 cup light cream  
2 eggs, lightly beaten  
2 tablespoons vanilla  
1 (10.5 ounce) package miniature marshmallows

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9 inch springform pan.

In a medium bowl, mix graham crackers, cinnamon, 2 tablespoons brown sugar, and butter. Press mixture into the prepared springform pan to form a crust. Bake 10 minutes in the preheated oven, until lightly browned.

In a large bowl, blend cream cheese, sweet potatoes, 1/4 cup brown sugar, light cream, eggs, and vanilla. Pour into the baked crust.

Bake pie 1 hour in the preheated oven, placing marshmallows on top to melt during the last 10 minutes.



# Honeyed Sweet Potatoes

## Ingredients

2/3 cup honey  
1/2 cup butter, melted  
1 teaspoon salt  
8 sweet potatoes, sliced

## Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

In a large bowl, stir together the honey, butter and salt. Add the sweet potatoes, and stir to coat. Transfer to the prepared baking dish. Pour any liquid from the bowl over the potatoes.

Cover, and bake for 30 minutes in the preheated oven, basting frequently.

# Thanksgiving Sweet Potatoes

## Ingredients

2 (15 ounce) cans sweet potatoes  
1/4 cup orange juice  
3/4 cup all-purpose flour  
1/2 cup white sugar  
1 teaspoon ground cinnamon  
1 pinch salt  
1/2 cup margarine  
1 1/2 cups miniature marshmallows

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Place sweet potatoes in a 10x6 inch shallow baking dish and pour orange juice over.

In a small bowl, combine flour, sugar, cinnamon and salt; mix together and cut in margarine. Sprinkle over sweet potatoes.

Bake for 30 minutes. Remove from oven, sprinkle with marshmallows and broil until browned.

# Cream of Sweet Potato Soup

## Ingredients

3 large sweet potatoes  
3 (14 ounce) cans low-sodium chicken broth  
1/4 cup brown sugar, or more to taste  
1/2 teaspoon salt (to taste)  
1/4 teaspoon ground nutmeg  
Black pepper to taste  
Cayenne pepper to taste  
1/3 cup heavy cream

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Bake sweet potatoes in preheated oven until soft, about 1 1/2 hours (you can also use a microwave). Remove and let cool slightly.

Peel sweet potatoes, and puree with chicken broth in batches, using enough chicken broth so that it purees smoothly. Bring puree to a simmer in a large saucepan over medium-high heat, then reduce heat to medium-low. Stir in the sugar, salt, nutmeg, black pepper, and cayenne pepper; cover, and let simmer for 10 minutes. Remove from heat, and stir in cream.

# Potato Casserole I

## Ingredients

8 potatoes, peeled and diced  
1/4 cup butter  
1 onion, chopped  
1 (10.75 ounce) can condensed  
cream of chicken soup  
1/4 cup sour cream  
3/4 cup shredded Cheddar  
cheese  
salt to taste  
ground black pepper to taste  
1/4 cup shredded Cheddar  
cheese

## Directions

Bring a large pot of salted water to a boil and add potatoes. Cook until tender, then drain water. While potatoes are cooking, heat a small skillet over medium heat. Melt butter and saute onion until golden brown. Set aside.

Preheat oven to 350 degrees F (175 degrees C).

Mash potatoes with cream of chicken soup and sour cream until smooth and creamy. Mix in onions, 3/4 cup cheese, salt, and pepper. Spoon into a 2 quart casserole dish and bake in preheated oven for 30 minutes. Sprinkle remaining 1/4 cup cheese over top and bake an additional 10 minutes. Serve hot.

# Danish Potato Soup

## Ingredients

1 ham bone  
water  
2 potatoes, peeled and diced  
6 green onions, sliced  
3 stalks celery, chopped  
1/4 cup minced fresh parsley  
2 cups chopped cabbage  
2 carrots, diced  
3 tablespoons all-purpose flour  
1 cup light cream  
ground nutmeg

## Directions

In a soup kettle, bring ham bone and 2 quarts water to a boil. Reduce heat and simmer 1 hour or until meat pulls away from the bone. Remove ham bone. When cool enough to handle, trim any meat and dice. Discard bone. Return ham to kettle along with potatoes, onions, celery, parsley, cabbage and carrots; cook 40 minutes. Stir together flour and 1/4 cup cold water. Slowly pour into the soup, stirring constantly. Bring soup to a boil; cook 2 minutes. Reduce heat; stir in cream. Remove from the heat. Sprinkle a dash of nutmeg on each bowlful just before serving.

# Brandied Candied Sweet Potatoes

## Ingredients

2 pounds sweet potatoes, peeled and diced  
1/2 cup butter  
1/2 cup packed brown sugar  
1/2 cup brandy  
1/2 teaspoon salt

## Directions

Place sweet potatoes in a large saucepan with enough water to cover. Bring to a boil. Cook 15 minutes, or until tender but firm. Drain, and set aside.

In a large skillet over low heat, melt the butter. Stir in the brown sugar, brandy, and salt. Add the sweet potatoes, and stir to coat. Cook, stirring gently, until sweet potatoes are heated through and well glazed.

# Potato Leek Soup II

## Ingredients

2 tablespoons unsalted butter  
1 cup sliced leeks  
1 cup chopped onion  
1 2/3 cups chicken broth  
4 cups milk  
1 1/3 cups potato flakes  
1 teaspoon salt  
1/2 teaspoon celery salt  
2 tablespoons chopped fresh  
parsley

## Directions

Melt the butter in a large pot over medium heat. Saute the leeks and onion in the butter for 5 minutes, or until tender. Pour in the broth and the milk and mix well.

Bring to a boil, reduce heat to low and simmer for 5 minutes. Stir in the potato flakes, salt, celery salt and parsley. Allow to thicken and heat through.

# Loaded Potatoes

## Ingredients

4 large baking potatoes  
2 tablespoons butter, melted  
3 tablespoons grated Parmesan cheese  
1/2 teaspoon dried rosemary, crushed  
1/4 teaspoon salt  
1/8 teaspoon pepper  
1/2 cup shredded Cheddar cheese  
1/4 cup real bacon bits  
1 green onion, chopped

## Directions

Scrub potatoes. With a sharp knife, slice potatoes thinly but not all the way through, leaving slices attached at the bottom. Place on a microwave-safe plate; drizzle with butter.

Combine the Parmesan cheese, rosemary, salt and pepper; sprinkle over potatoes and between slices.

Microwave, uncovered, on high for 12-18 minutes or until potatoes are tender. Top with cheddar cheese, bacon and onion. Microwave for 1-2 minutes longer or until cheese is melted.



# Asparagus Potato Soup

## Ingredients

2 cups diced peeled potatoes  
1/2 pound fresh asparagus,  
chopped  
1/2 cup chopped onion  
2 celery ribs, chopped  
1 tablespoon chicken bouillon  
granules  
4 cups water  
1/4 cup butter or margarine  
1/2 cup all-purpose flour  
1 cup whipping cream  
1/2 cup milk  
1/2 teaspoon salt  
Dash pepper  
12 bacon strips, cooked and  
crumbled  
3/4 cup shredded Cheddar  
cheese

## Directions

In a large saucepan or soup kettle, combine the potatoes, asparagus, onion, celery, bouillon and water. Bring to a boil. Reduce heat; cover and simmer for 15 minutes or until vegetables are tender. Stir in the butter.

In a bowl, combine flour, cream, milk, salt and pepper until smooth; add to the vegetable mixture. Bring to a boil; cook and stir for 2 minutes or until thickened. Garnish with bacon and cheese.

# Sweet Potato Cake

## Ingredients

2 1/4 cups sifted cake flour  
3 teaspoons baking powder  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
1 1/2 teaspoons ground cinnamon  
1/2 teaspoon ground allspice  
1/2 teaspoon ground ginger  
1/2 cup butter  
1 cup dark brown sugar  
1 cup white sugar  
2 eggs  
3/4 cup buttermilk  
3/4 cup mashed sweet potatoes  
1/2 cup chopped golden raisins

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease two 9 inch round cake pans.

Sift together flour, baking powder, soda, salt, cinnamon, allspice, and ginger.

Mix together buttermilk, potatoes, and raisins in a medium bowl.

In a large bowl, cream butter or margarine. Gradually add white and brown sugars, creaming until fluffy. Add eggs one at a time, beating thoroughly after each addition. Beating only until smooth after each addition, alternately add dry ingredients in fourths and potato mixture in thirds to creamed mixture. Turn batter into prepared pans, and spread evenly.

Bake for about 30 minutes, or until cake tests done. Cool, and remove from pans. Frost as desired.

# Slimmed-Down Potato Salad

## Ingredients

3 pounds red new potatoes  
1 (12 ounce) package silken tofu  
3 tablespoons fresh lemon juice  
1 tablespoon prepared yellow mustard  
1 clove garlic, minced  
1 teaspoon salt  
2 tablespoons olive oil  
1 cup chopped celery  
1 red bell pepper, seeded and cubed  
3 eggs, hard-boiled, shelled, and chopped  
1/2 cup chopped green onions  
1/2 cup chopped dill pickles  
salt and ground black pepper to taste  
2 tablespoons whole milk

## Directions

Place the potatoes in a Dutch oven and fill with enough water to cover. Bring to a boil; reduce heat to medium-low. Cover and simmer until potatoes are tender, and a fork can be easily inserted and removed, about 20 minutes. Drain and cool slightly. Peel, cut into cubes, and place in a large bowl.

To make the dressing, combine the tofu, lemon juice, mustard, garlic, and 1 teaspoon of salt in the bowl of a food processor. Blend until smooth. With the processor running, add the olive oil in a thin, steady stream, blending just until mixture thickens. Set aside.

Combine the celery, red bell pepper, eggs, green onions, and pickles in the bowl with the potatoes. Pour the dressing over the potato mixture, and toss lightly to evenly coat all ingredients. Season to taste with salt and pepper. Cover and chill at least 4 hours.

Just before serving, toss the salad with milk, 1 tablespoon at a time, to reach the desired consistency.

# Balsamic Vinegar Potato Salad

## Ingredients

10 medium red potatoes, diced  
1 small onion, chopped  
1/2 cup diced roasted red peppers  
1 (4 ounce) can sliced black olives, drained  
1 (10 ounce) can quartered artichoke hearts, drained  
1/2 cup balsamic vinegar  
3 teaspoons olive oil  
1 teaspoon dried oregano  
1 teaspoon dried basil  
1/2 teaspoon mustard powder  
2 tablespoons chopped fresh parsley

## Directions

Place potatoes in a saucepan with enough water to cover. Bring to a boil, then cook for 5 to 10 minutes, until tender. Drain, and transfer to a large bowl.

Add the onion, red peppers, olives, and artichokes to the bowl with the potatoes. In a separate bowl, whisk together the balsamic vinegar, olive oil, oregano, basil, mustard powder and parsley. Pour over the vegetables, and stir to coat. Chill for at least 4 hours or overnight before serving.

# Sweet Potatoes 'n' Pears

## Ingredients

9 cups cubed peeled sweet potatoes  
4 cups water  
1 (15 ounce) can pear halves, drained  
1/3 cup packed brown sugar  
1/4 cup butter, softened  
1/4 teaspoon ground cinnamon

## Directions

Place the sweet potatoes in a shallow 3-qt. microwave-safe dish; add water. Cover and microwave on high for 18-20 minutes or until tender. Drain and place in a large mixing bowl. Add the remaining ingredients; beat until combined.

# Barbequed Potato and Garlic Scape Packets

## Ingredients

8 red potatoes, cut into 1-inch cubes  
20 garlic scapes, cut into 1 1/2-inch pieces  
1/4 cup extra-virgin olive oil  
kosher salt and pepper to taste

## Directions

Preheat an outdoor grill for medium-high heat and lightly oil the grate. Cut 6 18-inch pieces of aluminum foil and set aside.

Combine the potatoes and scapes in a mixing bowl. Drizzle with olive oil; season to taste with salt and pepper. Divide the mixture among the pieces of aluminum foil and fold the edges of the foil over the potato mixture to seal the packets.

Place the packets onto the preheated grill and close the lid. Cook until the potatoes are tender and easily pierced with a fork, 20 to 25 minutes. Rotate the packets halfway through cooking.

# Loaded Baked Potato Casserole

## Ingredients

1 (32 ounce) bag Simply Potatoes® Southwest Style Hash Browns  
1 (6 ounce) can French's® French Fried Onions  
1 cup frozen peas  
1 cup shredded Cheddar cheese  
4 slices bacon, cooked and crumbled  
2 (10.75 ounce) cans Campbell's® Condensed Cream of Celery Soup (Regular or 98% Fat Free)  
1 cup milk

## Directions

Stir the potatoes, 1 1/3 cups of the onions, peas, cheese and bacon in a 13 x 9-inch (3-quart) shallow baking dish. Stir the soup and milk in a medium bowl. Pour the soup mixture over the potato mixture. Cover.

Bake at 350 degrees F for 30 minutes or until hot. Stir.

Sprinkle with the remaining onions. Bake for 5 minutes more or until the onions are golden brown.

# Classic American-Style Potato Salad

## Ingredients

2 pounds red boiling potatoes, scrubbed  
2 tablespoons red wine vinegar  
1/2 teaspoon salt  
1/2 teaspoon freshly ground black pepper  
3 hard-cooked eggs  
1 small celery stalk  
1/4 cup chopped sweet pickle (not relish)  
3 scallions  
2 tablespoons chopped fresh parsley  
1/2 cup mayonnaise  
2 tablespoons Dijon-style mustard

## Directions

Place potatoes in a pot with water to cover. Bring to a boil, cover and simmer, stirring to ensure even cooking, until a thin-bladed paring knife or a metal skewer inserted into a potato can be removed with no resistance, 25 to 30 minutes. Drain, rinse under cold water and drain again. Cool slightly.

Cut warm potatoes into 3/4-inch dice with a serrated knife. Layer them in a bowl, seasoning with vinegar, salt and pepper as you go. Cut eggs, celery and pickle in 1/4-inch dice and thinly slice scallions. Add to potatoes, along with parsley. Stir in mayonnaise and mustard until everything is combined. Chill, covered, before serving.



# Horseradish Potatoes

## Ingredients

1/4 cup butter or margarine  
1 tablespoon prepared  
horseradish  
2 teaspoons lemon juice  
1/2 teaspoon salt  
1/8 teaspoon pepper  
12 small new potatoes

## Directions

Place butter in an ungreased microwave-safe 1-qt. dish. Microwave, uncovered, on high for 40 seconds or until melted. Stir in horseradish, lemon juice, salt, pepper and potatoes. Cover and microwave on high for 10 minutes, stirring once. Let stand for 2 minutes. Stir before serving.

# Baking Potato Soup

## Ingredients

4 large potatoes, peeled and diced  
1/4 cup butter  
1 teaspoon salt  
1/2 teaspoon ground black pepper  
4 1/2 cups water, divided  
3 (1 ounce) packages white gravy mix

## Directions

Place potatoes in a pot with water to cover. Bring to a boil, introduce butter, salt and pepper. Reduce heat to medium low and simmer until potatoes are tender, 10 to 20 minutes more.

Meanwhile, prepare gravy mix. Bring 3 1/2 cups of water to a boil in a large saucepan. Combine the remaining cup of water with the gravy mix and stir to dissolve. Stir into boiling water.

Drain potatoes and add to boiling gravy mix. Continue to boil 5 minutes more, adding water to thin if desired. Serve at once.

# Potato Penne Soup

## Ingredients

1/2 cup margarine  
1 onion, chopped  
10 cups water  
2 large carrots, chopped  
5 potatoes, peeled and cubed  
1/2 cup pearl barley  
2 (14.5 ounce) cans fat-free chicken broth  
1 cup penne pasta  
3 stalks celery, chopped, with leaves  
4 tablespoons chicken bouillon powder  
1 red bell pepper, diced  
1 green bell pepper, chopped  
1/2 teaspoon ground white pepper  
1 1/2 cups cauliflower florets, broken into bite size pieces  
3/8 cup chopped fresh parsley  
3/4 teaspoon dried thyme  
3 tablespoons all-purpose flour  
2 cups whole milk  
2 tablespoons soy sauce

## Directions

In a large saute pan, melt margarine, add onions and cook over medium heat until translucent. Reduce heat to low.

In a large stock pot, add water and bring to a boil. Add carrots, potatoes, pearl barley, and cook for 10 minutes. Add chicken broth, penne, celery (including leaves), chicken soup base, red bell pepper and green bell pepper and bring back to a boil. Reduce heat and cook for 15 minutes.

Add white pepper, cauliflower florets, parsley, thyme and cook for an additional 5 minutes.

In a food processor or blender, puree 3 cups of all-ready cooked soup and return to stock pot.

In a small mixing bowl, mix together flour and 3/4 cup whole milk; blend well. Add flour mixture to the cooked onions and mix well. Gradually add remainder of milk, stirring constantly until soup is heated through.

Add onion mixture to soup and stir. Add soy sauce and bring to a boil. Adjust seasonings to taste and serve soup hot.

# Golden Potato Rounds

## Ingredients

1 cup crushed cornflakes  
1 1/2 teaspoons seasoned salt  
4 medium potatoes, peeled and  
sliced 1/2-inch thick  
1/4 cup butter or margarine,  
melted

## Directions

In a bowl, combine the cornflakes and seasoned salt.

Dip potatoes in butter, then coat with cornflake mixture. Place on greased foil-lined baking sheets.

Bake at 350 degrees for 55-60 minutes or until tender.

# Beef-Stuffed Potatoes

## Ingredients

6 medium baking potatoes  
1 pound ground beef  
2 tablespoons chopped onion  
1/3 cup sour cream  
1 (4 ounce) can chopped green chilies  
3 tablespoons butter or margarine  
1 tablespoon Worcestershire sauce  
1 teaspoon salt  
1/2 teaspoon garlic powder  
1/2 teaspoon chili powder  
3/4 cup shredded Cheddar cheese

## Directions

Bake potatoes at 375 degrees F for 1 hour or until tender. Cool. Meanwhile, in a large skillet, cook the beef and onion over medium heat until the meat is no longer pink; drain. Cut a thin slice off the top of each potato. Carefully scoop out pulp, leaving a thin shell; place pulp in a bowl. Add sour cream, chilies, butter, Worcestershire sauce, salt, garlic powder and chili powder; mash or beat. Stir in meat mixture until combined. Stuff into potato shells.

Place on an ungreased baking sheet. Sprinkle with cheese. Bake at 350 degrees F for 10-15 minutes or until heated through.

# Bengaladumpa Vepudu (Potato Stir-Fry)

## Ingredients

1/4 cup cooking oil  
4 dried red chile peppers  
1 tablespoon cumin seeds  
2 teaspoons skinned split black lentils (urad dal)  
1/2 teaspoon mustard seeds  
1 sprig fresh curry leaves  
1 pound potatoes, peeled and cubed  
salt to taste  
1/2 teaspoon ground red pepper  
1/2 teaspoon ground cumin

## Directions

Heat the oil in a large skillet. Fry the dried red chile peppers, cumin seeds, urad dal, and mustard seeds in the hot oil until the seeds begin to splutter. Add the curry leaves and continue cooking another 30 seconds. Stir the potatoes into the mixture. Season with salt. Cook and stir until the potatoes are tender, about 20 minutes. Sprinkle the red pepper and cumin powder over the potatoes; cook another 2 to 3 minutes.

# Smashed Potatoes

## Ingredients

1 1/2 pounds small yellow-fleshed potatoes  
1/4 cup olive oil  
1 teaspoon butter at room temperature  
2 tablespoons balsamic vinegar  
3 cloves garlic, minced  
1 teaspoon dried rosemary  
1/2 teaspoon dried sage  
1/2 teaspoon ground thyme  
1/2 teaspoon dried savory  
1/2 teaspoon sea salt  
1/2 teaspoon ground black pepper

## Directions

Place potatoes in a saucepan, fill with water to cover the potatoes, and bring to a boil. Reduce heat to a simmer, and cook the potatoes until tender but not mushy, about 20 minutes. Drain and allow potatoes to cool.

While potatoes are cooking, combine olive oil, butter, balsamic vinegar, garlic, rosemary, sage, thyme, savory, sea salt and pepper in a bowl. Stir with a fork to combine well.

Preheat an oven to 450 degrees F (230 degrees C). Line a baking sheet with parchment paper.

Place the potatoes in a single layer on the prepared baking sheet, and lightly press down on the potatoes to partially crush them. Spoon the oil-herb mixture over each potato.

Bake in the preheated oven until the edges of the potatoes are beginning to crisp, about 25 minutes. Cool for about 5 minutes before serving.

# Pork Tenderloins with Roasted Potatoes

## Ingredients

1/4 cup olive or vegetable oil  
2 garlic cloves, minced  
1 1/2 teaspoons dried rosemary,  
crushed  
1/2 teaspoon salt  
1/4 teaspoon pepper  
1 (3/4 pound) pork tenderloin  
2 medium red potatoes, cut into  
chunks

## Directions

In a bowl, combine the oil, garlic, rosemary, salt and pepper. Place half of the marinade in each of two resealable plastic bags. Add pork to one bag and potatoes to the other bag. Seal bags and turn to coat; refrigerate for 8 hours or overnight.

Drain and discard marinades. Place meat and potatoes in a greased 11-in. x 7-in. x 2-in. baking dish. Bake, uncovered, at 425 degrees F for 20-25 minutes or until potatoes are almost tender. Broil 5 in. from heat for 4-5 minutes or until potatoes are tender and a meat thermometer inserted in the pork reads 160 degrees F. Let stand for 5 minutes before slicing.



# Meatball Potato Supper

## Ingredients

2 eggs  
1/2 cup dry bread crumbs  
1 envelope onion soup mix  
1 1/2 pounds lean ground beef  
2 tablespoons all-purpose flour  
6 medium potatoes, peeled and thinly sliced  
1 (10.75 ounce) can condensed cream of celery soup, undiluted  
1 cup milk  
Paprika

## Directions

In a bowl, combine the eggs, bread crumbs and soup mix. Crumble beef over mixture and mix well. Shape into 1-in. balls. In a large skillet, brown meatballs in small batches over medium heat; drain. Sprinkle with flour; gently roll to coat.

Place half of the potatoes in a greased 2-1/2-qt. baking dish. Top with meatballs and remaining potatoes. In a bowl, combine soup and milk until blended; pour over potatoes. Sprinkle with paprika if desired. Cover and bake at 350 degrees F for 60-65 minutes or until the potatoes are tender.

# Garlic-Chive Mashed Potatoes

## Ingredients

3 1/2 pounds russet potatoes,  
peeled and quartered  
3 cloves garlic, peeled  
1/8 teaspoon paprika  
1 1/2 cups fat-free sour cream  
1 cup reduced-sodium chicken  
broth, warmed  
2 tablespoons minced chives  
1 teaspoon salt  
1/4 teaspoon pepper

## Directions

Place the potatoes, garlic and paprika in a large saucepan or Dutch oven; cover with water. Bring to a boil. Reduce heat; cover and cook for 15-20 minute or until potatoes are tender. Drain. In a large mixing bowl, beat the potatoes and garlic. Add sour cream, broth, chives, salt and pepper; beat until smooth.

# Broccoli Potato Soup

## Ingredients

2 cups broccoli florets  
1 onion, sliced  
1 tablespoon margarine  
1 (10.75 ounce) can condensed cream of potato soup  
1 cup milk  
1/2 cup water  
3/4 teaspoon chopped fresh basil  
1/4 teaspoon ground black pepper  
1/3 cup shredded Cheddar cheese

## Directions

In a large saucepan over medium heat, saut E the broccoli and onion in the butter or margarine, about 5 minutes, or until tender. Stir in the soup, milk, water, basil and pepper. Mix well and heat through, about 15 minutes. Add cheese and stir until melted.

# Crunch Top Potatoes

## Ingredients

1/4 cup melted butter  
2 (15 ounce) cans sliced potatoes,  
drained  
1 cup shredded Cheddar cheese  
1 cup cornflakes cereal, crushed  
1 teaspoon paprika

## Directions

Preheat oven to 375 degrees F (190 degrees C). Pour butter into a 9x13 inch pan.

Arrange potato slices in a single layer over the butter. Combine the cheese, cornflakes and paprika in a bowl and sprinkle the mixture over the potatoes.

Bake in a preheated 350 degrees F (175 degrees C) oven for 20 minutes or until heated through.

# Potato Salad Deviled Eggs

## Ingredients

8 eggs  
1 large potato, coarsely chopped  
2 teaspoons pickle relish  
2 teaspoons mustard  
4 teaspoons creamy salad dressing (such as Miracle Whip®)  
salt to taste  
ground black pepper to taste  
paprika for garnish

## Directions

Place the eggs into a saucepan in a single layer and fill with water to cover the eggs by 1 inch. Cover the saucepan and bring the water to a boil over high heat. Once the water is boiling, remove from the heat and let the eggs stand in the hot water for 15 minutes. Pour out the hot water, then cool the eggs under cold running water in the sink. Peel once cold. Slice the cooled eggs in half lengthwise, and scoop out and reserve the yolks.

While the eggs are cooking, place the cut-up potato into a saucepan with water to cover, bring to a boil, reduce heat, and simmer until the potato pieces are tender, 10 to 15 minutes. Drain the potato, and let cool.

In a bowl, mash the reserved egg yolks with pickle relish, mustard, creamy dressing, salt, and pepper until well combined. Place the potato into a bowl, and coarsely mash with a fork. Lightly combine the potato with the yolk mixture. Stuff each egg half generously with potato salad, and sprinkle with paprika. Cover and chill until ready to serve, at least 20 minutes.

# Potato Chocolate Cake

## Ingredients

1 cup margarine  
2 cups white sugar  
4 eggs  
2 (1 ounce) squares unsweetened chocolate, melted  
1 teaspoon vanilla extract  
1 cup prepared instant mashed potatoes  
2 cups sifted all-purpose flour  
1 teaspoon baking soda  
1 teaspoon salt  
3/4 cup buttermilk

## Directions

Preheat oven to 375 degrees F (190 degrees C). Grease and flour a 9x13 inch pan. Sift together the flour, baking soda and salt. Set aside.

In a large bowl, cream together the margarine and sugar until light and fluffy. Beat in the eggs one at a time. Stir in the melted chocolate, vanilla and mashed potatoes. Beat in the flour mixture alternately with the buttermilk, mixing just until incorporated.

Pour batter into prepared pan. Bake in the preheated oven for 45 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

# Sweet Potato And Prune Casserole

## Ingredients

6 sweet potatoes  
1 (16 ounce) jar stewed prunes  
3/4 cup honey  
3/4 teaspoon ground cinnamon  
1 teaspoon salt  
1 fluid ounce prune juice  
2 tablespoons lemon juice  
1/4 cup pareve margarine, melted

## Directions

Pierce sweet potatoes, and place on a baking sheet. Bake in a preheated 425 degrees F (220 degrees C) for 1 hour, or until tender. Cool until sweet potatoes can be easily handled. Peel, and cut into 1/4 inch thick slices.

In a small bowl, combine honey, cinnamon, salt, lemon and prune juice, and melted margarine.

Cut prunes in half, and remove pits. In a casserole dish, arrange alternating layers of potatoes and prunes. Spoon honey mixture over each layer.

Bake at 350 degrees F (175 degrees C) for 45 minutes, basting occasionally with liquid in casserole dish.

# Pork Chops with Scalloped Potatoes

## Ingredients

6 (1/2 inch thick) boneless pork chops  
6 medium red potatoes, thinly sliced  
1 medium onion, thinly sliced  
2 teaspoons dried thyme  
1 teaspoon pepper  
1/4 cup butter  
1 teaspoon beef bouillon  
1 cup hot water  
1/4 cup all-purpose flour  
1/4 cup water

## Directions

Preheat the oven to 350 degrees F (175 degrees C).

Heat a skillet over medium-high heat and coat with nonstick cooking spray. Brown the pork chops on each side, about 2 minutes, then set aside.

Layer half of the potato slices, and half of the onion slices in the bottom of a lightly greased 9x13 inch baking dish. Season with half of the thyme and half of the pepper. Dot with 2 tablespoons of the butter. Arrange pork chops on top of the potatoes, then cover with the remaining potatoes, onion, seasonings, and butter. Dissolve the bouillon cube in hot water, and pour evenly over the casserole. Cover with a lid or aluminum foil.

Bake for 1 hour in the preheated oven. Remove the pork and potatoes to a serving dish with a slotted spoon. Pour the drippings into a skillet. In a small bowl or cup, whisk together the flour and water using a fork. Whisk into the drippings, and cook over medium heat until thickened and bubbly. Serve gravy with pork chops and potatoes.



# Au Gratin Potatoes II

## Ingredients

1 cup sour cream  
1 (10.75 ounce) can condensed cream of celery soup  
4 1/2 cups peeled and shredded potatoes  
2 cups shredded Cheddar cheese  
1/2 cup chopped green onions  
1 cup cornflakes cereal  
1/2 cup unsalted butter, melted  
1 tablespoon chopped fresh parsley (optional)

## Directions

Preheat oven to 350 degrees F (175 degrees C). Spray one 8 inch square baking dish with vegetable cooking spray.

In a large bowl, stir together the sour cream and soup. Add grated potatoes, cheese, and onions. Mix well, and pour into the prepared baking dish. Cover the dish with a lid or aluminum foil.

Bake for 45 minutes in the preheated oven. In a small bowl, mix together the melted butter and cornflakes. Sprinkle over the top of the potatoes, and return to the oven.

Bake uncovered, for an additional 20 minutes or until bubbly and corn flakes are golden brown. Remove from the oven and sprinkle with chopped parsley.

# Mashed Potatoes with Horseradish

## Ingredients

5 potatoes, peeled and quartered  
2 tablespoons butter, divided  
ground black pepper to taste  
1/2 cup sour cream  
1 tablespoon prepared  
horseradish  
2 teaspoons minced parsley

## Directions

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain, and mash with 1 tablespoon butter and black pepper. Stir in sour cream, horseradish and parsley. Whip potatoes and place in medium serving bowl.

Melt remaining 1 tablespoon butter and pour over potatoes. Serve immediately.

# Baked Potato Soup II

## Ingredients

1/3 cup butter  
1/3 cup all-purpose flour  
4 cups skim milk  
6 large baking potatoes, scrubbed  
1 cup sour cream

## Directions

Microwave potatoes until done.

While potatoes are cooking make a roux over low to medium heat. Mix butter, margarine, or light olive oil, and flour. DO NOT BURN THE ROUX. When roux is thickened a bit, gradually blend in milk. Continue cooking over low to medium heat while preparing potatoes.

Peel and cut up potatoes. You may want to mash some of the potatoes also. Add potatoes to the milk mixture. Blend in sour cream. Soup is ready to be served.

# Meat Shell Potato Pie

## Ingredients

1 pound ground chuck or lean ground beef  
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted, divided  
1/4 cup chopped onion  
1 egg  
1/4 cup dry bread crumbs  
2 tablespoons chopped fresh parsley  
1/4 teaspoon salt  
1 pinch pepper  
2 cups mashed potatoes  
4 bacon strips, cooked and crumbled  
1/2 cup shredded Cheddar cheese

## Directions

In a large bowl, combine beef, 1/2 cup soup, onion, egg, bread crumbs, parsley, salt and pepper; mix well. Press onto the bottom and up the sides of a 9-in. pie plate. Bake at 350 degrees F for 25 minutes; drain.

Combine potatoes and remaining soup in a bowl; mix until fluffy. Spread over meat crust. Sprinkle with bacon and cheese. Bake at 350 degrees F for 15 minutes. Let stand for a few minutes. Cut into wedges.

# Sweet Potato Souffle I

## Ingredients

3 cups mashed sweet potatoes  
3/4 cup white sugar  
1/3 cup butter, softened  
2 eggs  
1 teaspoon vanilla extract  
1/2 cup milk  
1 cup flaked coconut  
1/3 cup all-purpose flour  
1 cup packed brown sugar  
1 cup chopped walnuts  
1/3 cup melted butter

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine the mashed sweet potatoes with the white sugar, soft butter or margarine, beaten eggs, vanilla and milk. Spoon into a 2 quart oven proof baking dish.

Combine the coconut, flour, brown sugar, chopped nuts and melted butter. Sprinkle over the top of the sweet potatoes.

Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes.

# Polish Meat and Potatoes

## Ingredients

4 potatoes, peeled and cut into 1 inch cubes  
1 onion, chopped  
2 green bell peppers, cut into 1 inch pieces  
1/2 teaspoon onion powder  
1/2 teaspoon garlic powder  
1/2 teaspoon salt  
1/4 teaspoon black pepper  
1/4 cup vegetable oil  
1 (16 ounce) package kielbasa sausage, cut into 1 inch pieces

## Directions

Heat oil in a large skillet over medium-high heat. Cook onions and potatoes for 15 minutes, stirring occasionally. Reduce flame to med and stir in bell pepper, onion powder, garlic powder, salt and pepper. Cover, and cook 5 minutes. Stir in kielbasa, cover, and cook for 15 minutes, or until onions are caramelized.

# Famous Potatoes

## Ingredients

6 large potatoes, cubed  
1/2 cup butter, cubed  
1 tablespoon garlic salt  
1 tablespoon pepper  
1/4 (2 pound) loaf processed  
cheese, cubed

## Directions

Preheat oven to 375 degrees F (190 degrees C).

In a 9x13 inch casserole dish combine potatoes, butter, garlic salt and pepper.

Bake in preheated oven for 45 minutes, stirring occasionally.

Stir in processed cheese and stir to melt.

# Herbed Twice-Baked Potatoes

## Ingredients

2 medium baking potatoes  
1 1/2 ounces reduced-fat cream cheese, cubed  
1 tablespoon snipped chives  
1/4 teaspoon salt  
1/4 teaspoon dried basil  
dash cayenne pepper  
3 tablespoons fat-free milk  
3 teaspoons butter, melted and divided  
1 dash garlic powder  
1 dash paprika

## Directions

Scrub and pierce potatoes. Bake at 375 degrees F for 1 hour or until tender. Cool for 10 minutes. Cut potatoes in half. Scoop out pulp, leaving a thin shell.

In a bowl, mash the pulp with cream cheese, chives, salt, basil and cayenne. Add milk and 1-1/2 teaspoons butter; mash. Spoon into potato shells. Drizzle with remaining butter; sprinkle with garlic powder and paprika. Place on an ungreased baking sheet. Bake for 15-20 minutes or until heated through.



# Sweet Potato Casserole V

## Ingredients

3 cups cooked and mashed sweet potatoes  
1/3 cup packed brown sugar  
1/3 cup eggnog  
2 tablespoons margarine, melted  
1 teaspoon vanilla extract  
1/2 teaspoon salt  
2 egg whites  
1/2 cup packed brown sugar  
1/4 cup all-purpose flour  
2 tablespoons butter

## Directions

Preheat the oven to 350 degrees F (175 degrees C). Coat one 2 quart baking dish with non-stick cooking spray.

Combine the mashed sweet potatoes, 1/3 cup brown sugar, eggnog, melted margarine, vanilla extract, salt and egg whites. Spoon mixture into the prepared baking dish.

Combine the 1/2 cup brown sugar and flour. Cut in the chilled 2 tablespoons margarine until the mixture resembles coarse crumbs. Sprinkle over the sweet potato mixture.

Bake at 350 degrees F (175 degrees C) for 30 minutes.

# Restaurant-Style Potato Skins

## Ingredients

6 potatoes  
1 cup vegetable oil  
8 ounces shredded Cheddar cheese  
1/8 cup bacon bits  
1 (16 ounce) container sour cream

## Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a 9x13 inch baking pan.

Pierce potatoes with a fork. Microwave the potatoes on high until they are soft; approximately 10 to 12 minutes.

Cut the potatoes in half vertically. Scoop the inside out of the potatoes, until 1/4 inch of the potato shell remains.

Heat oil to 365 degrees F (180 degrees C) in a deep fryer or a deep saucepan. Place the potatoes in hot oil, fry for 5 minutes. Drain potatoes on paper towels.

Fill the potato shells with cheese and bacon bits. Arrange them in the prepared baking pan.

Bake for 7 minutes, or until the cheese is melted. Serve hot with sour cream.

# Gingered Sweet Potatoes

## Ingredients

2 tablespoons butter or margarine  
2 tablespoons olive or vegetable oil  
1/3 cup packed brown sugar  
1 tablespoon honey  
1 teaspoon ground cinnamon  
1/2 teaspoon salt  
1/2 teaspoon ground ginger  
1/4 teaspoon pepper  
1 medium sweet potato, peeled and cut into wedges

## Directions

In a skillet, heat butter and oil over medium heat. Stir in the brown sugar, honey, cinnamon, salt, ginger and pepper. Add the sweet potato wedges; toss to coat. Cover and cook over low heat for 20-30 minutes or until potatoes are tender, stirring occasionally.

# Sweet Potato Cooked in Ginger Syrup

## Ingredients

1 pound sweet potatoes, peeled  
and cut into chunks  
1 quart water  
1 (1/2 inch) piece ginger, peeled  
and sliced  
1 cup palm sugar

## Directions

Combine the sweet potatoes with the water in a pot and soak for 30 minutes.

Remove the potatoes from the water. Bring the water to a boil and return the potatoes to the boiling water with the ginger slices. Cook the potatoes at a boil until fork-tender, 20 to 25 minutes. Stir the sugar into the water until completely dissolved. Remove the sweet potatoes to individual bowls and spoon the ginger syrup over the potatoes to serve.

# Kielbasa with Peppers and Potatoes

## Ingredients

1 tablespoon vegetable oil  
1 (16 ounce) package smoked  
kielbasa sausage, diced  
6 medium red potatoes, diced  
1 red bell pepper, sliced  
1 yellow bell pepper, sliced

## Directions

Heat the oil in a saucepan over medium heat. Place kielbasa and potatoes in the saucepan. Cover, and cook 25 minutes, stirring occasionally, until potatoes are tender.

Mix red bell pepper and yellow bell pepper into the saucepan, and continue cooking 5 minutes, until peppers are just tender.

# Potato-Topped Meat Pie

## Ingredients

1 pound ground beef  
1 medium onion, chopped  
3 garlic cloves, minced  
1 egg  
2 tablespoons Worcestershire sauce  
1 cup dry bread crumbs  
salt and pepper to taste  
1 (10 ounce) package frozen corn, thawed  
1 (10 ounce) package frozen peas, thawed  
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted  
1/2 cup milk  
3 cups mashed potatoes (prepared with milk and butter)

## Directions

In a large skillet, cook the beef, onion and garlic over medium heat until meat is no longer pink; drain. Cool for 5 minutes. In a bowl, combine the egg, Worcestershire sauce, bread crumbs, salt and pepper. Stir in meat mixture.

Transfer to a greased 13-in x 9-in. x 2-in. baking dish. In a bowl, combine the corn, peas, soup and milk. Spread over meat mixture. Top with mashed potatoes. Bake, uncovered, at 375 degrees F for 35 minutes or until lightly browned.

# Sweet and Spicy Sweet Potatoes

## Ingredients

2 large sweet potatoes, peeled and cubed  
3 tablespoons olive oil  
2 teaspoons packed brown sugar  
1 1/2 tablespoons paprika  
1/2 teaspoon ground black pepper  
1/2 teaspoon onion powder  
1/2 teaspoon garlic powder  
1/2 teaspoon poultry seasoning  
1/2 teaspoon chili powder  
1 pinch cayenne pepper

## Directions

Preheat an oven to 425 degrees F (220 degrees C).

Place the sweet potato chunks into a large mixing bowl. Drizzle with the olive oil, then sprinkle the brown sugar, paprika, black pepper, onion powder, garlic powder, poultry seasoning, chili powder, and cayenne pepper overtop. Toss until the potatoes are evenly coated with the seasoning. Spread onto a baking sheet.

Bake in the preheated oven for 15 minutes, then turn the potatoes over with a spatula, and continue baking until the sweet potatoes are golden and tender, 10 to 15 minutes more.

# Hawaiian Sweet Potato Casserole

## Ingredients

1 cup light brown sugar  
1 teaspoon ground cinnamon  
6 large sweet potatoes  
1 tablespoon cold butter, cut into pieces  
2 teaspoons salt  
6 firm bananas, sliced  
2 (8 ounce) cans crushed pineapple  
1 cup pineapple juice  
1 teaspoon lemon juice  
2 tablespoons honey

## Directions

Preheat an oven to 350 degrees F (175 degrees C). Butter a 9x13-inch baking dish. Stir together the brown sugar and cinnamon until evenly blended; set aside.

Place the sweet potatoes into a large pot and cover with salted water. Bring to a boil over high heat; reduce heat to medium-low, cover, and simmer until just tender, 15 to 20 minutes. Drain and allow to steam dry for a minute or two; peel and cut into 1/2 inch slices.

Layer the potatoes into the prepared baking dish, dot with butter, and sprinkle with salt. Arrange the bananas over the potatoes and sprinkle evenly with the brown sugar mixture. Top with the crushed pineapple. Whisk together the pineapple juice, lemon juice, and honey until the honey has dissolved. Pour over the casserole.

Bake in the preheated oven until hot and browned on top, about 40 minutes.



# German Potato Cheese Soup

## Ingredients

4 cups water  
2 1/2 cups chicken broth  
4 tablespoons chicken soup base  
1/2 teaspoon ground black pepper  
2 large carrots, finely chopped  
4 potatoes, peeled and diced  
1 large onion, diced  
2 stalks celery, finely chopped  
1 red bell pepper, diced  
1 cup mayonnaise  
8 ounces processed cheese food (eg. Velveeta)  
1 cup shredded sharp Cheddar cheese  
1/2 cup shredded Swiss cheese  
1/4 cup dry potato flakes

## Directions

In a large stock pot, combine water, chicken broth, chicken soup base, black pepper, carrots, diced potatoes, and onions. Bring to a boil, and then reduce heat. Simmer 15 minutes, or until vegetables are tender, stirring occasionally.

Add celery and red bell pepper, and simmer for 5 minutes.

Gradually add mayonnaise to hot soup, whisking until smooth. Reduce heat to medium low. Gradually stir in processed cheese, sharp Cheddar cheese, and Swiss cheese; continue stirring until cheese melts, about 5 minutes.

Mix in potato flakes. Remove from heat, and let sit for 15 minutes before serving.

# Whipped Sweet Potatoes with Pears

## Ingredients

8 sweet potatoes  
4 pears - peeled, cored and chopped  
1 cup evaporated milk  
2 teaspoons vanilla extract  
1/2 cup packed brown sugar  
4 tablespoons butter  
1/2 teaspoon ground cinnamon  
1 pinch freshly grated nutmeg  
2 tablespoons orange juice  
1 cup chopped pecans

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Prick the sweet potatoes with a fork and bake in the preheated oven 1 hour, or until tender.

Peel the baked sweet potatoes. Place in a medium bowl and whip until smooth.

In a medium saucepan over medium heat, gently cook the pears 10 minutes, or until tender. Process the pears in a food processor until smooth.

In a medium saucepan over medium heat, mix the evaporated milk, vanilla, brown sugar and butter. Heat until scalded. Blend into the sweet potatoes.

Mix the pear puree, cinnamon, nutmeg, orange juice and pecans into the sweet potato mixture. Transfer to a large baking dish.

Bake in the preheated oven 15 minutes, or until lightly browned.

# Comfy Potato Soup

## Ingredients

5 beer bratwursts  
2 cups water  
2 large carrots, chopped  
1/4 large onion, chopped  
2 (10.75 ounce) cans condensed  
cream of potato soup  
2 cups milk

## Directions

Place the bratwursts and water into a large skillet, and set over medium heat. Bring to a boil, then cover and simmer for 10 minutes. Turn brats, and add more water if needed. Add carrots to the water. Cover and simmer for 10 more minutes. Drain, and slice the bratwurst.

While the bratwurst is cooking, pour the milk and potato soup into a saucepan, and set over medium heat. Simmer until the bratwurst are cooked. Stir in the onion, and add the carrots and bratwurst. Cook, stirring occasionally for about 10 minutes.

# Grilled Potatoes and Onion

## Ingredients

4 potatoes, sliced  
1 red onion, sliced  
1 teaspoon salt  
1 teaspoon ground black pepper  
4 tablespoons butter

## Directions

Preheat grill for medium heat.

For each packet, measure out 2 or 3 squares of aluminum foil large enough to easily wrap the vegetables, and layer one on top of the other. Place some of the potatoes and onion in the center, sprinkle with salt and pepper, and dot with butter. Wrap into a flattened square, and seal the edges. Repeat with remaining potatoes and onion.

Place aluminum wrapped package over indirect heat, and cover. Cook for approximately 30 minutes, turning once. Serve hot off the grill.

# Cheese Potato Puff

## Ingredients

12 medium potatoes, peeled and cubed  
2 cups shredded Cheddar or Swiss cheese, divided  
1 1/4 cups milk  
1/3 cup butter or margarine, softened  
1 teaspoon salt  
2 eggs, beaten

## Directions

Place the potatoes in a saucepan and cover with water; cover and bring to a boil. Cook until tender, about 15-20 minutes. Drain and mash. Add 1-3/4 cups cheese, milk, butter and salt; cook and stir over low heat until cheese and butter are melted. Fold in eggs. Spread into a greased 13-in. x 9-in. x 2-in. baking dish. Bake, uncovered, at 350 degrees F for 25-30 minutes. Sprinkle with the remaining cheese. Bake 5 minutes longer or until golden brown.

# Christian's Crazy Sherpa Potatoes

## Ingredients

2 tablespoons butter  
1 clove garlic, chopped  
1/2 large potato, diced  
1/4 cup green peas  
1/4 cup chopped broccoli  
1/4 cup chopped carrot  
1/4 cup chopped zucchini  
1/4 cup chopped green bell pepper  
1/4 cup shredded Cheddar cheese

## Directions

Melt butter over medium heat and saute garlic. Stir in potato, peas, broccoli, carrot, zucchini and bell pepper. Stirring occasionally, cook until potatoes start to brown, about 15 minutes. Serve with shredded cheese.

# Underground Baked Chicken and Potatoes

## Ingredients

4 (6 ounce) skinless, boneless  
chicken breast halves  
2 tablespoons vegetable oil  
2 teaspoons garlic salt  
1/2 teaspoon black pepper  
2 teaspoons dried oregano  
4 medium baking potatoes

## Directions

Dig a hole about 1 foot into the ground. Place a layer of hot coals on the bottom, and cover with a 1/2 inch layer of dirt.

Rub the chicken breasts with oil, then season with garlic salt, pepper, and oregano. Wrap each breast securely in aluminum foil and place into the hole.

Cover the hole with about 6 inches of dirt and allow the chicken to cook for 3 to 4 hours. About 45 minutes before you are ready to eat, wrap the potatoes individually in aluminum foil, and place them in the coals of a campfire to cook. When the potatoes are ready, dig up the chicken and serve with potatoes.

# Sour Cream Potato Rolls

## Ingredients

1/2 cup sour cream  
1/2 cup water (70 to 80 degrees F)  
1/2 cup mashed potatoes  
(prepared with milk and butter)  
1/4 cup butter or margarine,  
softened  
2 tablespoons sugar  
1 teaspoon salt  
1/2 teaspoon baking soda  
1/8 teaspoon ground mace  
3 cups bread flour  
3 teaspoons active dry yeast

## Directions

In bread machine pan, place all ingredients in order suggested by manufacturer. Select dough setting (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

When cycle is completed, turn dough onto a lightly floured surface. Punch dough down. Divide into 18 portions; roll each into a ball. Place on greased baking sheets. Cover and let rise in a warm place until doubled, about 30 minutes. Bake at 375 degrees F for 10-15 minutes or until golden brown. Serve warm.



# Cheesy Breakfast Potatoes

## Ingredients

1 tablespoon garlic-flavored oil  
4 1/2 cups cubed potatoes  
1 cup Canadian bacon, cut into  
1/2-inch dice  
3/4 cup chopped red bell pepper  
1/4 cup chopped chives or green  
onions  
2 cloves garlic, minced  
1 teaspoon dried basil leaves  
2 cups Sargento® Shredded  
Reduced Fat Mild Cheddar  
Cheese, divided  
Salt and pepper, to taste

## Directions

Heat oil over medium heat in large skillet. Add potatoes; cook 10 minutes, or until potatoes are browned and tender, stirring frequently.

Stir in bacon, red pepper, chives, garlic and basil. Cook 3 minutes, until red pepper is crisp-tender, stirring frequently. Add 1 cup cheese; stir until melted. Season to taste with salt and pepper. Top with remaining cheese.

# Potato and Bacon Salad

## Ingredients

5 eggs  
4 slices bacon  
2 tablespoons Dijon mustard, or to taste  
1 cup mayonnaise  
3 stalks celery, minced  
2 pounds small potatoes  
2 tablespoons chopped fresh parsley  
salt and pepper to taste

## Directions

Place the potatoes in a pot with enough water to cover, and bring to a boil. Cook for about 20 minutes, or until tender. Drain and cool.

Meanwhile, place eggs in a saucepan and cover with cold water. Bring water to a boil and immediately remove from heat. Cover, and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, and place in a bowl of cold water to cool.

Peel the eggs, and place 3 of them into a large bowl. Reserve the rest for later. Mash the eggs in the bowl with a fork. Stir in the mustard, mayonnaise, celery, salt and pepper. Set aside.

Cook bacon slices in the microwave for about 4 minutes, until crisp, or fry in a skillet over medium-high heat. Crumble 2 of the bacon slices into the mayonnaise mixture. Reserve the rest for garnish.

Peel and chop the potatoes, and stir into the bowl until evenly coated. Slice the 2 remaining eggs, and place on top of the salad. Crumble the remaining bacon over the eggs, then sprinkle parsley over the top.

# Cheesy Ranch New Red Potatoes

## Ingredients

12 small new red potatoes,  
scrubbed and halved  
1 cup Ranch-style salad dressing  
1 (8 ounce) package shredded  
Colby-Monterey Jack cheese  
1 teaspoon freshly ground black  
pepper

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Place potatoes in a large saucepan over medium heat, and cover with water. Bring to a boil, and cook 10 minutes, or until tender; drain.

Place cooked potatoes on an ungreased cookie sheet with the cut side up. Spread a spoonful of dressing on the top of each potato half. Sprinkle with cheese, and lightly dust with pepper.

Bake in the preheated oven for 5 minutes, or until cheese is melted.

# Ranch Potatoes

## Ingredients

5 pounds peeled and cubed potatoes  
1 (8 ounce) package cream cheese, softened  
1 (1 ounce) package ranch dressing mix  
4 tablespoons heavy cream (optional)  
1 pinch salt

## Directions

Bring a pot of salted water to a boil. Add potatoes; cook until tender but still firm. Drain, and transfer to a large bowl.

Before mashing potatoes, add the cream cheese, salad dressing, cream and salt.

Beat with a mixer until smooth. Serve immediately.

# Hot German Potato Salad I

## Ingredients

6 potatoes  
4 large eggs  
1 pound bacon  
1 medium head escarole  
1/4 cup apple cider vinegar

## Directions

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain, cool and chop.

Place eggs in a saucepan and cover with cold water. Bring water to a boil; cover, remove from heat, and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool, peel and chop.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside. Reserve bacon drippings.

Place potatoes in skillet with reserved bacon dripping, fry until heated through. Add escarole, bacon, eggs and vinegar. Cook until escarole becomes wilted and serve warm.

# Potato Pancakes III

## Ingredients

3 large potatoes, peeled and quartered  
1/4 cup milk  
3 tablespoons butter  
2 cloves garlic, minced  
1/4 cup finely chopped cooked ham  
1/4 cup shredded Cheddar cheese  
salt and pepper to taste  
1/4 cup oil for frying

## Directions

Bring a large pot of salted water to a boil. Add potatoes, and cook until tender but still firm, about 15 minutes. Drain, cool and shred.

In a medium saucepan over medium heat, mix milk, butter and garlic. Bring to a gentle boil, then mix in potatoes, ham and Cheddar cheese. Season with salt and pepper, and cook, stirring occasionally, until the mixture reaches a dough-like consistency.

Heat oil in a large skillet over medium high heat. Drop potato mixture by rounded spoonfuls into the oil, and cook, turning once, until lightly browned on both sides.

# Chrysanthemum Sweet Potatoes

## Ingredients

6 medium sweet potatoes, peeled and cubed  
1/4 cup crushed pineapple, in juice  
1/4 cup honey  
3 tablespoons butter, melted  
1/2 teaspoon grated lemon zest  
1/2 cup chrysanthemum petals

## Directions

Preheat the oven to 350 degrees F (175 degrees C). Butter a 2 quart baking dish.

Place the sweet potatoes into a large pot, and fill with enough water to cover. Bring to a boil, and cook until tender, about 15 minutes. Drain.

Mash potatoes with pineapple, honey and butter using a whisk or electric mixer until smooth and creamy. Stir in the lemon zest and chrysanthemum petals. Transfer to the prepared baking dish.

Bake for 20 to 30 minutes in the preheated oven, until hot and fragrant.

# Fiery Red Pepper Potatoes

## Ingredients

1 1/2 tablespoons soy sauce  
1 pinch cayenne pepper, or to taste  
1 1/2 tablespoons vegetable oil  
3 potatoes, cut into bite sized pieces  
4 green onions, chopped  
1 large red bell pepper, chopped  
2 teaspoons sesame seeds

## Directions

Whisk the soy sauce and cayenne pepper in a small bowl until the cayenne pepper is dissolved; set aside.

Heat the vegetable oil in a large skillet over medium-high heat; cook the potatoes in the hot oil until golden brown, about 5 minutes. Stir in the onions, bell pepper, and sesame seeds; cook 1 minute more. Pour the soy sauce mixture over the potatoes; cook and stir until the liquid is completely absorbed, 1 to 2 minutes.



# Chicken Potato Bake

## Ingredients

1 (3 pound) broiler-fryer chicken,  
cut up  
1 pound red potatoes, cut into  
chunks  
1/2 cup prepared Italian dressing  
1 tablespoon Italian seasoning  
1/2 cup grated Parmesan cheese

## Directions

Place chicken in a greased 13-in. x 9-in. x 2-in. baking dish. Arrange potatoes around chicken. Drizzle with dressing; sprinkle with Italian seasoning and Parmesan cheese. Cover and bake at 400 degrees F for 20 minutes. Uncover; bake 20-30 minutes longer or until potatoes are tender and chicken juices run clear.

# Sweet Potato, Pear and Pineapple Bread Pudding

## Ingredients

1 cup sour cream  
3/4 cup whole milk  
2/3 cup superfine sugar  
3 eggs, beaten  
1 tablespoon baking powder  
1 teaspoon vanilla extract  
1 teaspoon ground ginger  
1 cup chopped canned pears  
1 cup canned crushed pineapple, drained  
1 (16 ounce) can sweet potatoes, drained and cut into chunks  
4 cups French bread cubes  
  
1/3 cup packed light brown sugar  
1/4 cup all-purpose flour  
1 teaspoon freshly grated orange zest  
1/4 cup unsalted butter, melted  
1 cup chopped pecans

## Directions

Preheat the oven to 375 degrees F (190 degrees C). Butter a 1 quart casserole dish.

In a large bowl, whisk together the sour cream, milk, sugar, eggs, baking powder, ginger and vanilla. Stir in the pears, pineapple and sweet potatoes just to coat, then add the bread cubes and mix until evenly distributed. Pour into the prepared baking dish. Set aside.

In a separate bowl, stir together the brown sugar, flour and orange zest. Briefly stir in the butter and pecans. Sprinkle over the top of the bread pudding.

Bake for 30 minutes in the preheated oven, until evenly puffed up and browned.

# Lebanese Chicken and Potatoes

## Ingredients

8 cut up chicken pieces  
8 medium potatoes, peeled and quartered  
salt to taste  
ground white pepper to taste  
4 cloves garlic, crushed  
1/2 cup extra virgin olive oil  
1 cup fresh lemon juice

## Directions

Preheat oven to 425 degrees F (220 degrees C).

Place chicken and potatoes in a large baking dish. Season generously with salt and white pepper.

In a bowl, stir together garlic, olive oil, and lemon juice. Pour over chicken and potatoes. Cover dish with foil.

Bake in preheated oven for 30 minutes. Remove foil, increase heat to 475 degrees F (245 degrees C), and cook until chicken and potatoes are golden, about 30 minutes.

# Potato and Bean Enchiladas

## Ingredients

1 pound potatoes, peeled and diced  
1 teaspoon cumin  
1 teaspoon chili powder  
1 teaspoon salt  
1 tablespoon ketchup  
1 pound fresh tomatillos, husks removed  
1 large onion, chopped  
1 bunch fresh cilantro, coarsely chopped, divided  
2 (12 ounce) packages corn tortilla  
1 (15.5 ounce) can pinto beans, drained  
1 (12 ounce) package queso fresco  
oil for frying

## Directions

Preheat oven to 400 degrees F (205 degrees C). In a bowl, toss diced potatoes together with cumin, chili powder, salt, and ketchup, and place in an oiled baking dish. Bake in the preheated oven for 20 to 25 minutes, or until tender.

Meanwhile, boil tomatillos and chopped onion in water to cover for 10 minutes. Set aside to cool. Once cooled, puree with half of the cilantro until smooth.

Fry tortillas individually in a small amount of hot oil until soft.

Mix potatoes together with pinto beans, 1/2 cheese, and 1/2 cilantro. Fill tortillas with potato mixture, and roll up. Place seam side down in an oiled 9x13 inch baking dish. Spoon tomatillo sauce over enchiladas, and spread remaining cheese over sauce. Bake for 20 minutes, or until hot and bubbly.

# Creamy Potato and Leek Soup

## Ingredients

6 potatoes, peeled and cubed  
1 (14.5 ounce) can chicken broth  
2 leeks, chopped  
2 teaspoons margarine  
1 1/2 cups heavy whipping cream

## Directions

In a medium pot over medium heat, combine the potatoes and broth and allow to simmer for 20 minutes, or until potatoes are tender.

In a separate skillet over medium heat, saute the leeks in the butter or margarine for 5 to 10 minutes, or until tender. Add the leeks and the cream to the potatoes and stir well. (Note: This is the point I like to take a potato masher and slightly thicken the soup.)

# Chocolate Covered Potato Chips

## Ingredients

1 pound high quality milk  
chocolate, chopped  
8 cups ridged potato chips

## Directions

Place about 3/4 of the chocolate into a heat safe bowl, and place over the top of a pan of simmering water. If you have a double boiler, use that. Heat, stirring occasionally until the chocolate has melted, then continue to heat the chocolate to 110 degrees F (43 degrees C), stirring occasionally. You may use a meat thermometer if your candy thermometer does not go that low.

As soon as the melted chocolate reaches temperature, remove it from the heat, and stir in the remaining chopped chocolate until melted. Continue stirring until the chocolate has cooled to 90 degrees F (32 degrees C). Touching a dab of chocolate to your lip will feel cool.

Use tongs to dip potato chips one at a time into the chocolate. Place on waxed paper starting at the point farthest from you and working your way in so as not to drip on your finished chips. Cool until set. You may refrigerate if you like.

# Mexicali Beef Potato Topper

## Ingredients

1 pound ground beef  
1 (10.75 ounce) can Campbell's®  
Condensed Cheddar Cheese  
Soup  
1 cup Pace® Chunky Salsa  
4 hot baked potatoes, split  
sour cream (optional)  
sliced pitted ripe olives (optional)

## Directions

Cook the beef in a 10-inch skillet over medium-high heat until well browned, stirring often to separate meat. Pour off any fat.

Reduce the heat to medium. Stir the soup and salsa in the skillet and cook until the mixture is hot and bubbling. Spoon the beef mixture over the potatoes. Top with the sour cream and olives, if desired.

# Cheesy Bacon Potatoes

## Ingredients

4 cups hot mashed potatoes  
8 ounces KNUDSEN Sour Cream  
6 slices OSCAR MAYER Center  
Cut Bacon, crisply cooked,  
crumbled  
1 cup shredded mild Cheddar  
cheese  
2 green onions, sliced

## Directions

Mix all ingredients until well blended.

Serve while hot



# Whipped Cardamom Sweet Potatoes

## Ingredients

5 pounds sweet potatoes  
1/2 cup unsalted butter, softened  
1/2 teaspoon ground cardamom  
salt and pepper to taste  
1 quart vegetable oil for frying  
3/4 pound thinly sliced shallots

## Directions

Preheat oven to 400 degrees F (200 degrees C).

Prick sweet potatoes with a fork. Bake for 1 hour or until tender; reduce oven temperature to 250 degrees F (120 degrees C).

Scoop potato flesh out of skins and place into a mixing bowl. Slowly beat in the butter and cardamom. Whip until potatoes are smooth and fluffy; season with salt and white pepper. Keep warm in oven.

In a large deep skillet, heat 1 inch of oil until shimmering. Add 1/2 of the shallots to oil and fry until crisp. Transfer the shallots, using a slotted spoon, to a paper towel; season with salt. Repeat the process until all the shallots are fried. Garnish top of potatoes with shallots.

# Zesty Potato-Ham Casserole

## Ingredients

2 1/2 cups Cook's® brand Bone-in Ham, leftovers or ham steak, cut into 1/2-inch cubes  
9 medium potatoes, peeled and chopped \*  
1/2 medium onion, chopped  
1 medium green pepper, seeds removed, chopped  
1 1/2 teaspoons pepper  
8 ounces sharp Cheddar cheese, grated  
1 medium tomato, seeds removed, chopped

## Directions

Preheat grill (medium setting) \*\*. Make foil packet by placing potatoes, onions and green peppers on the center of foil sheet. Sprinkle pepper over entire mixture and stir to mix well. Bring up foil sides and double fold top and sides to seal, leaving room for heat circulation inside. Place on grill for 20 minutes or until potatoes are tender.

Remove from grill; add cubed ham, stirring slightly to mix. Reseal and return to grill for approximately 10 minutes. Remove from grill and sprinkle cheese & tomatoes over entire mixture. Return to grill, leaving the packet unsealed, but the grill lid closed, and cook for approximately 5 minutes or until cheese is melted. Remove from grill and serve.

# Meat and Potato Casserole

## Ingredients

3 pounds top round, London Broil cut, cubed  
5 potatoes - peeled and cubed  
1 red onion, sliced  
1 green bell pepper, chopped  
1 1/2 pounds fresh mushrooms, sliced  
16 ounces red wine and vinegar salad dressing

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large skillet over medium high heat, saute the cubed meat until well browned on all sides. Place meat in a 10x15 inch baking dish. Next, place the potatoes, onion, green bell pepper and mushrooms over the meat. Top with the salad dressing and cover with foil.

Bake at 350 degrees F (175 degrees C) for 1 hour, or until potatoes are tender.

# Potato Casserole

## Ingredients

1 (30 ounce) package frozen hash brown potatoes  
2 cups shredded Cheddar cheese  
1 (16 ounce) container sour cream  
1 (10.75 ounce) can condensed cream of mushroom soup  
1 onion, chopped  
1 cup butter  
3 cups crushed corn flakes

## Directions

Preheat oven to 425 degrees F (220 degrees C).

Pour the hash browns into a lightly greased 9x13 inch baking dish. In a large bowl, combine the cheese, sour cream and soup.

In a large skillet over medium heat, combine the onion with 1 stick butter and saute for 5 minutes. Add this to the soup mixture and spread this over the potatoes in the dish.

Next, arrange the crushed corn flakes over all in the dish. Melt the remaining stick of butter and pour this evenly over the corn flakes.

Bake at 425 degrees F (220 degrees C) for 1 hour.

# Argentinean Potato Salad

## Ingredients

4 russet potatoes - peeled, boiled, and cubed  
3 hard cooked eggs, chopped  
1 (10 ounce) can mixed vegetables  
1/2 cup mayonnaise  
1/2 teaspoon black pepper  
1/2 teaspoon ground mustard  
1/2 tablespoon fresh lemon juice  
1/2 teaspoon dried dill weed  
5 tablespoons chopped pimiento-stuffed olives  
salt and black pepper to taste

## Directions

Bring a large pot of lightly salted water to a boil. Cook peeled potatoes until tender but still firm, about 15 minutes. Drain, cool, and cube.

Place eggs in a saucepan, and cover with cold water. Bring to a boil, and immediately remove from heat. Cover pan, and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water and allow to cool. Peel and chop the eggs, and toss together with the potatoes and vegetables in a large mixing or serving bowl.

In a separate bowl, combine the mayonnaise, 1/2 teaspoon black pepper, ground mustard, lemon juice, dill weed, and green olives. Stir to blend. Pour dressing over the potato mixture, season with salt and pepper, and toss to coat. Cover, and refrigerate for 1 hour, or overnight.

# Blue Green and Red Potato Salad

## Ingredients

10 small red potatoes  
4 ounces crumbled blue cheese  
3 large Granny Smith apples -  
peeled, cored and sliced  
3 green onions, sliced  
1/2 cup sliced celery  
1/2 cup sour cream  
3/4 cup mayonnaise  
salt and pepper to taste

## Directions

Place the potatoes into a large pot and cover with salted water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, 15 to 20 minutes. Drain and allow to steam dry for a minute or two. Transfer potatoes to a large bowl and allow to cool to room temperature.

Cut potatoes into bite size pieces and return to bowl. Stir in the blue cheese, apples, green onions, and celery. Mix in the sour cream and mayonnaise; season with salt and pepper to taste.

# Swiss Scalloped Potatoes

## Ingredients

5 medium potatoes, peeled and thinly sliced  
1 small onion, thinly sliced  
1 (4 ounce) jar diced pimientos, drained  
3 garlic cloves, minced  
2 cups shredded Swiss cheese, divided  
3/4 teaspoon salt  
1/4 teaspoon pepper  
1 (14.5 ounce) can chicken broth  
2 tablespoons butter or margarine

## Directions

In a greased shallow 3-qt. baking dish, layer a third of the potatoes, onion, pimientos, garlic and Swiss cheese; sprinkle with 1/4 teaspoon salt and a dash of pepper. Repeat layers once. Top with remaining potatoes, onion, pimientos, garlic, salt and pepper. Pour broth over the top; dot with butter. Bake, uncovered, at 375 degrees F for 1 hour.

Sprinkle with remaining cheese. Bake 30 minutes longer or until liquid is absorbed and cheese is melted. Let stand for 10 minutes before serving.

# Scalloped Potatoes 'n' Franks

## Ingredients

2 tablespoons chopped onion  
3 tablespoons butter or margarine  
1/4 cup all-purpose flour  
1 1/2 teaspoons salt  
1/8 teaspoon pepper  
2 cups milk  
1 cup shredded Swiss cheese  
2 tablespoons minced fresh parsley  
5 medium potatoes, peeled and thinly sliced  
8 hot dogs, halved lengthwise and sliced

## Directions

In a saucepan, saute onion in butter until tender. Stir in flour, salt and pepper until blended. Gradually add milk. Bring to a boil over medium heat; cook and stir for 2 minutes. Remove from the heat; stir in cheese until melted. Add parsley. Place half of the potatoes in a greased 2-qt. baking dish; top with half of the sauce. Arrange hot dogs over the sauce. Top with remaining potatoes and sauce. Cover and bake at 350 degrees F for 1-1/2 hours or until bubbly. Uncover and bake 10 minutes longer or until lightly browned.



# Creamy Smashed Potatoes

## Ingredients

2 1/2 pounds potatoes, peeled  
and quartered  
4 ounces reduced fat cream  
cheese  
1/2 cup reduced-fat sour cream  
1/2 teaspoon onion salt  
1/2 teaspoon salt  
Dash pepper

## Directions

Place potatoes in a saucepan and cover with water. Bring to a boil. Reduce heat; cover and cook for 15-20 minutes or until tender. Drain and place in a large bowl; mash the potatoes. Add the remaining ingredients; mix well.

Transfer to a greased 8-in. square baking dish. Bake, uncovered, at 350 degrees F for 30-35 minutes or until lightly browned.

# Ultra Creamy Mashed Potatoes

## Ingredients

3 1/2 cups SwansonB® Chicken Broth (regular, Natural GoodnessB „ÿ or Certified Organic)  
5 large potatoes, cut into 1-inch pieces  
1/2 cup light cream  
2 tablespoons butter  
Generous dash ground black pepper

## Directions

Heat broth and potatoes in 3-quart saucepan over high heat to a boil.

Reduce heat to medium. Cover and cook for 10 minutes or until potatoes are tender. Drain, reserving broth.

Mash potatoes with 1/4 cup broth, cream, butter and black pepper. Add additional broth, if needed, until desired consistency.

For an interesting twist: Stir 1/2 cup sour cream, 3 slices bacon cooked and crumbled (reserve some for garnish) and 1/4 cup chopped fresh chives into hot mashed potatoes. Sprinkle with remaining bacon.

# Potato Yeast Bread

## Ingredients

1 medium potato, peeled and cubed  
1 1/2 cups water  
1 tablespoon milk  
5 tablespoons butter or margarine, softened, divided  
5 cups all-purpose flour  
3/4 cup sugar  
1 (.25 ounce) package active dry yeast  
1 1/2 teaspoons salt  
1 teaspoon grated lemon peel  
1/2 teaspoon ground nutmeg  
3 eggs, lightly beaten

## Directions

In a saucepan, cook potato in water until tender. Drain, reserving 3/4 cup water; cool to 120 degrees F-130 degrees F. Mash potato; measure 1/2 cup (discard any remaining potato). Add milk and 1 tablespoon butter to mashed potato (mixture will be soft).

In a mixing bowl, combine 3 cups flour, sugar, yeast, salt, lemon peel and nutmeg. Melt remaining butter; cool to 120 degrees F-130 degrees F. Add the cooled potato water and melted butter to flour mixture; beat until moistened. Add eggs and mashed potato mixture; beat until smooth. Stir in enough remaining flour to form a firm dough.

Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch dough down; turn onto a lightly floured surface. Shape into two loaves. Place in two greased 8-in. x 4-in. x 2-in. loaf pans. Cover and let rise until doubled, about 1 hour. Bake at 325 degrees F for 45-50 minutes or until golden brown. Remove from pans to wire racks to cool.

# Cheesy Potatoes

## Ingredients

4 large potatoes, peeled and sliced  
1 small onion, finely chopped  
1 1/2 cups shredded Cheddar cheese  
1 teaspoon margarine  
salt and pepper to taste

## Directions

Layer the potatoes, onion, cheese, salt and pepper into a microwave safe casserole dish. Once finished layering, place 1 teaspoon of margarine on the top of the uppermost layer. Cover and cook in the microwave oven on HIGH for 10 minutes.

Remove the dish from the microwave and stir before cooking for another 10 minutes or until done. Stir well and serve.

# Jalapeno Potatoes

## Ingredients

4 boiling potatoes  
2 cups milk  
3 tablespoons flour  
1 teaspoon salt  
1/4 teaspoon ground black pepper  
1/4 teaspoon garlic powder  
1 cup shredded sharp Cheddar cheese  
1 (4 ounce) can diced jalapeno peppers  
1 (2 ounce) jar chopped pimentos, drained

## Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 2-quart casserole dish.

Bring a large pot of water to a boil; cook the potatoes in the boiling water until just tender, 15 to 18 minutes. Drain and allow to cool to the touch before peeling and slicing thin. Place the sliced potatoes in a large bowl.

Pour the milk into a saucepan over medium heat; gradually whisk the flour, salt, pepper, and garlic powder into the warming milk until smooth. Continue heating and stirring until the liquid is boiling and thickened. Add the Cheddar cheese and jalapeno peppers; cook and stir until the cheese is completely melted. Pour the sauce over the potatoes. Scatter the pimentos over the mixture; pour into the prepared dish.

Bake until the potatoes are completely tender, about 30 minutes.

# Baked Potato Salad with Dill

## Ingredients

4 baking potatoes  
4 ounces fresh bean sprouts  
1/4 cup coarsely chopped walnuts  
4 celery, thinly sliced  
4 radishes, sliced  
3 tablespoons chopped fresh dill weed  
2 tablespoons chopped fresh parsley  
1/3 cup mayonnaise  
2 tablespoons lemon juice  
4 teaspoons Dijon-style prepared mustard  
1/4 teaspoon curry powder

## Directions

Preheat oven to 400 degrees F (200 degrees C). Pierce the potatoes with a fork, and bake in the preheated oven for about an hour, or until tender. Remove from oven, let cool, and then chill until cold.

Peel and cube the potatoes, and then add to a large bowl along with the bean sprouts, walnuts, celery, radishes, dill weed and parsley.

Whisk together the mayonnaise, lemon juice, mustard and curry powder.

Pour dressing over potato mixture; toss to coat. Cover and refrigerate until ready to serve.

# Ham 'n' Cheese Potato Salad

## Ingredients

2 1/2 pounds red potatoes  
1 cup mayonnaise  
1/2 cup sour cream  
2 tablespoons Dijon mustard  
1 teaspoon celery seed  
1/2 teaspoon salt  
1/4 teaspoon pepper  
8 ounces Monterey Jack cheese,  
cubed  
2 cups diced fully cooked ham  
3/4 cup chopped fresh tomatoes  
1/4 cup sliced green onions  
1/4 cup minced fresh parsley

## Directions

Place potatoes in a large saucepan and cover with water. Bring to a boil. Reduce heat; cover and cook for 15-20 minutes or until tender. Drain.

Meanwhile, in a large salad bowl, combine mayonnaise, sour cream, mustard, celery seed, salt and pepper; mix well. Cut potatoes into cubes. Add to mayonnaise mixture and toss to coat. Add remaining ingredients; mix well. Cover and refrigerate for at least 2 hours.

# Faux Bombay Potatoes

## Ingredients

3 turnips, diced  
1/4 cup vegetable oil  
1/2 teaspoon yellow mustard seed  
1/2 teaspoon black mustard seed  
1 1/2 teaspoons ground red pepper  
1 teaspoon ground turmeric  
salt to taste

## Directions

Place the turnips into a large pot and cover with salted water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, 15 to 20 minutes. Drain and allow to steam dry for a minute or two.

Heat the oil in a large skillet over medium-high heat. Fry the yellow mustard seeds, black mustard seeds, and turmeric in the oil until the mustard seeds begin to pop. Add the turnips to the skillet; cook and stir until the turnips are completely heated through, about 5 minutes. Season with salt to serve.



# Potato Squash Cakes

## Ingredients

2 cups shredded potatoes  
1 cup shredded yellow squash  
1/2 cup chopped onion  
1 egg  
4 tablespoons self-rising flour  
1/4 teaspoon garlic salt  
salt and pepper to taste  
1/4 cup cooking oil

## Directions

In a large bowl, combine potatoes, squash, onion, egg, flour, garlic salt, salt, and pepper. If the batter is too thin, add more flour; if too thick, add milk. Form batter into 3-inch patties.

Cover the bottom of a large skillet with just enough oil to cover the bottom of the pan, and heat over medium-high heat. Place patties in hot oil, and cook until golden brown on each side; drain on paper towels.

# Benny's Potato Salad

## Ingredients

2 1/2 pounds potatoes, cubed  
4 hard-cooked eggs, peeled and chopped  
1/3 cup chopped green olives  
1/3 cup dill pickle relish  
1/4 cup sweet pickle relish  
1/4 cup chopped green onion  
1/2 cup mayonnaise  
3 teaspoons yellow mustard  
3 teaspoons brown mustard  
1 teaspoon white wine vinegar  
1 teaspoon garlic powder  
1 teaspoon ground black pepper  
1 teaspoon ground white pepper  
1/2 teaspoon salt  
2 teaspoons celery seed  
1/2 teaspoon dill seed  
1 teaspoon chopped fresh dill

## Directions

Place potatoes in a large pot with enough water to cover. Bring to a boil, and cook for about 5 minutes, until tender but not mushy. Drain in a colander, and run under cold water to cool. Set aside.

In a large serving bowl, Stir together the eggs, green olives, dill and sweet pickle relishes, green onion, mayonnaise, yellow and brown mustards, and wine vinegar. Season with garlic powder, black pepper, white pepper, salt, celery seed, dill seed, and dill. Mix well, and stir in potatoes until coated. Chill for at least 2 hours to allow the flavors to blend.

# Spicy Sweet Potato Soup

## Ingredients

1/2 cup sour cream  
1 teaspoon grated lime zest  
2 large sweet potatoes, peeled and cubed  
1 tablespoon butter  
1 onion, sliced  
2 cloves garlic, sliced  
4 cups chicken stock  
1/2 teaspoon ground cumin  
1/4 teaspoon crushed red pepper flakes  
2 tablespoons grated fresh ginger root  
1/4 cup smooth peanut butter  
1 lime, juiced  
2 tablespoons chopped fresh cilantro  
salt to taste  
1 large roma (plum) tomato, seeded and diced

## Directions

In a small bowl, stir together the sour cream and lime zest. Set aside in the refrigerator to allow the flavors to blend.

Melt butter in a large pot over medium heat. Add onion and garlic, and cook for about 5 minutes, until softened. Add sweet potatoes, and chicken stock. Season with cumin, chili flakes and ginger. Bring to a boil. Reduce heat to low, cover, and simmer for 15 minutes, until potatoes are tender.

Puree the soup using an immersion blender or regular blender. If using a counter top blender, puree in small batches, filling the blender just a bit past half way to avoid spillage. Whisk peanut butter into the soup, and heat through. Stir in lime juice, and salt.

Ladle into warm bowls, and top with a dollop of the reserved sour cream, a few pieces of diced tomato, and a sprinkle of cilantro.

# Pumpkin, Sweet Potato, Leek and Coconut Milk

## Ingredients

1 tablespoon vegetable oil  
1 onion, finely chopped  
1 leek, chopped  
1 pound peeled and diced pumpkin  
3/4 pound sweet potato, peeled and cubed  
1 quart vegetable broth  
1 1/4 cups light coconut milk

## Directions

Heat the oil in a soup pot over medium heat. Add the onion and leek, and cook for a few minutes, until soft. Stir in the pumpkin, sweet potato, and vegetable broth. Bring to a boil, then cover and reduce heat to low.

Simmer for about 15 minutes, until vegetables are tender. Mash vegetables coarsely using a potato masher. Stir in the coconut milk, season with salt and pepper, and serve.

# Twice Baked Sweet Potatoes with Ricotta Cheese

## Ingredients

3 medium sweet potatoes  
1 teaspoon olive oil  
2 shallots, finely chopped  
1/2 cup fat-free ricotta cheese  
1/4 teaspoon salt  
1/4 teaspoon ground black pepper  
1/4 teaspoon ground ginger  
1 tablespoon brown sugar  
1/4 cup grated Parmesan cheese  
2 1/2 tablespoons chopped fresh sage

## Directions

Preheat oven to 400 degrees F (200 degrees C). Pierce potatoes with a fork and bake until soft, about 1 hour. Remove from oven and cool until potatoes can be handled, about 20 minutes.

Reduce oven temperature to 350 degrees F (175 degrees C). Grease a large baking sheet.

Meanwhile, place olive oil in small skillet over medium heat. Add shallots and cook and stir until softened and beginning to brown, about 10 minutes. Set aside.

Cut potatoes in half lengthwise and scoop out pulp, leaving a thin shell. Set shells aside. Place pulp into a blender or food processor and blend until smooth. Add ricotta, salt, pepper, ginger, and sugar to the blender; blend until smooth.

Return potato mixture to a bowl; stir in shallots, Parmesan cheese, and sage. Spoon mixture back into potato skins. Place potatoes on prepared baking sheet.

Bake until heated through, about 30 minutes.

# Chicken Sauerkraut Potato Bake

## Ingredients

2 cloves garlic, minced  
1 tablespoon butter  
1 (32 ounce) jar sauerkraut,  
drained  
1 (2 1/2 pound) whole chicken, cut  
into pieces, skin removed  
1 (15 ounce) can whole new  
potatoes, drained

## Directions

Preheat an oven to 350 degrees F (175 degrees C).

Heat garlic and butter in a small skillet over medium heat. Cook and stir until garlic softens, about 2 minutes. Reserve.

Spoon the sauerkraut into the bottom of a 9x13 inch baking dish; top with the chicken pieces. Scatter potatoes around the chicken, and sprinkle with the cooked garlic. Spoon some of the sauerkraut over the top of the chicken. Cover dish with aluminum foil.

Bake in preheated oven until the chicken cooked through, and very tender, about 1 1/2 hours.

# Orange Sweet Potatoes

## Ingredients

8 sweet potatoes  
2/3 cup packed brown sugar  
4 teaspoons cornstarch  
1/2 teaspoon salt  
1/2 teaspoon ground cinnamon  
1 cup orange juice  
1/4 cup honey  
3 tablespoons butter or margarine  
2 tablespoons water  
2 tablespoons grated orange peel  
1/2 cup chopped walnuts

## Directions

Place sweet potatoes in a Dutch oven or soup kettle and cover with water. Bring to a boil. Reduce heat; cover and simmer for 25-30 minutes or until tender. Drain. When potatoes are cool, peel and cut into 1/2-in. slices. Arrange in a greased shallow 3-qt. baking dish; set aside.

In a saucepan, combine the brown sugar, cornstarch, salt and cinnamon. Stir in the orange juice, honey, butter, water and orange peel. Bring to a boil; cook and stir for 2 minutes or until thickened. Stir in walnuts. Pour the mixture over the potatoes. Bake, uncovered, at 350 degrees F for 25 minutes or until heated through.

# Cheesy Potatoes n Peppers

## Ingredients

2 cups chopped onions  
6 tablespoons butter or margarine  
6 tablespoons all-purpose flour  
1/2 teaspoon salt  
1/2 teaspoon pepper  
4 cups milk  
2 cups shredded Swiss cheese  
4 pounds potatoes, peeled and  
thinly sliced  
2 (7 ounce) jars roasted red  
peppers, coarsely chopped

## Directions

In a large skillet, saute onion in butter until tender. Whisk in flour, salt and pepper until blended. Gradually add milk. Bring to a boil over medium heat. Cook and stir for 2 minutes or until sauce is thickened. Remove from the heat. Stir in cheese until smooth.

Place half of the potatoes in two greased 11-in. x 7-in. x 2-in. baking dishes. Pour half of sauce over potatoes. Top with half to two-thirds of peppers and remaining potatoes. Pour remaining sauce over potatoes. Sprinkle with remaining peppers.

Cover; bake at 350 degrees F for 1-1/4 hours. Uncover and bake 10-15 minutes longer or until potatoes are tender and sauce is thickened.



# Tangy Potato Salad

## Ingredients

12 medium red potatoes  
1 medium onion, finely chopped  
3 hard-cooked eggs, chopped  
2 dill pickles, finely chopped  
2 tablespoons snipped fresh parsley  
3/4 cup chicken broth  
3/4 cup mayonnaise or salad dressing  
1 1/2 teaspoons salt  
1/2 teaspoon pepper  
1/4 teaspoon garlic powder  
2 tomatoes, cubed  
6 bacon strips, cooked and crumbled

## Directions

Cook potatoes in boiling salted water until tender. Drain; cool slightly. Peel and slice potatoes; combine with onion, eggs, pickles and parsley in a large salad bowl. Set aside. Heat chicken broth until warm; remove from the heat. Add mayonnaise, salt, pepper and garlic powder; mix until smooth. Pour over potato mixture and mix lightly. Cover and chill. Just before serving, gently stir in tomatoes and bacon.

# Scalloped Cheese Potatoes

## Ingredients

4 pounds potatoes, peeled and thinly sliced  
2 (10.75 ounce) cans condensed cream of mushroom soup, undiluted  
1/4 cup butter or margarine, divided  
2 cups shredded sharp Cheddar cheese, divided

## Directions

In a large bowl, combine potatoes and soup. Layer half of the mixture in a greased 13-in. x 9-in. x 2-in. baking dish. Dot with half of the butter and sprinkle with half of the cheese. Repeat layers. Bake, uncovered, at 350 degrees F for 60-70 minutes or until the potatoes are tender.

# Norwegian Parsley Potatoes

## Ingredients

2 pounds small red new potatoes  
1/2 cup butter or margarine  
1/4 cup chopped fresh parsley  
1/4 teaspoon dried marjoram

## Directions

Cook potatoes in boiling salted water for 15 minutes or until tender. Cool slightly. With a sharp knife, remove one narrow strip of skin around the middle of each potato. In a large skillet, melt butter; add parsley and marjoram. Add the potatoes and stir gently until coated and heated through.

# Cheesiest Potatoes Casserole

## Ingredients

8 large potatoes, peeled and sliced  
1/3 cup all-purpose flour, divided  
1 (8 ounce) package Cheddar cheese, sliced  
salt and pepper to taste  
1/2 teaspoon paprika  
1 cup milk

## Directions

Preheat oven to 250 degrees F (120 degrees C).

In a 2 quart casserole dish layer 1/3 of the potatoes, then 1/3 of the flour and 1/3 of the cheese. Repeat layering 2 more times, ending with cheese. Season with salt, pepper and paprika. Pour milk over top; use more or less, to reach 2/3 of height of casserole dish.

Bake in preheated oven for 1 hour.

# German Potato Salad

## Ingredients

4 potatoes  
4 slices bacon  
1 tablespoon all-purpose flour  
2 tablespoons white sugar  
1/3 cup water  
1/4 cup white wine vinegar  
1/2 cup chopped green onions  
salt and pepper to taste

## Directions

Bring a large pot of salted water to a boil. Add potatoes; cook until tender but still firm, about 15 minutes. Drain, cool and chop.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside. Reserve bacon fat.

Add the flour, sugar, water and vinegar to skillet and cook in reserved bacon fat over medium heat until dressing is thick.

Add bacon, potatoes and green onions to skillet and stir until coated. Cook until heated and season with salt and pepper. Serve warm.

# Pork Chop Potato Casserole

## Ingredients

8 pork chops (1/2 inch thick)  
1 teaspoon seasoned salt  
1 tablespoon vegetable oil  
1 (10.75 ounce) can condensed cream of celery soup, undiluted  
2/3 cup milk  
1/2 cup sour cream  
1/2 teaspoon salt  
1/4 teaspoon pepper  
1 (26 ounce) package frozen shredded hash brown potatoes  
1 cup shredded Cheddar cheese, divided  
1 (2.8 ounce) can French-fried onions, divided

## Directions

Sprinkle pork chops with seasoned salt. In a skillet, brown chops on both sides in oil.

In a large bowl, combine the soup, milk, sour cream, salt and pepper; stir in hash browns, 3/4 cup cheese and half of the onions. Spread into a greased 13-in. x 9-in. x 2-in. baking dish. Arrange pork chops on top.

Cover and bake at 350 degrees for 40 minutes.

Uncover; sprinkle with the remaining cheese and onions. Bake, uncovered, 5-10 minutes longer or until potatoes are tender, cheese is melted and meat juices run clear.

# Chicken and Potato Parcels

## Ingredients

4 baking potatoes, peeled and cubed  
2 skinless, boneless chicken breast halves - diced  
2 medium red bell peppers, chopped  
1 large white onion, chopped  
3 celery ribs, chopped  
2 cups favorite barbeque sauce

## Directions

Make four foil packets by the following method, using 1-foot squares of heavy duty aluminum foil: fold square in half and smooth flat. Seal each of the narrow ends by folding over each edge three times to make a 1/4-inch border, smoothing flat after every fold. You should now have a foil packet that is open on one long side. Repeat to form four packets.

In a bowl or resealable plastic bag, combine the potatoes, chicken cubes, red peppers, onion, celery, and barbeque sauce; mix well. Evenly divide the mixture among the foil packets. Roll up the open end of the packets to seal.

Place packets on a grill over the coals of a fire. Cook until the potatoes are tender and the chicken is fully cooked, about 25 minutes, depending on the intensity of the heat.

# Potato Ginger Soup

## Ingredients

3 large potatoes, sliced  
4 cups chicken broth  
1 pound fresh mushrooms,  
chopped  
3 tablespoons grated fresh ginger  
root  
pepper to taste  
1/4 cup chopped green onion

## Directions

In a large pot, combine the potatoes, chicken broth, mushrooms and ginger. Bring to a boil, and cook for about 20 minutes. Season with pepper. Puree in batches using a blender, or in the pan using an immersion blender. Serve hot, garnished with green onions.



# Sweet Potato Souffle III

## Ingredients

6 sweet potatoes  
1 cup white sugar  
1/2 cup milk  
1/2 cup melted butter  
1 teaspoon vanilla extract  
2 eggs, beaten  
1/2 teaspoon salt  
  
1 cup dark brown sugar  
1/3 cup all-purpose flour  
1/3 cup melted butter  
1 cup chopped pecans

## Directions

In a large stockpot, cover sweet potatoes with 1 inch of water; boil for 20 minutes, or until fork tender. Drain, allow to cool and remove skins.

Preheat oven to 350 degrees F (175 degrees C). Grease or butter one 2 quart casserole dish.

Place potatoes in a mixing bowl and with an electric mixer, beat on low speed until potatoes begin to break up. Increase speed to medium high and blend until smooth.

Reduce speed to low and add sugar, milk, butter, vanilla, eggs and salt. Mix well.

Allow any potato 'fibers' to remain on the beater and remove. Pour sweet potato mixture into the casserole dish.

Prepare the topping in a small bowl by whisking together the brown sugar, flour, butter and pecans. Sprinkle mixture over potato mixture and bake for 40 minutes.

# Sweet Potato Pecan Pie

## Ingredients

1 (9 inch) unbaked pie crust  
2 cups cooked and mashed sweet potatoes  
2 eggs  
3/4 cup white sugar  
1/2 teaspoon salt  
1 teaspoon ground cinnamon  
1/2 teaspoon ground ginger  
1/4 teaspoon ground cloves  
1 2/3 cups light cream  
3 tablespoons butter, softened  
2/3 cup packed brown sugar  
2/3 cup chopped pecans

## Directions

Bake sweet potatoes until tender, peel and mash. Make sure all lumps are removed, straining if necessary.

Lightly beat eggs. Blend together eggs and sweet potatoes. Stir in sugar, salt, cinnamon, ginger, and cloves. Blend in cream. Pour into pie shell.

Bake in preheated oven at 400 degrees F (205 degrees C) 45-55 minutes or until knife inserted halfway between center and edge of pie comes out clean. Cool completely on rack.

To make Caramelized Pecan Topping: Combine butter or margarine, brown sugar, and pecans. Gently drop by spoonfuls over cooled pie to cover top. Broil 5 inches below heat until mixture begins to bubble, about 3 minutes. Watch carefully, if cooked too long, top will turn syrupy. Cool on rack.

# Steak and Potato Salad

## Ingredients

2 pounds boneless sirloin steak(1 inch thick)  
1/2 cup cider or red wine vinegar  
1/4 cup olive or vegetable oil  
1/4 cup soy sauce  
6 cups cubed cooked potatoes  
1 cup diced green pepper  
1/3 cup chopped green onions  
1/4 cup minced fresh parsley  
1/2 cup Caesar salad dressing  
Lettuce Leaves

## Directions

Place steak in a large resealable plastic bag or shallow glass container. Combine vinegar, oil and soy sauce; pour over the steak. Cover and refrigerate for 1 hour or overnight. drain, discarding marinade. Grill or broil steak for 8-10 minutes on each side or until meat reaches desired doneness (for medium-rare, a meat thermometer should read 145 degrees F; medium, 160 degrees F; well-done, 170 degrees F). Slice into thin strips across the grain and place in a bowl. Add potatoes, green pepper, onions, parsley and dressing; toss to coat. Serve on lettuce if desired.

# Hash Brown Potato Salad

## Ingredients

5 bacon strips, diced  
6 green onions, sliced  
1 (16 ounce) package frozen  
cubed hash brown potatoes  
1/4 cup white wine vinegar or  
cider vinegar  
1/2 teaspoon celery salt

## Directions

Place bacon in a 1-1/2-qt. microwave-safe bowl. Cover and microwave on high for 5-6 minutes or until bacon is crisp. Remove with a slotted spoon to paper towels to drain. Add onions to the drippings; cover and microwave on high for 1 minute.

Add the potatoes; cover and cook on high for 10 minutes, stirring several times. Add vinegar, celery salt and bacon; toss.

# Restaurant-Quality Baked Potato Soup

## Ingredients

2 potatoes  
3 tablespoons margarine  
2 cups chopped white onion  
2 tablespoons all-purpose flour  
4 cups chicken stock  
2 cups water  
1/4 cup cornstarch  
1 1/2 cups instant mashed potato flakes  
1 teaspoon salt  
3/4 teaspoon ground black pepper  
1/2 teaspoon dried basil  
1/8 teaspoon dried thyme  
1 cup half-and-half  
1/2 cup shredded Cheddar cheese  
8 ounces bacon - cooked and crumbled  
2 green onions, chopped

## Directions

Preheat oven to 400 degrees F (200 degrees C). Bake potatoes for 1 hour, or until done. Set aside to cool.

Melt butter in a 3 quart saucepan over medium heat. Saute onions until tender and golden brown. Stir in flour, and cook 5 minutes to make a roux. Pour in chicken stock and water. Add cornstarch and mashed potato flakes. Season with salt, pepper, basil and thyme. Bring to a boil, reduce heat, and simmer for 5 minutes.

Remove the skin from the cooled potatoes, and discard. Dice the potatoes into 1/2 inch cubes, and stir into soup, along with the half-and-half. Simmer for 15 to 20 minutes, or until thick. Spoon into bowls, and garnish with shredded cheese, bacon and chopped green onion.

# Sweet Potato Balls

## Ingredients

1 (40 ounce) can sweet potatoes,  
drained  
1/4 cup butter  
salt to taste  
3 cups crushed cornflakes cereal  
3/4 cup real maple syrup  
10 large marshmallows

## Directions

Drain sweet potatoes and put into large mixing bowl. Mash the potatoes with butter or margarine. Salt to taste.

Hand pat mixture into 3 inch diameter balls. Roll in crushed corn flakes and put into 9x12 inch greased baking dish. Pour maple syrup evenly over all balls.

Bake at 325 degrees F (165 degrees C) for 40 minutes. The last fifteen minutes put a marshmallow over each ball.

# Roasted Potatoes with Tomatoes, Basil, and Garlic

## Ingredients

2 pounds red potatoes, chopped  
1 1/2 cups chopped fresh  
tomatoes  
3/4 cup fresh basil, chopped  
3 cloves garlic, pressed  
3 tablespoons extra virgin olive oil  
1 teaspoon chopped fresh  
rosemary

## Directions

Preheat oven to 400 degrees F (200 degrees C).

In the prepared baking dish, toss the potatoes, tomatoes, basil, and garlic with the olive oil. Sprinkle with the rosemary.

Bake 20 to 30 minutes in the preheated oven, turning occasionally, until tender.

# Veggie Potato Salad for a Crowd

## Ingredients

3 pounds small red potatoes, unpeeled  
2 cups chopped red onions  
12 ounces fresh green beans, trimmed, cooked al dente  
3 1/2 cups roughly chopped red cabbage  
1 pint grape tomatoes, halved  
3 tablespoons capers, drained  
2 ounces basil leaves, trimmed and torn in large pieces  
salt and freshly ground black pepper to taste

### Mustard Dressing:

2/3 cup extra virgin olive oil  
3 tablespoons white balsamic or rice vinegar  
1 teaspoon salt  
1 1/2 teaspoons Dijon mustard  
3 cloves garlic, crushed

## Directions

In a large pot, cook whole potatoes until done. Cool. Cut into bite-sized pieces. In a very large bowl, combine all ingredients from potatoes through basil. Whisk together dressing ingredients. Toss with vegetables, and add salt and pepper to taste. Chill. Serve.



# Scalloped Sweet Potatoes and Apples

## Ingredients

6 sweet potatoes  
1 1/2 cups peeled, cored and  
sliced apples  
1/2 cup brown sugar  
1/2 teaspoon salt  
1 teaspoon ground mace  
1/4 cup butter

## Directions

Place sweet potatoes in a large pot with enough water to cover, and bring to a boil. Boil until tender, then cool, peel, and cut into 1/4 inch slices.

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

Arrange half the sweet potatoes in the bottom of the prepared baking dish. Layer half of the apples over the sweet potatoes. In a small bowl, mix together brown sugar, salt, and mace, then sprinkle half of the mixture over the apple layer. Dot with half the butter. Repeat layers of sweet potato and apple, and top with remaining brown sugar mixture and butter.

Bake in the preheated oven for 50 minutes, until apples are tender and top is golden brown.

# Pumpkin, Sweet Potato, and Leek Soup

## Ingredients

3 tablespoons olive oil  
2 leeks, chopped  
1 small white onion, chopped  
1 stalk celery, chopped  
1 small carrot, chopped  
2 sweet potatoes, peeled and diced  
1 medium sugar pumpkin, seeded and cubed  
2 tablespoons chopped garlic  
1 quart chicken stock  
1 cup heavy whipping cream  
1 bay leaf  
1 tablespoon chopped fresh sage  
1 pinch ground cloves  
1 pinch ground nutmeg  
1 pinch ground cinnamon  
salt to taste  
ground black pepper to taste

## Directions

Heat oil in a heavy-bottom pot. Add leeks, onion, celery, carrot, sweet potatoes, pumpkin, and garlic, and saute until they start to brown.

Add bay leaf, stock, and cream; bring to a boil. Reduce to a simmer and cook until all vegetables are tender.

Add sage, cloves, nutmeg, cinnamon, and salt and pepper to taste. Remove bay leaf, and puree. Serve hot.

# Pot O' Gold Potato Soup

## Ingredients

3/4 cup chopped celery  
3/4 cup chopped onion  
1/4 cup butter or margarine  
2 (14.5 ounce) cans chicken broth  
2 1/3 cups mashed potato flakes  
1 1/2 cups milk  
1/2 cup cubed process American cheese  
3/4 teaspoon garlic salt  
1/8 teaspoon chili powder  
1/2 cup sour cream

## Directions

In a 3-qt. saucepan, saute celery and onion in butter for 2-3 minutes. stir in broth; bring to boil. Reduce heat. Add potato flakes; cook and stir for 5-7 minutes. Add milk, cheese, garlic salt and chili powder. Cook and stir until cheese is melted. Just before serving, add sour cream and heat through ( do not boil).

# Speedy Sweet Potatoes

## Ingredients

2 (16 ounce) cans sweet potatoes,  
drained  
1/2 teaspoon salt  
1 (8 ounce) can crushed  
pineapple, drained  
1/4 cup coarsely chopped pecans  
1 tablespoon brown sugar  
1 cup miniature marshmallows,  
divided  
ground nutmeg

## Directions

In a 1-1/2-qt. microwave-safe dish, layer sweet potatoes, salt, pineapple, pecans, brown sugar and 1/2 cup marshmallows.

Cover and microwave on high for 5-7 minutes or until bubbly around the edges. Top with the remaining marshmallows.

Heat, uncovered, on high for 1-2 minutes or until marshmallows puff. Sprinkle with nutmeg.

# All-Time Favorite Sweet Potato Pudding

## Ingredients

1 (29 ounce) can sweet potatoes  
2 eggs, lightly beaten  
1 cup packed brown sugar  
1 cup milk  
1/4 cup melted butter  
2 teaspoons lemon juice  
1/4 teaspoon ground ginger  
1/4 teaspoon ground cloves  
1/2 teaspoon ground cinnamon  
1/2 teaspoon salt

## Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 1 1/2 quart baking dish.

Combine sweet potatoes and eggs in a medium bowl. Beat in the brown sugar, milk, butter, lemon juice, ginger, cloves, cinnamon, salt. Pour into prepared dish.

Bake in preheated oven until hot and golden brown on top, about 30 minutes.

# No-Fuss Sweet Potato Pumpkin Mousse

## Ingredients

1 (15 ounce) can cut sweet potatoes in syrup, drained (1/4 cup syrup reserved)  
1 (15 ounce) can 100% pure pumpkin puree  
1/4 cup honey  
1/2 teaspoon pumpkin pie spice  
1/2 teaspoon ground cinnamon  
2 cups sweetened\* whipped cream or whipped dessert topping

## Directions

Puree sweet potatoes and reserved syrup in a food processor. Add pumpkin, honey, pie spice, and cinnamon, and process until blended and smooth. Scrape into a large bowl.

Fold in the whipped cream (don't over mix) and serve, or store mousse tightly covered in the refrigerator for up to 24 hours.

# Garlic Thyme Potatoes

## Ingredients

2 pounds small red potatoes  
4 garlic cloves, minced  
1 tablespoon olive or canola oil  
1 tablespoon minced fresh thyme  
1/2 teaspoon grated lemon peel  
1/4 teaspoon salt  
1/4 teaspoon pepper

## Directions

Peel a narrow strip of skin around the center of each potato. Place potatoes in a steamer basket; place in a saucepan over 1 in. of water. Bring to a boil. Cover and steam for 20-30 minutes or until tender. In a serving bowl, combine the remaining ingredients. Add potatoes and toss gently to coat.

# Potato and Spinach Croquettes

## Ingredients

- 1 pound baking potatoes, peeled and diced
- 1 pinch ground nutmeg
- 4 teaspoons butter
- 1 egg yolk
- 1 cup vegetable oil for frying
- 1/3 cup freshly grated Parmesan cheese
- 1/3 cup frozen chopped spinach, thawed and drained
- 1/2 cup all-purpose flour
- 3 eggs, beaten
- 1 tablespoon peanut oil
- 1 1/3 cups dry bread crumbs

## Directions

Place the potatoes into a saucepan and fill with enough water to cover. Bring to a boil, then reduce the heat and simmer until tender enough to easily pierce with a fork. Drain and toss gently over low heat for a minute to completely dry out. Press them through a sieve or just mash with a potato masher until smooth. Season with salt, pepper and nutmeg. Mix in the butter and egg yolk, then spread out on a tray to cool.

Preheat the oil in a deep-fryer to 365 degrees F (180 degrees C). The oil is the proper temperature when a cube of bread browns in about 15 seconds.

In a large bowl, mix together the Parmesan cheese and spinach. Blend in the mashed potatoes. On a floured surface, using floured hands, roll small handfuls of the mixture into cylinders about 3/4 inch thick and 2 1/2 inches long. Tap the ends to flatten.

Season 1/2 cup of flour with salt and pepper and place on a tray. In a shallow bowl, whisk together the eggs and peanut oil. Place the bread crumbs into a separate shallow bowl. Roll the croquettes in seasoned flour, then dip into the egg and then coat with bread crumbs.

Fry the croquettes a few at a time, so they have some room in between, until golden brown, 5 to 6 minutes. Carefully remove from the oil using a slotted spoon and drain on crumpled paper towels.



# Sweet Potato Salad

## Ingredients

3 pounds red potatoes  
2 1/2 pounds sweet potatoes  
1/4 cup white wine vinegar  
1/4 cup olive oil  
1 clove garlic, minced  
1/4 cup dill pickle relish  
1/2 cup chopped red onion  
1/3 cup mayonnaise  
1 pinch ground black pepper  
1/3 cup sour cream  
1/2 cup chopped parsley

## Directions

Bring a large pot of salted water to a boil. Add potatoes; cook until tender but still firm, about 15 minutes. Drain, cool and slice.

In a large bowl, combine the vinegar, olive oil, garlic, dill pickle relish and onion. Mix and cover with sliced potatoes.

Whisk together mayonnaise, pepper, sour cream and parsley. Pour over potatoes and chill at least 8 hours.

# Ice Cream Baked Potatoes

## Ingredients

1 pint vanilla ice cream  
1 (1 ounce) envelope instant  
cocoa  
4 tablespoons sweetened  
whipped cream

## Directions

Scoop out 4 balls of ice cream roughly the size and shape of small potatoes. Roll in the hot cocoa mix until coated. Place on a plate and top with a dollop of whipped cream. The ice cream will look like baked potatoes with sour cream on top. Eat and enjoy.

# Mashed Maple Sweet Potatoes

## Ingredients

4 large sweet potatoes  
1/2 cup softened butter  
1 cup heavy cream  
2 tablespoons vanilla extract  
1/2 cup packed light brown sugar  
1 teaspoon salt  
1/2 cup maple syrup  
1 cup chopped pecans  
2 eggs, beaten  
2 tablespoons maple syrup  
1/4 cup chopped pecans

## Directions

Preheat oven to 375 degrees F (190 degrees C). Line a baking sheet with aluminum foil.

Place sweet potatoes onto the prepared baking sheet, and bake in preheated oven until soft, 45 minutes to 1 hour. Remove from the oven and allow to cool slightly before peeling and placing into a large bowl.

Preheat oven to 350 degrees F (175 degrees C). Butter a 2 quart casserole dish.

Mash the warm potatoes along with butter, cream, vanilla extract, brown sugar, salt, 1/2 cup maple syrup, 1 cup chopped pecans, and eggs. Spread mashed sweet potato into the prepared baking dish, and sprinkle with the remaining 2 tablespoons of maple syrup, and 1/4 cup of pecans.

Bake sweet potatoes in preheated oven until thoroughly hot, 30 to 35 minutes.

# Ham, Potato and Broccoli Casserole

## Ingredients

1 (16 ounce) package frozen French fries  
1 (16 ounce) package frozen chopped broccoli  
1 1/2 cups cooked, cubed ham  
1 (10.75 ounce) can condensed cream of mushroom soup  
1 (10.75 ounce) can milk  
1/4 cup mayonnaise  
1 cup grated Parmesan cheese

## Directions

Preheat oven to 375 degrees F (190 degrees C).

Spray a 9x13 inch baking dish with cooking spray. Cover bottom of dish with layer of French fries. Add a layer of broccoli, then sprinkle ham evenly over broccoli. In a small bowl mix together soup, milk and mayonnaise. Pour mixture evenly over ingredients in baking dish and sprinkle with cheese.

Bake uncovered in preheated oven for 40 minutes.

# Golden Rice Cakes with Sweet Potato-Ginger

## Ingredients

3 tablespoons canola oil  
2 cloves garlic, minced  
2 cups dry jasmine rice  
2 1/2 cups water  
1 teaspoon salt  
  
1 sweet potato  
1 (14 ounce) can coconut milk  
1/2 cup orange juice  
1 tablespoon minced fresh ginger root  
salt and pepper to taste  
1 carrot, coarsely chopped  
1/2 red bell pepper, chopped  
4 green onions, chopped  
2 eggs, beaten  
2 green onions, thinly sliced

## Directions

In a saucepan with a tight-fitting lid heat 1 tablespoon of the canola oil with the garlic over medium heat for 1 minute, stirring constantly. Add the jasmine rice and stir constantly for 1 minute more. Add the 2-1/2 cups water and 1 teaspoon salt. Bring rice to a boil, then reduce the heat to low, cover the pan, and cook the rice for 15 minutes. Transfer the rice to a large bowl, and let it cool for 15 minutes

While the rice cooks, cut the sweet potato into thirds. Place the pieces in a pot, and cover them with cold water. Bring the potatoes to a boil, and cook them until they are tender, about 20 minutes. Drain and let them cool.

In a saucepan bring the coconut milk, the water or orange juice, and the minced ginger almost to a boil, then turn the heat to low and cook for 5 minutes. Remove the pan from the heat.

Peel the skin off the cooled sweet potato. Puree the sweet potato flesh with the coconut-ginger liquid in a blender or food processor. Pour the sweet-potato puree back into the saucepan and add salt and pepper.

Mince the carrot, the red pepper, and the coarsely chopped scallions in a food processor. Add 1/2 of the jasmine rice and the 2 beaten eggs; run the machine in spurts until the mixture has a mealy consistency. Put this mixture back into the bowl with the rest of the jasmine rice and mix well. Put half of this mixture into a clean bowl.

Heat two skillets or a large griddle over medium-high heat. Divide the remaining canola oil between the skillets or spread it on the griddle. Divide the rice mixture in each bowl into thirds. Form each of the six parts into a ball then place each ball in a skillet or on the griddle. Pat the ball down to form a cake about 1 1/2 inches thick. Fry the cakes for 3 to 4 minutes per side, or until they are golden brown.

Reheat the sauce, and ladle it into plates. Place a rice cake on each plate, and top with the finely chopped scallions.

# Parmesan Potato Soup

## Ingredients

4 potatoes, cubed  
3/4 cup chopped onion  
1/2 cup all-purpose flour  
1/2 teaspoon seasoning salt  
1/4 teaspoon sage  
4 1/2 cups chicken broth  
1 cup grated Parmesan cheese  
1/2 cup margarine  
1/2 teaspoon dried basil  
1/4 teaspoon celery salt  
1/4 teaspoon onion salt  
1/4 teaspoon ground black pepper  
1/4 teaspoon dried thyme  
6 cups milk  
12 slices crisp cooked bacon, crumbled

## Directions

Cook the potatoes in boiling water until tender.

In a soup kettle, saute onion in butter or margarine until tender.

Stir in flour and spices. Gradually add broth, stirring constantly. Bring to a boil; cook and stir for 2 minutes. Add potatoes, and return to a boil. Reduce heat, cover, and simmer for 10 minutes.

Stir in milk and cheese. Heat through. Stir in bacon.

# Pat's Potato Salad

## Ingredients

12 medium red potatoes, cooked,  
peeled and cubed  
1 medium red onion, chopped  
1 cup chopped fresh parsley  
1 1/2 cups mayonnaise  
1 cup sour cream  
1/4 cup sugar  
1/4 cup vinegar  
4 teaspoons ground mustard  
1 teaspoon salt

## Directions

In a large bowl, combine potatoes, onion and parsley. In a small bowl, combine remaining ingredients. Pour over potatoes and mix well. Refrigerate at least 1 hour before serving. Salad can be prepared a day ahead.

# Chicken and Potato Soup

## Ingredients

2 tablespoons butter  
2 1/2 pounds skinless, boneless  
chicken breast halves - diced  
1 large onion, diced  
6 medium potatoes, diced  
1 (15 ounce) can carrots, drained  
1 (10 ounce) can peas, drained  
1 (11 ounce) can corn, drained  
1 cup milk  
2 cups water, or as needed  
hot pepper sauce to taste  
salt to taste  
ground black pepper to taste

## Directions

Melt the butter in a large pot over medium heat, and cook the chicken 10 minutes, or until evenly browned and juices run clear.

Mix the onion into pot with the chicken. Mix in potatoes, carrots, peas, and corn. Pour in milk and enough water to cover all ingredients. Season with hot sauce, salt, and pepper. Bring to a boil. Reduce heat to low, and continue cooking 30 minutes, stirring occasionally, until potatoes are tender.



# No-Fry Spicy Potato Skins

## Ingredients

4 large russet potatoes  
1/4 cup olive oil  
1 teaspoon salt  
1/2 teaspoon ground black pepper  
1 1/2 teaspoons chili powder  
1 1/2 teaspoons curry powder  
1 1/2 teaspoons ground coriander seed

## Directions

Preheat the oven to 400 degrees F (200 degrees C).

Bake the potatoes for 1 hour. Remove the potatoes from the oven, but keep the oven on. Slice the potatoes in half lengthwise, and let them cool for 10 mins. Scoop out most of the potato flesh, leaving about 1/4 inch of flesh against the potato skin (you can save the potato flesh for another use, like mashed potatoes)

Cut each potato half crosswise into 3 pieces. Place the olive oil in a small cup. Dip each potato piece into the olive oil and place it on a baking sheet. Repeat this with the remaining potato pieces

Combine the salt and the spices and sprinkle the mixture over the potatoes. Bake the potato skins for 15 minutes or until they are crispy and brown. Serve them immediately.

# Make-Ahead Potatoes

## Ingredients

10 large potatoes, peeled and quartered  
1 cup sour cream  
1 (8 ounce) package cream cheese, softened  
6 tablespoons butter, divided  
2 tablespoons dried minced onion  
1/2 teaspoon salt  
Paprika

## Directions

Place potatoes in a Dutch oven or large kettle; cover with water and bring to a boil. Reduce heat; cover and cook for 20-25 minutes or until potatoes are tender.

Drain potatoes and place in a bowl; mash. Add sour cream, cream cheese, 4 tablespoons butter, onion and salt; stir until smooth and the cream cheese and butter are melted. Spread in a greased 13-in. x 9-in. x 2-in. baking dish.

Melt the remaining butter; drizzle over the potatoes. Sprinkle with paprika. Refrigerate or bake immediately, covered, at 350 degrees F for 40 minutes; uncover and bake 20 minutes longer. If potatoes are made ahead and refrigerated, let stand at room temperature for 30 minutes before baking.

# Sweet Potato and Carrot Soup with Cardamom

## Ingredients

2 tablespoons butter  
1 onion, diced  
1/2 teaspoon ground cardamom  
1/4 teaspoon ground turmeric  
1/4 teaspoon ground ginger  
1/4 teaspoon red pepper flakes  
1/4 teaspoon ground cinnamon  
1 pinch cayenne pepper  
1 (14 ounce) can chicken broth  
2 cups water  
2 large sweet potatoes, peeled  
and diced  
3 carrots, peeled and chopped  
Salt and pepper to taste

## Directions

Melt the butter in a large saucepan over medium-high heat. Stir in onions, and cook until golden brown, 5 to 7 minutes. Season with cardamom, turmeric, ginger, pepper flakes, cinnamon, cayenne; cook until fragrant, about 1 minute.

Pour in chicken broth and water; add sweet potatoes and carrots. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until the vegetables are tender, 25 to 30 minutes. Remove from heat, and puree in batches until smooth.

# Over the Fire Scalloped Potatoes

## Ingredients

8 large baking potatoes, peeled and diced  
1 bunch green onions, sliced  
1 (10 ounce) can condensed cream of mushroom soup  
1 cup shredded Cheddar cheese  
black pepper to taste  
garlic salt to taste  
crumbled bacon (optional)  
sauteed mushrooms (optional)  
1/2 cup butter

## Directions

Preheat a grill for medium heat.

Prepare 8 pieces of aluminum foil with vegetable cooking spray. Combine potatoes, green onion, soup, cheese, (and bacon and mushrooms if using) in a bowl. Season to taste with salt and pepper. Evenly divide the potato mixture among the squares of aluminum foil. Dot with butter. Fold into foil packets, sealing well.

Cook foil packets on the grill for 12 to 20 minutes, until the potatoes have cooked.

# Potato Soup V

## Ingredients

1 cup diced celery  
1 cup diced onion  
4 cups peeled and cubed potatoes  
3 cubes chicken bouillon  
1/4 teaspoon ground black pepper  
1/2 teaspoon celery salt  
1 tablespoon chopped fresh parsley  
1/2 cup butter  
6 tablespoons all-purpose flour  
2 cups milk  
1 cup half-and-half

## Directions

In a large stock pot combine celery, onion, potatoes, bouillon cubes, pepper, celery salt and parsley. Add enough water so that vegetables are fully submerged, cover and cook until vegetables are tender. Remove from the heat and set aside.

In a small skillet melt butter. Once melted add flour and mix until a paste like consistency is formed. Add milk all at once and stir over low heat until it thickens.

Add milk and flour mixture to the vegetables and stir gently. Add half and half and keep warm until serving. If desired serve with Cheese Biscuits II.

# Gourmet Cheese Potatoes

## Ingredients

10 pounds potatoes, quartered  
1/2 onion, grated  
2 (10.75 ounce) cans condensed Cheddar cheese soup  
1 1/2 cups milk  
2 1/2 cups sour cream  
1 pound processed cheese, cubed  
2 tablespoons butter, diced  
1/2 cup shredded Cheddar cheese

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain, cool and chop.

Place potatoes and onions in a 9x13 inch casserole dish.

In a medium saucepan combine soup, milk, sour cream and processed cheese; heat until cheese is melted. Pour over potatoes. Dot with butter and covered with shredded cheese.

Bake in preheated oven for 1 hour.

# Sweet Potato Casserole I

## Ingredients

1 (40 ounce) can cut sweet potatoes, undrained  
1 cup white sugar  
2 eggs  
1/3 cup butter  
1/3 cup milk  
1 teaspoon vanilla extract  
  
1 cup packed brown sugar  
1 cup chopped pecans  
1/3 cup all-purpose flour  
1/3 cup butter, melted

## Directions

Preheat oven to 350 degrees F (175 degrees C). Butter a 2 quart baking dish.

Place the sweet potatoes and their liquid in a medium saucepan, and bring to a boil. Cook 15 minutes, or until tender. Remove from heat, drain, and mash.

In a medium bowl, mix the mashed sweet potatoes, white sugar, eggs, 1/3 cup butter, milk, and vanilla extract. Spread evenly into the prepared baking dish.

In a separate bowl, mix the brown sugar, chopped pecans, flour, and 1/3 cup melted butter. Sprinkle over the sweet potato mixture.

Bake 35 minutes in the preheated oven, or until a knife inserted near the center comes out clean.

# Pizza Potatoes

## Ingredients

1 (5.5 ounce) package scalloped potato mix  
1 (14.5 ounce) can Italian stewed tomatoes  
1 1/2 cups water  
1/4 teaspoon dried oregano  
1 (3.25 ounce) package sliced pepperoni  
1 cup shredded mozzarella cheese

## Directions

Combine the potatoes and contents of sauce mix in a greased 1 -1/2-qt. baking dish. In a saucepan, bring tomatoes, water and oregano to a boil. Pour over potatoes. Top with pepperoni. Bake, uncovered, at 375 degrees F for 50-60 minutes or until the potatoes are tender. Sprinkle with cheese. Bake 5-10 minutes longer or until cheese is melted.



# Turkey Potato Supper

## Ingredients

2 cups water  
1/4 cup butter or margarine  
1 teaspoon salt  
2 2/3 cups instant mashed potato flakes  
2 eggs, lightly beaten  
1 (10.75 ounce) can condensed cream of chicken soup, undiluted  
1/4 cup mayonnaise\*  
1 teaspoon lemon juice  
1/2 teaspoon curry powder  
2 cups cubed cooked turkey  
1 (10 ounce) package frozen chopped broccoli, thawed  
1/4 cup slivered almonds, toasted

## Directions

In a large saucepan, bring the water, butter and salt to a boil. Remove from the heat; stir in potato flakes. Let stand for 30 seconds. Whip with a fork. Stir in eggs. Spoon the potatoes onto the bottom and up the sides of a greased 8-in. square baking dish, forming a shell.

In a bowl, combine soup, mayonnaise, lemon juice and curry. Stir in turkey and broccoli. Bake, uncovered, at 350 degrees F for 20 minutes. Sprinkle with almonds if desired. Bake 15-20 minutes longer or until potato edges are golden brown and filling is heated through. Let stand for 10 minutes before serving.

# Mashed Jalapeno-Cilantro Sweet Potatoes

## Ingredients

2 sweet potatoes  
1 whole jalapeno pepper  
1/4 cup softened butter  
1/4 cup orange juice  
1 tablespoon chopped fresh cilantro  
sea salt and cracked black pepper to taste

2 tablespoons melted butter  
1/4 cup walnut pieces

## Directions

Preheat an oven to 350 degrees F (175 degrees C).

Bake the sweet potatoes in the preheated oven until tender, 45 minutes to 1 hour. Once tender, peel, and place into a mixing bowl. While the potatoes are baking, place the jalapeno pepper in the oven, and bake until the skin loosens, about 20 minutes. Peel, mince, and place into the bowl with the potatoes. Add the softened butter, orange juice, and cilantro; mix with an electric mixer until smooth and creamy. Season to taste with salt and pepper, then transfer to a 1 quart baking dish. Drizzle with the melted butter and sprinkle with the walnut pieces.

Bake in the preheated oven until hot in the center, about 20 minutes.

# Absolute Best Potato Casserole

## Ingredients

1/4 cup butter  
6 tablespoons all-purpose flour  
1/2 teaspoon garlic powder  
1/4 teaspoon salt  
1/4 teaspoon pepper  
2 1/2 cups milk  
3/4 cup shredded Cheddar cheese  
3/4 cup shredded Swiss cheese  
6 large russet potatoes, sliced into 1/4 inch slices  
1 small onion, finely chopped  
1 pound cooked ham, chopped  
1 (16 ounce) package frozen cauliflower  
1/4 cup crushed cornflakes cereal

## Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a medium baking dish.

To prepare the cheese sauce, melt butter in a medium saucepan over medium heat. Whisk in flour, garlic powder, salt, and pepper. Mix in milk, and stir constantly until thickened. Mix in Cheddar cheese and Swiss cheese, and continue to stir until smooth. Reduce heat to low.

Layer potatoes in the bottom of the prepared baking dish. Layer onion and ham over potatoes. Top with cauliflower. Cover with the cheese sauce.

Bake covered 1 hour in the preheated oven. Remove cover, sprinkle with crushed cornflakes, and continue baking 10 minutes, until vegetables are tender and surface is bubbly and lightly browned. Allow to cool about 10 minutes before serving.

# Potato Cheese Soup

## Ingredients

4 potatoes, peeled and quartered  
1 small carrot, finely chopped  
1/2 stalk celery, finely chopped  
1 small onion, minced  
1 1/2 cups vegetable broth  
1 teaspoon salt  
2 1/2 cups milk  
3 tablespoons butter, melted  
3 tablespoons all-purpose flour  
1 tablespoon dried parsley  
1 teaspoon ground black pepper  
1 cup shredded Swiss cheese

## Directions

In a large saucepan, bring potatoes, carrots, celery, onion, vegetable broth and salt to a boil. Reduce heat; cover and simmer until potatoes are just tender. Do not rinse; mash mixture slightly. Stir in milk.

In a small mixing bowl, blend butter, flour, parsley, and pepper; stir into potato mixture. Cook and stir over medium heat until thickened and bubbly.

Remove from heat: add cheese and stir until cheese is almost melted. Let soup stand for 5 minutes.

# O'Brian's Potato Casserole

## Ingredients

1 (2 pound) package frozen hash brown potatoes, thawed  
1/2 cup melted butter  
1 (10.75 ounce) can condensed cream of chicken soup  
12 ounces shredded American cheese  
1 (8 ounce) container sour cream  
1 teaspoon salt  
1/2 onion, chopped  
2 cups crushed cornflakes cereal  
1/2 cup melted butter

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 9x13 inch baking dish.

Place potatoes in bottom of prepared dish.

Combine the 1/2 cup butter, condensed soup, cheese, sour cream, salt and onion; mix well and pour over potatoes. Top with crushed corn flakes and drizzle with 1/2 cup melted butter.

Bake uncovered at 350 degrees F (175 degrees C) for 45 minutes.

# Onion-Roasted Potatoes

## Ingredients

2 pounds red potatoes, sliced 1/2 inch thick  
1/3 cup vegetable oil  
1 envelope onion soup mix

## Directions

Combine all ingredients in a large plastic bag; shake until well coated. Empty bag into an ungreased 13-in. x 9-in. x 2-in. baking pan. Cover and bake at 350 degrees F for 35 minutes, stirring occasionally. Uncover and 15 minutes longer or until potatoes are tender.

# Twice Microwaved Potatoes

## Ingredients

6 medium russet potatoes  
4 green onions, chopped  
1 cup sour cream  
1/2 cup cubed processed cheese  
1/4 cup shredded Cheddar cheese  
garlic powder to taste  
seasoned salt to taste  
ground black pepper to taste  
1 tablespoon chopped green onion (optional)  
1/4 cup shredded Cheddar cheese (optional)

## Directions

Poke potatoes with the tines of a fork, and place them in the microwave oven. The more holes, the better. Cook on high power for about 4 minutes per potato. Check about halfway through, and turn potatoes over for even cooking. Potatoes are done when they can be easily poked with a fork.

Remove potatoes from the microwave, and cut each one in half lengthwise. Use a large spoon to scoop out the inside of the potatoes, leaving the skins intact. Place the scoopings into a large microwave safe bowl, and stir in the 4 green onions, sour cream, processed cheese, and 1/4 cup Cheddar cheese. Season with garlic powder, seasoned salt, and black pepper; mix well.

Place the bowl in the microwave, and cook for 2 to 3 minutes, or until heated through. Scoop the mixture back into the potato skins to serve, or serve from the bowl. Garnish with additional green onion and shredded cheese if desired.

# Potato Skillet

## Ingredients

4 slices bacon  
2 peeled and diced potatoes  
1/8 teaspoon garlic salt  
1/8 teaspoon seasoning salt  
1/8 teaspoon black pepper  
3 eggs, beaten  
1/4 cup shredded Cheddar  
cheese

## Directions

Place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown. Remove bacon slices, reserving grease. Crumble bacon and set aside.

Add potatoes to bacon grease and season with garlic salt, seasoned salt and black pepper. Cook until potatoes are soft.

When potatoes are tender, add crumbled bacon. Pour eggs over potatoes and cook until firm. Spread with cheese and cover with lid until melted.



# Easy Shepherd's Pie with Garlic Romano Potatoes

## Ingredients

- 1 pound ground beef
- 1/2 cup chopped onion
- 1 teaspoon dried rosemary
- 1 teaspoon dried basil
- 1 (8 ounce) can tomato sauce
- 1 (14.5 ounce) can diced tomatoes, drained
- 2 (15 ounce) cans mixed vegetables, drained
- 2 pounds red potatoes
- 1/2 cup butter
- 1/2 cup grated Romano cheese
- 2 tablespoons minced garlic
- 1 teaspoon salt
- 1 teaspoon dried oregano
- 1/3 cup milk

## Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a medium baking dish.

Place the beef and onion in a skillet over medium heat. Season with rosemary and basil. Cook until beef is evenly brown; drain grease. Mix in tomato sauce, diced tomatoes, and mixed vegetables. Cook and stir until vegetables are heated through. Transfer to the baking dish.

Place potatoes in a pot with enough water to cover, and bring to a boil. Cook 10 minutes, or until tender. Remove from heat and drain. Mix butter, Romano cheese, garlic, salt, oregano, and milk into the pot. Mash together with a potato masher. Top beef and vegetables with the mashed potatoes.

Bake 30 minutes in the preheated oven. Turn oven to broil, and continue cooking 3 minutes, until potatoes are golden brown.

# Cabbage, Potato and Baked Bean Soup

## Ingredients

2 teaspoons vegetable oil  
2 1/2 cups peeled and cubed potatoes  
1 cup thinly sliced celery  
1 onion, chopped  
6 cups shredded cabbage  
4 cups chicken broth  
1 bay leaf  
1/2 teaspoon ground black pepper  
1 (15 ounce) can pork and beans in tomato sauce

## Directions

Heat oil in medium size saucepan. Add potatoes, celery, and onion, saute for 5 minutes.

Stir in cabbage, cover and cook over medium heat, until cabbage is tender.

Add broth, bay leaf, pepper and pork and beans. Heat until soup is hot and then remove bay leaf and serve.

# Mashed Potatoes Almondine

## Ingredients

4 large potatoes, peeled and cubed  
1 cup sour cream  
1 (8 ounce) package cream cheese, softened  
2 tablespoons minced green onion  
salt and pepper to taste  
1/4 cup slivered almonds  
2 tablespoons butter, melted  
1/4 cup bread crumbs

## Directions

Preheat an oven to 350 degrees F (175 degrees C). Butter a shallow casserole dish.

Place the potatoes in a large pot and cover with salted water. Bring to a boil over high heat; reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain and transfer to a mixing bowl; mash.

Beat the sour cream, cream cheese, green onion, salt, and pepper into the potatoes with an electric hand mixer; continue beating until smooth. Pour the mixture into the prepared dish, sprinkle the almonds over the potatoes. Brush the top with the melted butter and cover with the bread crumbs.

Bake in the preheated oven until golden brown on top, about 30 minutes.

# Rich Mashed Potatoes

## Ingredients

5 pounds potatoes, peeled and cubed  
5 tablespoons butter or margarine, divided  
1 (8 ounce) package cream cheese, cubed  
1 cup sour cream  
2 teaspoons onion salt  
1/4 teaspoon garlic powder  
1/4 teaspoon pepper

## Directions

Cook potatoes in boiling salted water until very tender, about 20-25 minutes; drain well. Mash with 3 tablespoons of butter. Add cream cheese, sour cream, onion salt, garlic powder and pepper; mix well. Spoon into a greased 13-in. x 9-in. x 2-in. baking dish. Melt remaining butter; drizzle over the top. Cover and freeze for up to 1 month. Or bake, uncovered, at 350 degrees F for 30-35 minutes or until heated through. To use frozen potatoes: Thaw in the refrigerator. Bake as directed.

# Roasted Herb Chicken & Potatoes

## Ingredients

1 1/2 pounds baking potatoes  
1 large onion, thinly sliced  
1/3 cup Kikkoman Soy Sauce  
3 tablespoons olive oil  
2 tablespoons red wine vinegar  
2 cloves garlic, pressed  
1 teaspoon dried oregano leaves, crumbled  
1 teaspoon dried rosemary, crushed  
3/4 teaspoon pepper  
1 (4 pound) whole roasting chicken

## Directions

Cut potatoes in half lengthwise; cut each piece crosswise into 1/2-inch thick slices. Place with onion in large, shallow foil-lined baking pan. Combine next 7 ingredients; drizzle 1 Tbsp. mixture over potato mixture and toss until evenly coated.

Discard giblets and neck from chicken. Rinse chicken under cold running water; drain and pat dry. Place chicken, breast side up, in center of pan, moving potatoes aside. Brush chicken, including cavity, thoroughly with soy sauce mixture.

Roast in 375 degrees F oven about 1 hour and 15 minutes, or until meat thermometer inserted into thickest part not touching bone registers 180 degrees F, brushing chicken with soy sauce mixture every 30 minutes and stirring vegetables. Remove from oven; let chicken stand 10 minutes before carving. Serve with potatoes.

# Garlic Chicken with Potatoes

## Ingredients

6 medium potatoes, peeled  
1/4 cup olive oil, divided  
1/4 cup adobo seasoning, divided  
1 (2 to 3 pound) whole chicken,  
cut into pieces  
4 cloves garlic, peeled and sliced

## Directions

Preheat the oven to 350 degrees F (175 degrees C).

Slice the potatoes into thick strips like steak fries, and layer them in the bottom of a 9x13 inch pan. Drizzle with 2 tablespoons olive oil, and dust with 1 tablespoons of the adobo seasoning. Arrange the chicken pieces on top of the potatoes. Drizzle the remaining olive oil onto the chicken, and sprinkle the rest of the adobo seasoning. Sprinkle the sliced garlic around the chicken.

Bake, uncovered for 1 hour, or until the chicken is no longer pink, and the juices run clear. If using a meat thermometer, the internal temperature should be 175 degrees F (79 degrees C). If the chicken becomes too dark before it has finished cooking, cover the dish with aluminum foil.

# Momma's Mashed Potatoes

## Ingredients

2 1/2 pounds russet potatoes,  
peeled and cubed  
1/4 teaspoon lemon juice  
(optional)  
1 egg white  
1/4 cup butter  
1/2 cup half-and-half cream  
salt and black pepper to taste

## Directions

Place potatoes and lemon juice in a large saucepan, and add enough water to cover. Bring to a boil over medium-high heat, and cook until tender, about 15 minutes.

Drain water from potatoes, and use a potato masher to mash. Stir in egg white and butter, and gradually mix in the half-and-half using the masher. Use more or less cream to reach your desired consistency. Season with salt and pepper to taste.

# Cinnamon Roasted Sweet Potatoes

## Ingredients

1/4 cup vegetable oil  
2 pounds sweet potatoes, peeled and sliced  
2 tablespoons brown sugar  
1 teaspoon ground cinnamon  
3/4 teaspoon salt  
1 pinch freshly ground pepper  
1 tablespoon fresh lime juice (optional)

## Directions

Preheat the oven to 375 degrees F (190 degrees C). Pour the oil into a 9x13 inch baking dish, and place in the oven until hot, about 5 minutes.

Add potatoes to the oiled dish, and bake for 20 minutes in the preheated oven, turning after 10 minutes. In a small bowl, mix together the brown sugar, cinnamon, salt, and pepper.

After the 20 minutes is up, remove the potatoes from the oven, and sprinkle with the brown sugar mixture. Stir to coat. Return to the oven, and roast for another 10 minutes, or until potatoes are tender and golden brown. Stir potatoes as necessary to allow them to brown evenly.

Remove potatoes to paper towels to drain, then transfer to a serving dish, and sprinkle with lime juice.



# Sweet Potato Puffs

## Ingredients

1 cup mashed sweet potatoes  
(without added milk and butter)  
1 tablespoon brown sugar  
1/4 teaspoon salt  
1/8 teaspoon ground cinnamon  
6 large marshmallows  
1/3 cup graham cracker crumbs

## Directions

Combine sweet potato, brown sugar, salt and cinnamon; shape a small amount around each marshmallow. Roll in crumbs. Place on a greased baking sheet. Bake at 350 degrees F for 6 minutes or until lightly puffed (do not overbake or marshmallows will melt).

# Spinach Potatoes Au Gratin

## Ingredients

5 cups red potatoes  
1/4 cup water  
3 tablespoons butter or margarine  
1/4 cup chopped onion  
1/4 cup all-purpose flour  
2 cups milk  
1 cup shredded Cheddar cheese  
1 teaspoon salt  
1 cup chopped fresh spinach  
1 tablespoon diced pimientos  
4 bacon strips, cooked and crumbled

## Directions

In a 2-qt. microwave-safe dish, combine potatoes and water. Cover and microwave on high for 8-9 minutes or until potatoes are tender, stirring twice. Drain; set potatoes aside. In a large microwave-safe bowl, heat butter on high until melted, about 30 seconds. Add onion. Microwave, uncovered, for 1-2 minutes or until tender, stirring once. Whisk in flour until blended. Gradually stir in the milk. Cook, uncovered, on high for 2-1/2 minutes; stir. Cook 3-4 minutes longer, stirring every minute, or until sauce is thickened and bubbly. Stir in cheese and salt. Pour over potatoes. Add spinach and pimientos; mix well. Microwave, uncovered, on high for 2-3 minutes or until heated through, stirring once. Sprinkle with bacon.

# Chili Cheese Potato Skins

## Ingredients

10 medium baking potatoes  
2 cups oil for frying, or as needed  
1/4 cup margarine  
salt to taste  
1 pound ground beef  
1 (1.25 ounce) package chili seasoning mix  
1 pound processed cheese food, cubed  
chili powder to taste

## Directions

In a microwave, cook potatoes on high heat until soft, 15 to 20 minutes. Turn and rearrange potatoes for even cooking every few minutes.

Heat oil in a large, heavy skillet or deep-fryer to 375 degrees F (190 degrees C). Cut potatoes in half lengthwise, and scoop out center of potatoes, leaving about 1/4 inch on the skins. Place scooped out potato in a medium bowl, and mash together with margarine and salt. Set aside.

Fry skins in the hot oil, turning occasionally until golden brown, about 5 minutes. Drain on paper towels.

Preheat oven to 350 degrees F (175 degrees C). Place ground beef in a large skillet, and cook over medium-high heat until evenly brown; drain. Mix in chili seasoning and processed cheese. Cook and stir until cheese is melted.

Stuff potato skins with the ground beef mixture, and top with mashed potato mixture. Sprinkle the tops with chili powder. Arrange stuffed skins in a single layer on a large baking sheet, and bake in the preheated oven 15 minutes, or until mashed potatoes are lightly browned.

# Mushroom Potatoes

## Ingredients

7 medium potatoes, peeled and thinly sliced  
1 medium onion, sliced  
4 garlic cloves, minced  
2 green onions, chopped  
1 (8 ounce) can mushroom stems and pieces, drained  
1/4 cup all-purpose flour  
2 teaspoons salt  
1/2 teaspoon pepper  
1/4 cup butter or margarine, cubed  
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted  
1 cup shredded Colby-Monterey Jack cheese

## Directions

In a slow cooker, layer half of the potatoes, onion, garlic, green onions, mushrooms, flour, salt, pepper and butter. Repeat layers. Pour soup over the top. Cover and cook on low for 6-8 hours or until potatoes are tender; sprinkle with cheese during the last 30 minutes of cooking time.

# Potato Potluck Dish

## Ingredients

2 pounds potatoes, diced  
2 teaspoons onion powder  
2 teaspoons minced garlic  
2 cups sour cream  
2 1/2 cups condensed cream of mushroom soup  
2 cups shredded Cheddar cheese  
2/3 cup shredded mozzarella cheese

## Directions

Bring a large saucepan of salted water to a boil. Place potatoes in the saucepan and cook until tender but firm, about 15 minutes. Drain and cool.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

In a large bowl, mix the potatoes, onion powder, minced garlic, sour cream, cream of mushroom soup and Cheddar cheese. Pour into the baking dish. Sprinkle with mozzarella cheese.

Bake in the preheated oven 45 minutes, or until browned and bubbly.

# Real Potato Leek Soup

## Ingredients

18 small red new potatoes  
6 cups chicken broth  
3 leeks, chopped  
3 tablespoons butter  
2 cups milk  
salt and pepper to taste

## Directions

Place potatoes into a large saucepan with water to cover. Bring to a boil and cook until tender. Meanwhile, saute leeks in butter until translucent.

When potatoes are done, skin them while they are still hot and cut them into bite sized pieces. Place potatoes into a stock pot with chicken broth and leeks. season with salt and pepper. Cook over medium heat until simmering, then remove from heat and stir in milk. Serve immediately.

# Lyonnaise Potatoes

## Ingredients

2 pounds russet potatoes  
2 tablespoons olive oil  
4 onions, thinly sliced  
2 tablespoons chopped garlic  
1/2 cup butter  
salt to taste  
ground white pepper, to taste  
1 tablespoon finely minced fresh parsley

## Directions

Preheat oven to 400 degrees F (200 degrees C).

Peel potatoes and cut into 1/2 inch slices. Place sliced potatoes in a pot and cover with water. Bring to a boil. Allow to boil 2 minutes, then drain and set aside.

Heat a large ovenproof skillet over medium-high heat. Pour in olive oil, then add onions. Saute until lightly caramelized, 8 to 10 minutes. Stir in garlic and saute until onions are deep brown and garlic is soft. Transfer mixture to a bowl.

Place skillet back on stove over low heat. Melt butter, then cover bottom of pan with 1/3 of potatoes. Season with salt and pepper. Cover potatoes with 1/2 of onion mixture. Cover with 1/2 of remaining potatoes and season with salt and pepper. Spread with the rest of onion mixture. Cover with remaining potatoes, and season with more salt and pepper.

Bake in preheated oven for 10 to 12 minutes, or until potatoes are tender and browned on top. Remove from oven and use a spatula to carefully transfer potatoes to a serving platter. Sprinkle with chopped parsley just before serving.

# Fantastic Potatoes

## Ingredients

4 medium potatoes, peeled and diced  
1/2 pound sliced bacon, cooked and crumbled  
1 cup diced process American cheese  
3/4 cup mayonnaise  
1/4 cup sliced stuffed olives  
2 tablespoons chopped onion  
2 tablespoons chopped green pepper

## Directions

In a saucepan, cook potatoes in water until tender; drain. Stir in remaining ingredients. Spoon into an ungreased 8-in. square baking dish. Bake, uncovered, at 350 degrees F for 30 minutes or until bubbly and heated through.



# Moroccan Potato Casserole

## Ingredients

6 cloves garlic  
salt to taste  
2 teaspoons paprika  
1/2 teaspoon ground cumin  
1/4 teaspoon ground cayenne pepper  
3/4 cup chopped fresh cilantro  
3/4 cup chopped parsley  
1 lemon, juiced  
3 tablespoons red wine vinegar  
3 tablespoons olive oil  
1 1/2 pounds red potatoes, sliced 1/2 inch thick  
1 large red bell pepper, cut into 1 inch pieces  
1 yellow bell pepper, cut into 1 1/2 inch squares  
1 large green bell pepper, cut into 1 1/2 inch pieces  
4 stalks celery, cut into 2 inch pieces  
1 pound tomatoes, each cut into 8 wedges  
2 tablespoons olive oil

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine garlic, 1/2 teaspoon salt, paprika, cumin, and cayenne in a food processor bowl. Process until mixture forms a paste. Add herbs, and pulse a few times to blend. Add lemon juice, vinegar, and 2 to 3 tablespoons olive oil; blend. Season to taste with salt.

In a large bowl, combine potatoes, peppers, and celery. Season with salt, and toss with herb sauce. Transfer to a large shallow baking dish. Scatter tomatoes among the potato mixture. Drizzle 1 to 2 tablespoons oil over top, and cover with foil.

Bake for 35 minutes. Remove foil. Continue baking until vegetables are tender, 20 to 30 minutes. Serve warm.

# Kat's Alfredo Potatoes

## Ingredients

8 potatoes, sliced  
1/2 cup chopped onion  
1/4 cup butter, melted  
1/2 cup milk  
1/3 cup shredded Swiss cheese  
grated Parmesan cheese to taste  
1 (16 ounce) jar prepared Alfredo sauce  
salt to taste  
ground black pepper to taste  
ground red pepper to taste  
dried parsley to taste

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a large glass baking dish.

In the baking dish, mix the potatoes, onion, butter, milk, Swiss cheese, Parmesan cheese, and Alfredo sauce. Season with salt, black pepper, red pepper, and parsley.

Bake 1 hour and 15 minutes in the preheated oven, or until potatoes are tender and sauce is bubbly. Top with more Parmesan cheese during the last few minutes of bake time.

# Rosemary Au Gratin Potatoes

## Ingredients

1/4 cup butter or margarine  
1/4 cup all-purpose flour  
2 cups half-and-half cream  
1 tablespoon minced fresh rosemary  
1 garlic clove, minced  
1 teaspoon salt  
1/4 teaspoon pepper  
3 pounds potatoes, peeled and cut into 1/8 inch slices  
2/3 cup grated Parmesan cheese

## Directions

In a large saucepan, melt butter over medium heat. Stir in flour until smooth. Gradually add the cream. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from the heat. Stir in the rosemary, garlic, salt, pepper and potatoes.

Transfer to a greased 13-in. x 9-in. x 2-in. baking dish. Sprinkle with Parmesan cheese. Cover and bake at 350 degrees F for 45 minutes. Uncover; bake 10-15 minutes longer or until potatoes are tender.

# Three Pan Potato Enchiladas

## Ingredients

1 pound skinless, boneless chicken breast meat - cut into strips  
2 potatoes, peeled and diced  
1 (1 ounce) package taco seasoning mix  
1 cup shredded Cheddar cheese  
1 (5.5 ounce) package red beans & rice mix  
10 (8 inch) flour tortillas

## Directions

In a large skillet, prepare rice and beans according to package directions.

Meanwhile, in another large skillet, saute chicken until cooked through (meat is no longer pink), about 15 to 20 minutes over medium heat. Drain saute oil/grease from skillet. Add the potatoes and cook until just tender. Add seasoning according to package directions. Cook all together, stirring often, until potatoes are done.

Preheat oven to 350 degrees F (175 degrees C).

Take a tortilla. Place some of the chicken/potato mixture and some of the beans and rice (about 1/2 to 3/4 cup total filling) onto the tortilla, add a little cheese to taste, and roll up. Place rolled tortilla in a lightly greased 9x13 inch baking dish. Repeat with other tortillas until dish is full. Top with the rest of the cheese and bake in the preheated oven 15 to 20 minutes or until cheese is melted and bubbly.

# Paprika Potatoes

## Ingredients

4 large potatoes - peeled, cooked  
and quartered  
3 tablespoons butter or margarine  
1/2 teaspoon paprika

## Directions

In a large skillet, slowly saute potatoes in butter until golden brown, about 10-15 minutes. Sprinkle with paprika.

# Butter Potatoes

## Ingredients

1 pound baking potatoes  
1 cup butter  
salt and pepper to taste

## Directions

Peel and dice potatoes, arrange in a pan or on a sheet of tin foil. Season with salt and pepper. Place butter on top.

Put potatoes on grill or in the oven at 375 degrees F (190 degrees C). Mix around so they get all buttery and don't burn. Cook until potatoes are soft.

# Chunky Potato Soup

## Ingredients

4 medium potatoes, peeled and cubed  
3/4 cup chopped onion  
1 small carrot, chopped  
1/4 cup chopped celery  
1 1/2 cups chicken broth  
3 tablespoons butter, cubed  
3 tablespoons all-purpose flour  
2 1/2 cups milk  
1 tablespoon minced fresh parsley  
3/4 teaspoon salt  
1/2 teaspoon pepper  
1 cup shredded Swiss cheese

## Directions

In a large saucepan, combine the potatoes, onion, carrot, celery and broth. Bring to a boil. Reduce heat; cover and simmer for 12-15 minutes or until vegetables are tender; lightly mash.

Meanwhile, in a small saucepan, melt butter; stir in flour until smooth. Gradually stir in milk. Bring to a boil; cook and stir for 2 minutes or until thickened. Stir into potato mixture. Cook and stir until thickened and bubbly. Add parsley, salt and pepper. Remove from the heat; stir in cheese until melted.

# Glowing Mashed Potatoes

## Ingredients

2 pounds red-skin or golden potatoes, peeled, cut in large chunks  
1 (8.25 ounce) can sliced carrots, drained  
1 tablespoon butter or oil  
1/4 cup milk, half and half, or cream  
Salt and pepper, to taste

## Directions

Bring a large pot of lightly salted water to a boil. Add potatoes and cook until tender, about 15 minutes; drain and return to the pot.

Meanwhile puree the carrots in a food processor until completely smooth.

Mash potatoes with a potato masher or ricer. Mix in pureed carrots and remaining ingredients. Warm over medium heat, stirring constantly.



# Hazelnut Crusted Halibut with Garlic Mashed

## Ingredients

1 pound red potatoes, cut into chunks  
5 cloves garlic, minced  
1/2 teaspoon salt  
3 tablespoons butter  
1/4 teaspoon ground black pepper  
  
1/4 cup hazelnuts  
1/4 cup seasoned bread crumbs  
2 halibut fillets  
1/4 teaspoon salt  
1 tablespoon olive oil  
1 tablespoon butter  
  
5 tablespoons butter  
3 tablespoons vegetable broth

## Directions

Place the potatoes into a large pot, and cover with water. Bring to a boil over high heat; reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. While the potatoes are boiling, mash the garlic with 1/2 teaspoon of salt into a smooth paste. Drain potatoes, then mash together with the garlic paste, butter, and pepper. Keep warm.

Preheat an oven to 500 degrees F (260 degrees C).

While the potatoes are cooking, Preheat an oven to 500 degrees F (260 degrees C). Pulse the hazelnuts and bread crumbs in a food processor until finely ground, but not ground into a paste. Pour onto a shallow dish. Season the halibut fillets on both sides with 1/4 teaspoon of salt. Gently press one side of the halibut fillets into the nut mixture, and set aside.

Heat the olive oil and 1 tablespoon of butter in an ovenproof skillet over medium-high heat. Place the halibut fillets nut-side-up into the skillet; cook until the halibut begins to brown, 3 to 4 minutes. Turn the fillets over, and place into the preheated oven. Bake, nut-side-down until the fish flakes easily with a fork, about 5 minutes.

Melt the remaining 5 tablespoons of butter in a small saucepan over medium-high heat until it turns nut brown. Stir in the vegetable broth, and bring to a simmer.

To serve, mound the potatoes onto the center of each dinner plate. Place a halibut fillet on top of the mashed potatoes nut-side-up, then drizzle with the browned butter sauce.

# Potato Salad I

## Ingredients

5 pounds red potatoes, diced  
4 eggs  
4 stalks celery, chopped  
1 green bell pepper, chopped  
1 (16 ounce) jar sweet pickles,  
cubed  
3/4 tablespoon prepared mustard  
3/4 cup mayonnaise  
1 onion, finely chopped  
1 teaspoon white sugar  
salt and pepper to taste

## Directions

Bring a large pot of salted water to a boil. Add potatoes, and cook until tender but still firm, about 15 minutes. Drain, and transfer to a large bowl.

Place eggs in a medium saucepan, and cover completely with cold water. Bring water to a boil. Cover, remove from heat, and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, and peel under cold, running water. Chop, and set aside.

Stir the eggs, celery, green bell pepper, sweet pickle cubes, prepared mustard, mayonnaise, onion and white sugar into the potatoes. Season to taste with salt and pepper. Cover, and chill in the refrigerator for at least 3 hours before serving.

# Carrots, Potatoes, and Pork Ribs Soup

## Ingredients

2 carrots, chopped  
2 potatoes, peeled and cubed  
1 pound pork spareribs  
salt to taste  
ground black pepper to taste  
2 quarts water

## Directions

Wash the pork ribs, potatoes, and carrots.

Put water, pork ribs, potatoes, and carrots into a pot and boil. Add salt and pepper to taste.

Simmer and cook for 3 to 4 hours or until ribs are completely cooked. Can also be made in a crockpot set at low for 6 to 8 hours.

# Irish Potato Casserole

## Ingredients

2 cups peeled and shredded potatoes  
1/2 cup melted butter  
2 eggs, beaten  
1 teaspoon minced onion  
1 teaspoon salt  
1/4 teaspoon paprika  
1/2 cup milk  
1/2 cup shredded sharp Cheddar cheese

## Directions

Preheat oven to 350 degrees F (175 degrees C). Butter a 1.5 quart baking dish.

In a medium bowl, combine the potatoes, butter, eggs, onion, salt and paprika. Mix well.

Place potato mixture into the prepared baking dish and pour milk over top. Bake in the preheated oven for 40 minutes. Sprinkle top with cheese, return to oven and bake until cheese melts and is slightly browned.

# Sweet and Dark Potatoes

## Ingredients

1 cup brown sugar  
2 tablespoons seasoned salt  
1 cup whole wheat flour  
6 russet potatoes, cubed

## Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a large resealable bag, combine the brown sugar, seasoned salt and whole wheat flour. Add potatoes to the bag, in batches if necessary, seal and shake to coat. Place the coated potato cubes on a greased baking sheet.

Adjust the oven rack to the lowest position. Bake for 40 minutes in the preheated oven. Stir occasionally. Turn the oven to the broil setting, and broil for an additional 15 minutes or so, with the potatoes still in the low position, until the potatoes are tender and browned.

# Turkey Potato Tetrizzini

## Ingredients

1 (16 ounce) jar Alfredo sauce  
1 cup milk  
7 medium potatoes, peeled and thinly sliced  
4 tablespoons grated Parmesan cheese, divided  
1 1/2 cups diced cooked turkey or chicken  
2 cups shredded Swiss cheese, divided  
1 (10 ounce) package frozen chopped broccoli, thawed

## Directions

In a bowl, combine Alfredo sauce and milk; spread 1/4 cup into a greased 13-in. x 9-in. x 2-in. baking dish. Top with a third of the potatoes; sprinkle with 1 tablespoon Parmesan cheese. In a bowl, combine the turkey, 1-1/2 cups Swiss cheese and broccoli; spoon about 2 cups over potatoes. Top with about 2/3 cup sauce mixture. Repeat layers twice.

Cover and bake at 400 degrees F for 45 minutes. Top with remaining cheeses (dish will be full). Bake, uncovered, 20-25 minutes longer or until potatoes are tender. Let stand for 5 minutes before serving.

# Potato Pork Skillet

## Ingredients

1 pound pork tenderloin, cut into 1/4-inch-thick slices  
2 tablespoons butter or stick margarine  
1 (14.5 ounce) can chicken broth, divided  
8 small red potatoes, quartered  
1 tablespoon Dijon mustard  
2 teaspoons Worcestershire sauce  
1/4 teaspoon salt  
1/8 teaspoon pepper  
1 cup sliced fresh mushrooms  
1/2 cup sliced green onions  
2 tablespoons all-purpose flour

## Directions

In a large skillet over medium-high heat, brown pork in butter on both sides. Remove and keep warm. Set aside 1/4 cup of broth. Add the potatoes, mustard, Worcestershire sauce, salt, pepper and remaining broth to the skillet. Bring to a boil. Reduce heat; cover and simmer for 15-17 minutes or until the potatoes are tender.

Stir in mushrooms, onions and pork. Cover and simmer for 5 minutes longer or until meat is no longer pink. In a small bowl, combine the flour and reserved broth until smooth. Stir into pork mixture. Bring to a boil; cook and stir for 2 minutes or until thickened.

# Potato Sausage Stuffing

## Ingredients

1 pound lean pork sausage  
2 potatoes, peeled and diced  
1 1/2 cups chopped celery  
3/4 cup diced sweet onion  
3/4 cup butter  
9 cups soft bread cubes  
1/2 teaspoon dried thyme  
1/2 teaspoon ground sage  
1 teaspoon salt  
1/4 teaspoon ground black pepper

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Place sausage, potatoes, celery, onion and butter in a large, deep skillet. Saute over medium high heat until sausage is crumbled and evenly cooked.

Combine the bread cubes, thyme, sage, salt and pepper. Toss together with the sausage and potato mixture. Add chicken or vegetable broth if needed.

Bake stuffing in a covered casserole dish for 40 to 50 minutes.



# Eggless Sweet Potato Casserole

## Ingredients

6 sweet potato -- cooked, peeled and mashed

1/4 cup evaporated milk

1/4 cup orange juice

1 teaspoon vanilla extract

1/2 cup white sugar

1/2 teaspoon salt

3 tablespoons butter, melted

1/2 teaspoon ground nutmeg

1/2 teaspoon ground cinnamon

1/3 cup butter, melted

3/4 cup packed brown sugar

1/2 cup all-purpose flour

3/4 cup chopped pecans

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 2 quart casserole dish and set aside.

Blend together the sweet potatoes, evaporated milk, orange juice, vanilla, sugar, salt, 3 tablespoons butter, nutmeg and cinnamon. Pour into prepared casserole dish.

Prepare the topping by mixing together the 1/3 cup butter, brown sugar, flour and pecans. Sprinkle over casserole and bake for 45 minutes or until hot.

# Potato Chip Cookies

## Ingredients

1 cup butter or margarine,  
softened  
1/2 cup sugar  
3/4 cup crushed ridged potato  
chips  
1/2 cup ground pecans  
1 teaspoon vanilla extract  
2 cups all-purpose flour

## Directions

In a mixing bowl, cream butter and sugar. Stir in potato chips and pecans. Add vanilla; mix well. Stir in flour just until dough pulls away from the sides of the bowl and forms a ball. Shape into 1-in. balls; place 2 in. apart on greased baking sheets. Flatten with a glass dipped in flour. Bake at 350 degrees F for 12-15 minutes or until lightly browned.

# Cranberry Sweet Potato Bread

## Ingredients

1 cup orange juice  
1/2 cup dried cranberries  
1 (8 ounce) package cream cheese, softened  
3 tablespoons confectioners' sugar  
1 teaspoon lemon extract  
**DOUGH:**  
1/3 cup butter or margarine, softened  
1 1/4 cups sugar  
1 egg  
1 cup cold mashed sweet potatoes  
1 3/4 cups all-purpose flour  
1 teaspoon ground cinnamon  
1/2 teaspoon baking powder  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
1/2 cup dried cranberries  
1/2 cup chopped macadamia nuts or almonds

## Directions

In a saucepan, combine orange juice and cranberries; bring to a boil. Reduce heat. Simmer, uncovered, for 5 minutes or until cranberries are softened; drain. In a mixing bowl, beat cream cheese, confectioners' sugar and lemon extract until smooth. Fold in cranberry mixture. Cover and refrigerate for at least 1 hour. Meanwhile, in a mixing bowl, cream butter and sugar. Beat in egg and sweet potatoes. Combine the dry ingredients; gradually add to creamed mixture. Fold in cranberries and nuts. Transfer to a greased 9-in. x 5-in. x 3-in. loaf pan. Bake at 350 degrees F for 55-65 minutes or until a toothpick comes out clean. Cover loosely with foil if the top browns too quickly. Cool for 10 minutes before removing from pan to a wire rack. Serve with the cream cheese spread.

# Moist Potato Chocolate Cake

## Ingredients

1 1/2 cups all-purpose flour  
1/2 cup unsweetened cocoa powder  
1 teaspoon baking powder  
1/2 teaspoon salt  
2 (1 ounce) squares bittersweet chocolate, chopped  
1/2 cup butter  
1 1/2 cups white sugar  
3/4 cup mashed potatoes  
2 eggs  
1/3 cup milk

## Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease and flour two 8 inch round cake pans.

Sift together the flour, cocoa powder, baking powder and salt; set aside. Melt the bittersweet chocolate in a cup or small bowl in the microwave. Stir every 15 seconds until smooth.

In a large bowl, beat the butter and sugar with an electric mixer until light and fluffy. Mix in the mashed potatoes and then the eggs, one at a time. Stir in the melted chocolate. Stir in the dry ingredients alternating with the milk just until everything is mixed. Divide evenly between the prepared pans and smooth the surface if needed.

Bake in the preheated oven until a knife inserted into the center of the cake comes out clean, 25 to 30 minutes. Cool in the pans set over a wire rack.

# Sweet Potato Enchiladas

## Ingredients

5 sweet potatoes  
1 (8 ounce) package cream cheese, softened  
4 green onions, chopped  
1 teaspoon chili powder  
1 teaspoon ground cumin (optional)  
1 teaspoon dried oregano  
1/2 teaspoon salt  
1/2 teaspoon ground black pepper  
1/2 cup vegetable oil for frying  
12 (7 inch) corn tortillas  
1 (19 ounce) can enchilada sauce  
1 (8 ounce) package shredded Monterey Jack cheese

## Directions

Bring a large pot of water to a boil over medium heat, and boil the sweet potatoes until tender, about 30 minutes. Cool and peel the sweet potatoes.

Place the sweet potatoes in a bowl, and mash them with the cream cheese, green onions, chili powder, cumin, oregano, salt, and pepper until well mixed.

Preheat oven to 350 degrees F (175 degrees C), and grease a 13x9 inch baking dish.

Heat the oil in a skillet over medium-low heat, and fry the tortillas, one at a time, for about 30 seconds per side. Remove the tortillas with tongs, and drain on paper towels.

Place about 1/3 cup of sweet potato filling down the center of each tortilla, roll it up, and place filled tortillas seam side down in the prepared baking dish. Pour enchilada sauce over the tortillas, and sprinkle with Monterey Jack cheese.

Bake in the preheated oven for 20 to 30 minutes, until the enchiladas are bubbling and the cheese is beginning to brown.

# Caribbean Sweet Potato Salad

## Ingredients

1 large russet potato, peeled and quartered  
1 large sweet potato, peeled and quartered  
1 cup corn  
1 teaspoon prepared Dijon-style mustard  
2 tablespoons fresh lime juice  
3 tablespoons chopped fresh cilantro  
1 clove garlic, minced  
3 tablespoons canola oil  
1/2 teaspoon salt  
1/4 teaspoon ground black pepper  
1 cucumber, halved lengthwise and chopped  
1/2 red onion, thinly sliced  
1/4 cup finely chopped peanuts

## Directions

Place the Russet potato pieces into a large saucepan, and cover with salted water. Bring to a boil, turn the heat down, and simmer for 10 minutes. Add the sweet potato, and cook about 15 minutes more. Remove a piece of each potato, and cut it in half to see if it is cooked enough. Once the potatoes are tender, add corn kernels; cook another 30 seconds. Drain through a colander. Fill the saucepan with cold water, and drop vegetables into water. Cool for 5 minutes, and drain.

In a large bowl, whisk together mustard, lime juice, cilantro, and garlic. Slowly whisk in oil. Mix in salt and black pepper.

Cut cooled potatoes into 1 inch cubes, and add to dressing along with cucumber, and red onion. Toss well. Serve at room temperature or chilled. Toss the peanuts in just before serving.

# Potato Floret Packet

## Ingredients

5 medium red potatoes, cubed  
1 cup fresh broccoli florets  
1 cup fresh cauliflowerets  
1 small onion, chopped  
1/4 teaspoon garlic salt or garlic powder  
pepper to taste  
1/4 cup shredded Cheddar cheese

## Directions

In a bowl, combine the potatoes, broccoli, cauliflower, onion, garlic salt and pepper. Place on a double thickness of heavy-duty foil (about 17 in. x 12 in.). Fold foil around potato mixture and seal tightly. Grill, covered, over medium heat for 30 minutes or until the potatoes are tender. Sprinkle with cheese before serving.

# Potato Sausage Supper

## Ingredients

4 medium potatoes, peeled and sliced  
1 pound fully cooked kielbasa or Polish sausage, cut into 1/2-inch pieces  
2 medium onions, sliced, separated into rings  
1 (10.75 ounce) can condensed cheddar cheese soup, undiluted  
1 (10.75 ounce) can condensed cream of celery soup, undiluted  
1 (10 ounce) package frozen peas, thawed

## Directions

In a greased 5-qt. slow cooker; layer a third of the potatoes, sausage, onions and cheese soup. Repeat layers twice.

Pour cream of celery soup over the top. Cover and cook on low for 5-1/2 hours or until the potatoes are tender. Add the peas and cook 30 minutes longer.



# Potato Casserole III

## Ingredients

1 (20 ounce) package frozen hash brown potatoes, thawed  
1 cup melted butter, divided  
1 teaspoon salt  
1/4 teaspoon ground black pepper  
1/2 onion, finely diced  
1 (10.75 ounce) can condensed cream of chicken soup  
1 pint sour cream  
2 cups shredded sharp Cheddar cheese  
1/4 cup whole wheat flake cereal

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 2 quart casserole dish.

In a large bowl, mix together the hash brown potatoes, 1/2 cup butter, salt, pepper, onion, cream of chicken soup, sour cream and Cheddar cheese. Transfer the mixture to the casserole dish.

In a medium bowl, mix the whole wheat flake cereal and remaining butter; sprinkle over potato mixture.

Bake at 350 degrees F (175 degrees C) for 45 minutes.

# Potato Chip Cookies II

## Ingredients

1 cup butter  
1/2 cup white sugar  
1 egg yolk  
1 teaspoon vanilla extract  
1 1/2 cups all-purpose flour  
2/3 cup crushed potato chips  
1 cup chopped pecans

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cream together butter and sugar until smooth. Stir in egg yolk and vanilla. Gradually stir in the flour until just blended, then mix in crushed potato chips and pecans. Drop by rounded spoonfuls onto ungreased cookie sheets. Criss-cross the top using a fork dipped in water.

Bake 12 to 14 minutes in preheated oven, or until edges are lightly browned. Cool on baking sheets.

# Country Style Fried Potatoes

## Ingredients

1/3 cup shortening  
6 large potatoes, peeled and cubed  
1 teaspoon salt  
1/2 teaspoon ground black pepper  
1/2 teaspoon garlic powder  
1/2 teaspoon paprika

## Directions

In a large cast iron skillet, heat shortening over medium-high heat. Add potatoes and cook, stirring occasionally, until potatoes are golden brown. Season with salt, pepper, garlic powder and paprika. Serve hot.

# Veggie Potato Salad

## Ingredients

1 pound small red potatoes,  
cooked and cubed  
1 1/2 cups chopped fresh broccoli  
1/2 cup sliced celery  
1/4 cup chopped red onion  
1/4 cup sliced radishes  
2 tablespoons chopped green  
pepper  
1/3 cup fat-free Italian salad  
dressing  
1/2 teaspoon salt-free seasoning  
blend  
1/4 teaspoon dill weed

## Directions

In a large salad bowl, toss the potatoes and vegetables. In a small bowl, blend the salad dressing and seasonings; add to potato mixture and toss to coat. Cover and refrigerate for 1 hour or until serving.

# Ham 'n' Cheese Potato Bake

## Ingredients

1 (24 ounce) package frozen  
O'Brien hash brown potatoes  
2 cups cubed fully cooked ham  
3/4 cup shredded Cheddar  
cheese, divided  
1 small onion, chopped  
2 cups sour cream  
1 (10.75 ounce) can condensed  
cheddar cheese soup, undiluted  
1 (10.75 ounce) can condensed  
cream of potato soup, undiluted  
1/4 teaspoon pepper

## Directions

In a large bowl, combine potatoes, ham, 1/2 cup cheese and onion.

In another bowl, combine sour cream, soups and pepper; add to potato mixture and mix well. Transfer to a greased 3-qt. baking dish. Sprinkle with remaining cheese.

Bake, uncovered, at 350 degrees for 60-65 minutes or until bubbly and potatoes are tender. Let stand for 10 minutes before serving.

# Gravy Potatoes

## Ingredients

4 baking potatoes, scrubbed  
1 pound ground beef  
1 small onion, diced  
1 cup condensed cream of mushroom soup  
1/2 teaspoon garlic powder  
salt and pepper to taste  
1 cup shredded Cheddar cheese

## Directions

Preheat the oven to 450 degrees F (230 degrees C). Place potatoes directly on the oven rack, and bake for 1 hour in the preheated oven, or until tender.

While the potatoes are baking, place ground beef and onion in a large skillet, and cook over medium-high heat until evenly browned. Drain grease, then stir in the soup and garlic powder. Season with salt and pepper to taste. Heat through until bubbly, then set aside and wait for the potatoes.

When the potatoes are ready, reduce the oven temperature to 350 degrees F (175 degrees C). Place the potatoes into a 9x13 inch baking dish, and split them in half lengthwise. Break up the centers of the potatoes with a fork, then pour the ground beef mixture over the top. Sprinkle with shredded cheese.

Bake for 10 to 15 minutes in the preheated oven, until cheese is melted.

# Home-Style Scalloped Potatoes

## Ingredients

1/3 cup chopped onion  
5 tablespoons butter or margarine  
5 tablespoons all-purpose flour  
1 1/4 teaspoons salt  
1/2 teaspoon pepper  
5 cups milk  
6 cups thinly sliced potatoes

## Directions

In a large saucepan, saute onion in butter until tender. Stir in flour, salt and pepper until blended. Gradually add milk. Bring to a boil; cook and stir for 2 minutes or until sauce is thickened.

Place half of potatoes in a greased 3-qt. baking dish. Pour half of sauce over potatoes. Repeat layers. Bake, uncovered, at 350 degrees F for 60-70 minutes or until potatoes are tender and top is lightly browned. Serve immediately.

# Chili-Stuffed Baked Potatoes

## Ingredients

1 pound ground beef  
1 small onion, chopped  
2 cups RaguB® Old World StyleB® Pasta Sauce  
4 large potatoes, baked and split  
1 tablespoon chili powder  
1 (19 ounce) can red kidney beans, rinsed and drained

## Directions

Brown ground beef with onion in 12-inch skillet, stirring occasionally, 8 minutes or until onion is tender; drain if desired. Stir in chili powder and cook 30 seconds. Stir in beans and RaguB® Old World StyleB® Pasta Sauce. Bring to a boil over high heat. Reduce heat to low and simmer, stirring occasionally, 5 minutes or until heated through.

Evenly top hot potatoes with ground beef mixture. Garnish, if desired, with diced avocado, sour cream and shredded cheddar cheese.



# Cheddar Potato Wedges

## Ingredients

1/2 teaspoon garlic salt or garlic powder  
1/2 teaspoon seasoned salt  
1/2 teaspoon paprika  
3 medium potatoes, cut into 8 wedges each  
2 tablespoons butter  
1 cup finely shredded Cheddar cheese

## Directions

In a large resealable plastic bag, combine the garlic salt, seasoned salt and paprika. Add potatoes; seal bag and toss to coat. Transfer potatoes to an ungreased microwave-safe dish. Dot with butter. Microwave, uncovered, on high for 3 minutes. Turn potatoes; cook 2-3 minutes longer or until tender. Sprinkle with cheese; cover and let stand until cheese is melted.

# Korean Spicy Chicken and Potato (Tak Toritang)

## Ingredients

2 1/2 pounds chicken drumettes  
2 large potatoes, cut into large chunks  
2 carrots, cut into 2 inch pieces  
1 large onion, cut into 8 pieces  
4 cloves garlic, crushed  
1/4 cup water  
1/2 cup soy sauce  
2 tablespoons white sugar  
3 tablespoons hot pepper paste

## Directions

In a large pot over medium heat, mix the chicken, potatoes, carrots, onion, sugar, and garlic. Pour in water and soy sauce, and stir in sugar and hot pepper paste. Bring to a boil, reduce heat to low, and simmer 45 minutes, until chicken juices run clear, vegetables are tender, and liquid has thickened.

# Cheesy Potato Casserole

## Ingredients

1 pound processed cheese  
2 cups mayonnaise  
1 (2 pound) package frozen hash  
brown potatoes, thawed  
1 white onion, chopped  
1 (3 ounce) jar real bacon bits

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In the microwave, melt cheese in a large microwave-safe bowl. Stir in mayonnaise, potatoes and onions. Spread in a 9x13 inch baking dish and top with bacon bits.

Bake in preheated oven for 1 hour, or until hot and bubbly.

# Chicken Soup with Adzuki Beans, Escarole, and

## Ingredients

1 1/2 quarts chicken broth  
4 boneless, skinless chicken thighs  
1 cup dry adzuki beans  
1 cup uncooked wild rice  
2 onions, cut into large chunks  
1 tablespoon bottled minced garlic  
1 teaspoon dried sage  
1 tablespoon dried thyme  
1 tablespoon dried rosemary  
1 large sweet potato, peeled and cubed  
1 zucchini, cubed  
1 yellow squash, cubed  
1/3 medium head escarole, coarsely chopped

## Directions

Place the chicken broth in a large pot. Mix in the chicken thighs, adzuki beans, wild rice, onions, and garlic. Season with sage, thyme, and rosemary. Bring to a boil, reduce heat, and cook 1 hour.

Remove chicken from the pot, shred with a fork, and set aside.

Stir the sweet potato into the pot. Continue cooking about 5 minutes, until sweet potato is slightly tender. Mix in the zucchini, yellow squash, and escarole. Continue cooking 15 minutes.

Return the shredded chicken to the pot. Cook until heated through. Increase the amount of broth if the soup seems too thick.

# Potato Dumplings with Bacon and Onions

## Ingredients

2 large potatoes, peeled and chopped  
2 large eggs  
Flour  
1/4 pound bacon, chopped  
1/2 large onion, chopped

## Directions

Bring a large pot of lightly salted water to boil.

Place potatoes in food processor, and pulse until finely chopped. Add eggs, and pulse a few times to combine. Pour mixture into a large bowl. Mix in enough flour to make a very thick dough.

Place dough by spoonfuls into boiling water. Boil until done, about 20 minutes (depending on size). Drain, and set dumplings aside.

Place chopped bacon and onion in a skillet over medium heat. Cook a few minutes until bacon releases fat. Place hot dumplings into pan; cook until bacon is crisp and onions and dumplings are browned.

# Stuffed Potatoes

## Ingredients

4 large baking potatoes  
2 cups shredded Cheddar cheese  
1 (16 ounce) container sour cream  
and onion dip

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Bake potatoes in preheated oven for 45 minutes, or until cooked through.

Slice tops off of potatoes and scoop the flesh into a large bowl, leaving skins intact.

To the potato flesh add the cheese and dip. Mix well and spoon mixture into potato skins.

Bake for another 30 minutes, or until heated through.

# Dilly-Of-A-Baked Potato Salad

## Ingredients

3 russet potatoes  
2 tablespoons vegetable oil  
1/2 cup chopped onion  
2 tablespoons all-purpose flour  
1 teaspoon prepared mustard  
1/4 teaspoon celery seed  
1/3 teaspoon salt  
1/2 cup water  
2 tablespoons cider vinegar  
1/2 cup chopped green bell pepper  
1/4 cup shredded carrots  
1/2 teaspoon chopped fresh dill weed  
1/4 cup grated Parmesan cheese for topping

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 to 20 minutes. Drain and cool. Peel potatoes and slice 1/4 inch thick; set aside.

Heat oil in a medium-size skillet; saute onion until soft. Stir in flour, mustard, celery seed and salt. Gradually add water and vinegar; cook over low heat, stirring constantly, until mixture boils and thickens.

In a mixing bowl, combine the potatoes, green pepper, carrots and dill; add sauce and mix well. Spoon half the mixture into a shallow 8x8 inch baking dish and sprinkle with half the cheese. Cover with remaining potato mixture and cheese.

Bake uncovered at 350 degrees F (175 degrees C) for 15 to 20 minutes, or until cheese is melted and vegetables are heated through.

# Confetti Potato Pancakes

## Ingredients

2 large potatoes  
2 medium zucchini  
2 large carrots  
1/2 cup finely chopped onion,  
divided  
2 eggs, lightly beaten  
1/2 cup all-purpose flour  
1 clove garlic, minced  
1/2 teaspoon salt  
1/2 teaspoon dried basil  
1/4 teaspoon sugar  
1 tablespoon canola oil

## Directions

Coarsely shred the potatoes, zucchini and carrots; drain and pat dry. Place half of the shredded vegetables and 1/4 cup chopped onion in a food processor or blender; cover and process until finely chopped. Transfer to a bowl; add eggs, flour, garlic, salt, basil, sugar and remaining onion and shredded vegetables.

In a large nonstick skillet, heat oil. Drop batter by 1/4 cupfuls into skillet, flatten to form patties. Fry until golden brown; turn and cook the second side.



# Easy Cheesy Potatoes

## Ingredients

6 potatoes, thinly sliced  
1 small onion, chopped  
1/4 cup chopped green bell pepper  
salt and pepper to taste  
1/4 cup butter or margarine  
1 cup shredded Cheddar cheese

## Directions

Preheat grill for medium-high heat.

Coat one side of a piece of aluminum foil large enough to hold all the potatoes and vegetables with cooking spray. Place the potatoes, onion, and green bell pepper in the center of the foil, and season with salt and pepper to taste. Then place small pats of the butter or margarine over the vegetables.

Carefully seal all the edges of the foil around the vegetables to form a packet. (Note: Double wrapping will help to prevent burning.)

Place packet on the preheated grill, and grill for 20 minutes. Turn packet, and grill for 10 more minutes.

Carefully open packet, check for tenderness with a fork. If tender, sprinkle the cheese over the vegetables and allow it to melt. Transfer to a platter, and serve with your main entree.

# Camper's Potatoes

## Ingredients

4 medium potatoes, peeled and cut into 1 inch cubes  
1 large red onion, cut into 1 inch cubes  
1 (8 ounce) package sliced mushrooms  
1 (1 ounce) envelope dry onion soup mix  
1/4 cup butter, melted

## Directions

Preheat an outdoor grill for medium heat.

Toss together the potatoes, onion, mushroom, and soup mix in a large bowl. Drizzle in the butter, and toss to coat. Divide into 4 portions, and seal each portion well in several layers of aluminum foil.

Cook potatoes on preheated grill until tender, 30 to 40 minutes. Turn at least once during cooking to ensure that they cook evenly.

# Teena's Bacon and Cheddar Potatoes

## Ingredients

4 large russet potatoes, scrubbed and cut into pieces  
1/4 cup butter  
4 slices thick sliced bacon  
1/3 cup chopped onion  
1 cup cottage cheese  
1 1/2 cups chopped green onion  
1/2 cup shredded Cheddar cheese  
salt and pepper to taste  
2 tablespoons butter, cut into pieces  
1/4 cup shredded Cheddar cheese  
1/4 teaspoon paprika, for garnish

## Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 2-quart baking dish.

Place the potatoes into a large pot and cover with salted water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain and allow to steam dry for a minute or two. Return potatoes to pot and roughly mash them with 1/4 cup butter.

Meanwhile, place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Remove all but 1 teaspoon of bacon drippings from the skillet. Drain the bacon slices on a paper towel-lined plate, and allow to cool. Crumble the bacon and set aside.

Place chopped onion in the skillet and cook and stir over medium-low heat until the onion has softened and turned translucent, about 5 minutes. Scrape onion out of the skillet over the potatoes.

Stir reserved bacon, cottage cheese, green onion, 1/2 cup of shredded Cheddar cheese, salt, and pepper into the potato mixture and mix lightly to combine. Spoon into the prepared baking dish, dot with 2 tablespoons of butter, and sprinkle with 1/4 cup of Cheddar cheese. Garnish top with paprika for color, and bake, uncovered, in oven for 30 minutes, until the top begins to brown and the cheese is melted and bubbling.

# Sweet Potato Carrot Crisp

## Ingredients

4 medium sweet potatoes, peeled and cubed  
2 pounds carrots, cut into 1/2 inch chunks  
3/4 cup orange juice  
2 tablespoons honey  
2 tablespoons butter or margarine  
2 garlic cloves, minced  
1 teaspoon salt  
1 teaspoon ground cinnamon  
TOPPING:  
3/4 cup soft bread crumbs  
1/4 cup chopped pecans  
2 tablespoons butter or margarine, melted  
2 teaspoons minced fresh parsley

## Directions

In a large saucepan, cook sweet potatoes and carrots until tender; drain. Cool slightly; place in a blender or food processor. Add orange juice, honey, butter, garlic, salt and cinnamon; cover and process until smooth. Pour into a greased 2-1/2-qt. baking dish. Combine topping ingredients; sprinkle over sweet potato mixture. Cover and bake at 350 degrees F for 30 minutes. Uncover, bake 15-20 minutes longer or until heated through.

# Pork Chops with Apples, Sweet Potatoes, and

## Ingredients

4 (1 inch thick) boneless pork chops  
2 medium sweet potatoes, peeled and sliced 1/2 inch thick  
1 medium onion, sliced  
2 apples - peeled, cored and sliced  
1 tablespoon brown sugar  
1/2 teaspoon ground nutmeg  
1/4 teaspoon salt  
freshly ground black pepper to taste  
1 (16 ounce) can sauerkraut, drained

## Directions

Heat a skillet over medium-high heat and coat with cooking spray. Quickly brown the pork chops on each side. Set aside.

Arrange sweet potato slices in the bottom of a 3 to 4 quart slow cooker. Cover with the onion slices, then the apple slices. Sprinkle brown sugar, nutmeg and salt over the apples, and grind a little pepper. Place the pork chops on top of the pile, and cover with sauerkraut. Cover, and cook on Low for about 5 hours. It can go an extra hour without drying out though.

Serve pork and vegetables with juice from the slow cooker spooned over them.

# Sweet Potato Pudding

## Ingredients

2 pounds sweet potatoes  
1/4 cup unsalted butter, melted  
3 eggs  
1 1/2 cups white sugar  
1 (12 fluid ounce) can evaporated milk  
1 cup whole milk  
3/4 teaspoon ground cinnamon  
1/2 teaspoon ground allspice  
1/2 teaspoon ground nutmeg  
1/2 teaspoon ground cloves  
1 1/2 teaspoons vanilla extract  
10 large marshmallows

## Directions

Preheat an oven to 375 degrees F (190 degrees C). Lightly grease a 2 quart baking dish.

Peel and grate the sweet potatoes and mix with melted butter in a large bowl. In a medium bowl, beat eggs with sugar until well mixed. Pour over the sweet potato mixture, and stir in evaporated milk, whole milk, cinnamon, allspice, nutmeg, cloves, and vanilla extract. Mix well to combine all ingredients, and spoon into the prepared baking dish.

Bake in the preheated oven for 60 to 70 minutes, until the sweet potatoes are tender and the top is lightly browned. Remove dish from the oven and place marshmallows on top of the sweet potatoes. Return to the oven and bake 5 to 10 minutes more, until the marshmallows are lightly browned. Let stand 5 minutes before serving.

# Ham 'n' Cheese Mashed Potatoes

## Ingredients

2 cups mashed potatoes  
3/4 teaspoon garlic salt  
1 cup diced fully cooked ham  
1 cup shredded Cheddar cheese  
1/2 cup heavy whipping cream,  
whipped

## Directions

In a bowl, combine the potatoes and garlic salt. Spread into a greased 1-1/2-qt. baking dish. Sprinkle with ham. Fold cheese into whipped cream; spoon over ham. Bake, uncovered, at 450 degrees F for 15 minutes or until golden brown.

# Sweet Potato Souffle

## Ingredients

3 cups cooked and mashed sweet potatoes

3/4 cup white sugar

1/3 cup butter, softened

2 1/3 eggs

1 teaspoon vanilla extract

1/2 cup milk

1 cup flaked coconut

1/3 cup all-purpose flour

1 cup packed brown sugar

1 cup chopped nuts

1/3 cup melted butter

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine the mashed sweet potatoes with the white sugar, soft butter or margarine, beaten eggs, vanilla and milk. Spoon into a 2 quart oven proof baking dish.

Combine the coconut, flour, brown sugar, chopped nuts and melted butter. Sprinkle over the top of the sweet potatoes.

Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes.



# Mexican Potato Pancakes

## Ingredients

2 cups diced tomatoes  
1/2 small onion, chopped  
1 small jalapeno pepper, seeded and chopped  
1 cup water  
1/4 cup canola oil

5 potato, peeled and grated  
salt and pepper to taste  
1 dash hot pepper sauce, or to taste  
1 small onion, minced  
2 eggs  
2 jalapeno pepper, seeded and minced  
3 tablespoons all-purpose flour  
1/4 cup canola oil

## Directions

Place tomatoes, onion, jalapeno, and water into the bowl of a blender; blend until smooth. Heat 1/4 cup canola oil in a saucepan over medium heat. Carefully stir in tomato puree, and cook for 15 minutes until thickened.

While the sauce is cooking, season the shredded potato to taste with salt, pepper, and hot pepper sauce. Mix in onion, eggs, and jalapeno; sprinkle with flour and mix until thoroughly combined. Heat canola oil in a large skillet over medium-high heat.

Drop potato mixture into hot oil by the heaping tablespoon. Flatten slightly, and cook until golden brown on both sides, about 2 minutes per side. Drain on paper towels, and continue with remaining potato mixture. Serve the potato pancakes with sauce spooned ovetop.

# Sour Cream Scalloped Potatoes

## Ingredients

1 (32 ounce) package frozen cubed hash brown potatoes, thawed  
2 cups sour cream  
1 (10.75 ounce) can condensed cream of chicken soup, undiluted  
1 cup shredded Cheddar cheese  
1/2 cup butter or margarine, melted  
1/2 cup finely chopped onion  
1 teaspoon salt  
1/2 teaspoon pepper  
1 cup French-fried onions

## Directions

In a bowl, combine the first eight ingredients. Pour into an ungreased 2-1/2-qt. baking dish. Bake, uncovered, at 350 degrees F for 1 hour. Sprinkle with onions; return to the oven for 10 minutes.

# Pork Chops with Sweet Potato

## Ingredients

2 boneless pork loin chops, 3/4-inch thick  
1 teaspoon canola oil  
1 medium sweet potato, peeled and cut into 1/4-inch slices  
1 tablespoon butter, melted  
1/3 cup orange juice  
1 teaspoon brown sugar  
1/8 teaspoon salt  
1/8 teaspoon ground ginger  
1/8 teaspoon ground mace  
Dash pepper  
2 teaspoons cornstarch  
2 teaspoons cold water

## Directions

In a small nonstick skillet, brown pork chops in oil. Place in an 8-in. square baking dish coated with nonstick cooking spray. Layer with sweet potato; drizzle with butter.

In a small saucepan, combine the orange juice, brown sugar, salt, ginger, mace and pepper; bring to a boil, stirring constantly. Pour over sweet potato.

Cover and bake at 350 degrees F for 30-35 minutes or until the pork reaches 160 degrees F and potato is tender. Remove pork and potato; keep warm. Pour pan juices into a small saucepan. Combine cornstarch and water until smooth; stir into juices. Bring to a boil; cook and stir for 1 minute or until thickened. Serve with pork and sweet potato.

# Creamy Kielbasa and Potato Soup

## Ingredients

4 potatoes, cubed  
1 onion, chopped  
1 stalk celery, cut into 1/2 inch pieces  
1 (14 ounce) can beef broth  
1 (14.5 ounce) can chicken broth  
1 cup water  
3/4 pound kielbasa sausage, sliced into 1/2 inch pieces  
1 (10.75 ounce) can condensed cream of chicken soup  
ground black pepper to taste

## Directions

In a large pot over medium heat, combine potatoes, onion, celery, beef broth, chicken broth, and water. Bring to a boil, then reduce heat and simmer until potatoes are tender, 15 minutes. Stir in sausage and condensed soup and continue to simmer until heated through and slightly thickened. Season with pepper. Serve hot.

# French Fried Potatoes

## Ingredients

1/3 cup white sugar  
2 cups warm water  
2 large russet potatoes - peeled,  
and sliced into 1/4 inch strips  
6 cups vegetable oil for frying  
salt to taste

## Directions

In a medium bowl, dissolve the sugar in warm water. Soak potatoes in water mixture for 15 minutes. Remove from water, and dry thoroughly on paper towels.

Heat oil in deep-fryer to 375 degrees F (190 degrees C). Add potatoes, and cook until golden, 5 to 6 minutes. drain on paper towels. Season with salt to taste.

# Roasted Sweet Potato Corn Chowder

## Ingredients

2 sweet potatoes, peeled and cubed  
1 tablespoon corn oil  
salt and pepper to taste

1 (12 ounce) package frozen corn kernels, thawed  
1 cup water  
1 tablespoon corn oil  
1 1/2 cups finely diced celery  
1 cup diced red onion  
1/4 cup shallot, minced  
1 tablespoon tomato paste  
1/2 teaspoon dried thyme leaves  
3 cups vegetable broth  
1 bay leaf  
1 teaspoon salt  
1 potato, peeled and cubed  
2 tablespoons chopped fresh parsley

## Directions

Preheat an oven to 425 degrees F (220 degrees C). Place the sweet potatoes into a 9x13 inch baking dish, drizzle with 1 tablespoon of corn oil, and season with salt and pepper. Stir to coat the sweet potatoes in oil.

Roast in the preheated oven until the sweet potatoes are golden and tender, 15 to 20 minutes. Stir occasionally as they cook so the sweet potatoes cook evenly.

Meanwhile, measure out 1 cup of corn kernels and set aside. Place the remaining corn into a blender, and puree with the water until smooth; set aside.

Heat the remaining 1 tablespoon of corn oil in a large saucepan over medium heat. Stir in the celery, onion, and shallot. Cook and stir until the onion has softened, about 5 minutes. Stir in the tomato paste and dried thyme leaves; cook 1 minute more. Pour in the vegetable broth, corn puree, bay leaf, salt, and cubed potato. Bring to a boil over medium-high heat, then reduce the heat to medium-low, cover, and simmer until the potato is tender, 25 to 35 minutes.

Once the potato is tender, remove and discard the bay leaf. Stir in the whole corn kernels, sweet potato, and chopped parsley. Return to a simmer and season to taste with salt and pepper before serving.

# Honey Roasted Red Potatoes

## Ingredients

- 1 pound red potatoes, quartered
- 2 tablespoons diced onion
- 2 tablespoons butter, melted
- 1 tablespoon honey
- 1 teaspoon dry mustard
- 1 pinch salt
- 1 pinch ground black pepper

## Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly coat an 11x7 inch baking dish with nonstick cooking spray.

Place potatoes in a single layer in prepared dish, and top with onion. In a small bowl, combine melted butter, honey, mustard, salt and pepper; drizzle over potatoes and onion.

Bake in the preheated 375 degrees F (190 degrees C) oven for 35 minutes or until tender, stirring halfway through the cooking time.

# Tasty Sweet Potatoes

## Ingredients

5 sweet potatoes, sliced  
1/2 cup orange juice  
1/4 cup raisins

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

Evenly arrange the sweet potato slices in the baking dish. Pour the juice over the potatoes. Sprinkle on the raisins.

Bake in preheated oven 45 minutes, or until the potatoes are tender.



# Crusty Potato Bread

## Ingredients

3 1/4 cups bread flour  
1/2 cup instant mashed potato flakes  
1 tablespoon white sugar  
1 1/2 teaspoons salt  
2 tablespoons butter  
1 1/4 cups water  
2 teaspoons instant yeast

## Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select White Bread Cycle; press Start.

# Amanda's Potatoes

## Ingredients

4 large onions, thinly sliced  
1/2 cup light brown sugar  
1/2 cup butter  
6 large Yukon Gold potatoes,  
scrubbed and sliced with peel  
1 cup heavy cream  
2 sprigs fresh rosemary, chopped

## Directions

Place onion, butter and brown sugar into a large skillet over low heat. Cook, stirring occasionally, until the onions have caramelized, about 45 minutes.

Preheat the oven to 350 degrees F (175 degrees C). Coat a 9x13 inch baking dish with cooking spray.

Place a single layer of potato slices in the bottom of the prepared baking dish. Cover with a thin layer of onions. Drizzle some of the cream, and sprinkle some of the rosemary over the layer. Repeat layers four times ending with onions, cream and rosemary.

Bake for 1 hour in the preheated oven, or until top potatoes are golden brown and sauce is bubbling.

# Cheesy Potatoes with Smoked Sausage

## Ingredients

1 (1 pound) package Hillshire Farm® Smoked Sausage  
1 (20 ounce) package refrigerated shredded hash brown potatoes  
2 cups shredded Cheddar cheese  
1 cup sour cream  
1 medium onion, chopped  
1/4 cup butter or margarine, melted  
1/4 teaspoon ground black pepper

## Directions

Preheat oven to 350 degrees F. Lightly spray a 13 x 9-inch baking pan with non-stick cooking spray. Cut sausage into 1/2" cubes. Combine all ingredients in a large bowl.

Spread mixture evenly in prepared pan. Bake 40-45 minutes or until lightly browned. Let stand 5 minutes before serving.

# No-Fuss Potato Salad

## Ingredients

1 (5.5 ounce) package scalloped potato mix  
3 2/3 cups water, divided  
2 tablespoons butter or margarine  
2/3 cup mayonnaise  
1 tablespoon prepared mustard  
2 hard-cooked eggs, chopped  
Paprika

## Directions

Set aside sauce packet from potato package. In a large saucepan, bring potatoes and 3 cups water to a boil. Reduce heat; cover and simmer for 10-15 minutes or until potatoes are tender. Rinse with cold water; drain thoroughly. Transfer potatoes to a bowl. Cover and refrigerate.

In a small saucepan, melt butter. Stir in contents of reserved sauce packet. Gradually add the remaining water; stir until smooth. Bring to a boil. Remove from the heat. Cover and refrigerate for 30 minutes. Stir in mayonnaise and mustard; gently stir into potatoes. Add eggs and sprinkle with paprika if desired. Refrigerate leftovers.

# Pork Chops and Scalloped Potatoes

## Ingredients

3 tablespoons butter, divided  
1 1/2 teaspoons salt  
1/4 teaspoon ground black pepper  
3 tablespoons all-purpose flour  
1 (14.5 ounce) can chicken broth  
6 pork chops  
6 cups thinly sliced potatoes  
1 dash paprika

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In sauce pan melt 1 tablespoon butter over medium heat. Add salt, pepper and flour. Pour in the chicken broth, cook and stir until mixture boils. Remove from heat and set aside.

In skillet brown pork chops in 1 tablespoon butter. Grease a cooking dish with the remaining tablespoon butter and layer potatoes. Pour mixture over potatoes and place browned chops on top. Sprinkle paprika on top.

Cover and bake for 1 hour. Uncover and bake for an additional 30 minutes.

# Grilled Sweet Potatoes

## Ingredients

2 pounds sweet potatoes, peeled and cut into wedges  
3 tablespoons reduced-sodium soy sauce  
2 tablespoons sherry or apple juice  
2 tablespoons honey  
2 tablespoons water  
1 garlic clove, minced  
1 tablespoon sesame or canola oil

## Directions

Place sweet potatoes in a steamer basket; place in a saucepan over 1 in. of water. Bring to a boil; cover and steam for 5-7 minutes. Place potatoes in a large bowl. In another bowl, combine the soy sauce, sherry or juice, honey, water and garlic; pour over potatoes and toss gently.

Drain sweet potatoes, reserving soy sauce mixture. Arrange sweet potatoes in a single layer in a grill basket coated with nonstick cooking spray. Brush potatoes with oil. Grill, covered, over medium heat for 8-10 minutes or until tender, basting with reserved soy sauce mixture and turning occasionally.

# Ranch Red Skin Potato Salad

## Ingredients

11 red potatoes  
6 slices bacon  
1 1/2 cups shredded Cheddar cheese  
3 green onions, chopped  
1 (15.5 ounce) container ranch-style dip (such as T. Marzettis®)

## Directions

Place the potatoes into a large pot and cover with salted water. Bring to a boil over high heat. Reduce heat and simmer until tender, about 20 minutes. Drain and refrigerate until cold, then cut into bite-size pieces.

While the potatoes simmer, cook the bacon. Place the bacon in a large skillet; cook over medium-high heat until brown and crisp, about 10 minutes. Drain the bacon slices on a paper towel-lined plate; crumble.

Combine the cooked potatoes, crumbled bacon, Cheddar cheese, and green onions in a large bowl. Fold in the ranch dip. Refrigerate overnight.

# Southern Candied Sweet Potatoes

## Ingredients

2 cups white sugar  
1 teaspoon ground cinnamon  
1 teaspoon ground nutmeg  
1 pinch salt  
1/2 cup butter  
6 sweet potatoes, peeled and sliced  
1 tablespoon vanilla extract

## Directions

In a small bowl, mix the sugar, cinnamon, nutmeg, and salt together.

Melt butter in a large skillet over medium heat; add sweet potatoes, and stir to coat. Sprinkle sugar mixture over the sweet potatoes, and stir. Cover skillet, and reduce heat to low. Cook, stirring occasionally, for 1 hour, or until the sauce is dark and the potatoes are candied. They should be tender, but a little hard around the edges.

Stir in vanilla, and serve.



# Grilled Sweet Potatoes with Apples

## Ingredients

2 large sweet potatoes, sliced  
1 apple - peeled, cored and thinly sliced  
ground cinnamon to taste  
white sugar to taste  
1/2 cup butter

## Directions

Preheat an outdoor grill.

In a bowl, toss the sweet potato and apple slices with the cinnamon and sugar. Divide the mixture into 4 portions, places each on a large piece of aluminum foil. Top each with an equal amount of butter. Tightly seal foil around each portion.

Place foil packets on the grill, and cook 40 minutes, turning every 5 to 10 minutes, until potatoes and apples are tender.

# Asparagus-Stuffed Potatoes

## Ingredients

4 medium baking potatoes  
1 tablespoon milk  
1/2 cup sour cream  
1 teaspoon onion salt  
1/8 teaspoon pepper  
1 pound fresh asparagus, cut into  
1-inch pieces and cooked  
1 cup shredded Cheddar cheese  
2 bacon strips, cooked and  
crumbled

## Directions

Bake potatoes at 400 degrees F for about 1 hour or until done. Cut a thin slice off the top of each potato and discard. Carefully scoop out pulp while leaving shell intact. In a mixing bowl, mash pulp with milk, sour cream, onion salt and pepper until smooth. Fold in asparagus. Stuff shells; place in an ungreased shallow baking dish. Sprinkle with cheese and bacon. Return to the oven for 20-25 minutes or until heated through.

# Cheddar Mushroom Potatoes

## Ingredients

4 medium potatoes, cut into 1/4-inch slices  
1 cup shredded Cheddar cheese  
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted  
1/2 teaspoon paprika  
1/4 teaspoon pepper

## Directions

Arrange potatoes in a greased shallow 2-qt. baking dish; sprinkle with cheese. In a bowl, combine soup, paprika and pepper; spread over cheese. Cover and bake at 400 degrees F for 45 minutes. Uncover; bake 10 minutes longer or until potatoes are tender.

# Roasted Potato Medley

## Ingredients

1 russet potato, cubed  
1 red potato, cubed  
1 sweet potato, peeled and cubed  
2 tablespoons olive oil  
2 tablespoons balsamic vinegar  
2 teaspoons minced fresh thyme  
3 cloves garlic, minced  
1/4 cup low fat, low sodium  
chicken broth

## Directions

Preheat oven to 375 degrees F (190 degrees C).

In a mixing bowl, combine the russet potato, red potato, sweet potato, olive oil, vinegar, thyme, garlic and chicken broth. Toss well to coat.

Place into casserole dish and roast uncovered for 40 minutes, or until potatoes are tender.

# Mamaw Thelma's Instant Potato Salad

## Ingredients

2 cups warm water  
1 cup instant potato flakes  
1 tablespoon mayonnaise  
1/2 cup milk  
1 tablespoon dill pickle relish  
1 teaspoon prepared yellow mustard  
1 small onion, chopped  
salt and pepper to taste

## Directions

Pour 2 cups of warm water into a bowl. Stir in the instant potato flakes until well blended. Mix in the mayonnaise, milk, relish, mustard and onion. Season with salt and pepper. Mix well, and refrigerate until needed.

# Homemade Potato Soup

## Ingredients

6 medium white potatoes, peeled and chopped  
2 onions, chopped  
1 carrot, peeled and diced  
3 stalks celery, diced  
1 tablespoon oil-packed minced garlic  
4 cubes chicken bouillon  
1 quart water  
1 tablespoon parsley flakes  
1 tablespoon salt-free herb seasoning blend  
1 tablespoon Italian seasoning  
1 1/2 cups soy milk  
2 cups chopped broccoli

## Directions

In a slow cooker, place the potatoes, onions, carrot, celery, oil-packed garlic, and bouillon cubes. Pour in the water, and season with parsley, herb seasoning blend, and Italian seasoning.

Cover slow cooker, and cook soup 3 to 4 hours on High, or 10 to 12 hours on Low. Stir in soy milk during the final 30 minutes of cook time.

Place broccoli over boiling water in a pot fitted with a steamer basket, and steam 5 minutes, or until tender but firm. Spoon into the soup to serve.

# Potatoes with Fresh Ginger and Chilies

## Ingredients

4 large potatoes, peeled and diced  
1/4 cup canola oil  
2 teaspoons minced fresh ginger  
1 green chile pepper, seeded and diced  
1/2 teaspoon ground turmeric  
salt to taste  
2 ripe tomatoes, peeled and chopped  
1 tablespoon chopped fresh curry leaves

## Directions

Place the potatoes in a large pot of salted water, and bring to a boil. Cook until tender but still firm, about 15 minutes. Drain, and cool.

Heat the oil in a skillet over medium heat. Stir in the ginger and chile pepper; cook 2 minutes. Stir in the turmeric; cook 30 seconds. Combine the potatoes with the chile pepper mixture. Add salt as desired. Stir and cook 5 to 10 minutes more. Stir in the tomatoes and curry leaves; cook another 2 to 3 minutes. Serve immediately.

# Always A Winner Potato Salad

## Ingredients

10 large baking potatoes,  
scrubbed  
12 eggs  
3 bunches green onions, chopped  
6 dill pickles, chopped  
1 (4 ounce) can shrimp  
1 (4 ounce) can small shrimp,  
drained  
2 cups low-fat mayonnaise  
salt and pepper to taste  
2 tablespoons celery salt  
2 tablespoons paprika

## Directions

Place potatoes in a large pot, and cover with water. Boil until soft. Remove from water; set aside to cool. Peel, and then chop into bite size chunks.

Place eggs in a saucepan, and cover completely with cold water. Bring water to a boil for one minute. Cover, remove from heat, and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, and cool. Peel, and chop.

In a large bowl, combine potatoes, eggs, green onions, dill pickles, and cans of shrimp. Mix in mayonnaise, celery salt, and paprika. Season to taste with salt and ground black pepper. Chill for 2 hours, and serve.



# Cheesy Potato Soup II

## Ingredients

6 tablespoons unsalted butter  
1 1/2 cups chopped onions  
1 1/2 cups chopped celery  
4 cups water  
8 potatoes, peeled and cubed  
15 slices American cheese -  
broken into pieces  
4 tablespoons all-purpose flour  
2 1/3 cups milk  
2 tablespoons chopped fresh  
parsley

## Directions

Melt the butter in a large pot over medium heat. Saute the onions and celery in the butter for 5 to 10 minutes, or until tender.

Stir in the water and potatoes, bring to a boil and then simmer until the potatoes are tender. Add the cheese and stir until melted.

In a separate small bowl, combine the flour and the milk and stir well until the flour is mostly dissolved. Pour this into the soup slowly, stirring constantly, until soup has thickened, about 5 minutes. Garnish with the parsley.

# Potato Chips

## Ingredients

1 tablespoon vegetable oil  
1 potato, sliced paper thin (peel optional)  
1/2 teaspoon salt, or to taste

## Directions

Pour the vegetable oil into a plastic bag (a produce bag works well). Add the potato slices, and shake to coat.

Coat a large dinner plate lightly with oil or cooking spray. Arrange potato slices in a single layer on the dish.

Cook in the microwave for 3 to 5 minutes, or until lightly browned (if not browned, they will not become crisp). Times will vary depending on the power of your microwave. Remove chips from plate, and toss with salt (or other seasonings). Let cool. Repeat process with the remaining potato slices. You will not need to keep oiling the plate.

# Potato Tacos

## Ingredients

5 large potatoes, peeled and chopped  
1/4 cup milk  
1 cup chopped green onions  
1 1/2 cups shredded Cheddar cheese  
1 (12 ounce) package corn tortillas  
1 cup Ranch-style salad dressing

## Directions

Bring a large pot of salted water to a boil. Add potatoes and cook until tender, about 15 minutes.

Drain potatoes and transfer to a large bowl. Pour in milk and mash until smooth. Stir in onions and cheese; mix well. Spoon 2 heaping tablespoons of potato mixture into the center of each tortilla and fold in half; secure with a toothpick.

In a large skillet add enough oil to reach 1 inch in depth and heat over medium-high heat. Fry tortillas until crispy. Serve with ranch dressing for dipping.

# Mashed Potatoes with Fried Mushroom, Bacon,

## Ingredients

6 Yukon Gold potatoes, peeled and quartered  
5 slices bacon  
1 tablespoon vegetable oil  
6 medium mushrooms, sliced  
1 medium onion, sliced  
2 tablespoons butter  
2 tablespoons ranch dressing

## Directions

Add potatoes to a large pot of water and bring to a boil. Cook until the potatoes are soft, about 20 minutes.

Meanwhile, place the bacon slices in a large skillet over medium heat, and cook until crisp. Remove to paper towels.

Wipe out the skillet, return to stove, and pour in vegetable oil. Stir in mushrooms and onion, and cook until onion is soft and translucent.

When the potatoes are done, drain water, and place potatoes in a large bowl. Mash in butter and ranch dressing. With a potato masher or electric mixer, continue to mash until the potatoes are smooth. Stir in the mushrooms, onions, and crumbled bacon.

# Sweet Potato Pie II

## Ingredients

2 cups mashed sweet potatoes  
1/4 pound butter, softened  
2 eggs, separated  
1 cup packed brown sugar  
1/4 teaspoon salt  
1/2 teaspoon ground ginger  
1/2 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg  
1/2 cup evaporated milk  
1/4 cup white sugar  
1 (9 inch) unbaked pie crust

## Directions

Preheat oven to 400 degrees F (200 degrees C).

In a mixing bowl, combine the sweet potatoes, butter, egg yolks, brown sugar, salt, ginger, cinnamon, nutmeg and evaporated milk. Mix together well.

Beat egg whites until stiff peaks form; add 1/4 cup sugar and fold into sweet potato mixture.

Pour into pie shell and bake at 400 degrees F (200 degrees C) for 10 minutes. Reduce heat and bake at 350 degrees F (175 degrees C) for 30 minutes or until firm.

# Chilean Potato Pie (Pastel de Papas)

## Ingredients

5 cups potatoes, peeled and cubed  
2 tablespoons butter, or to taste  
salt to taste  
2 eggs, beaten

1/2 cup vegetable oil  
1 clove garlic, minced  
1 onion, diced  
2 tomatoes, diced  
1 tablespoon tomato paste  
1 pound ground beef  
2 tablespoons shredded panquehue cheese  
1/2 teaspoon chopped fresh parsley  
salt and black pepper to taste  
1 pinch cayenne pepper (optional)

## Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 2-quart baking dish.

Place the potatoes into a large pot and cover with salted water. Bring to a boil; reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain and allow to steam dry for a minute or two. Mash the hot potatoes with butter and salt. Let cool until just warm; stir in the beaten egg until smooth.

Meanwhile, heat the oil in a large skillet over medium heat. Stir in the garlic and onion; cook and stir until the onion has softened and turned translucent, about 5 minutes. Stir in the tomatoes and tomato paste; continue cooking until the tomatoes soften and begin to lose their shape. Add the ground beef and cook until browned, about 10 minutes. Stir in the panquehue cheese and parsley; season to taste with salt, black pepper, and cayenne pepper.

Spread half of the mashed potato mixture into the prepared baking dish. Cover with the ground beef mixture, then spread the remaining mashed potatoes over the beef to completely cover.

Bake in the preheated oven until the potatoes are hot and the top is lightly browned, about 40 minutes.

# Old-Fashioned Potato Soup

## Ingredients

1/4 cup margarine  
1 large onion  
6 potatoes, peeled and diced  
2 carrots, diced  
3 cups water  
2 tablespoons chicken bouillon powder  
ground black pepper to taste  
3 tablespoons all-purpose flour  
3 cups milk  
1 tablespoon dried parsley  
1/4 teaspoon dried thyme

## Directions

In a large stock pot melt the butter add the onions and cook over medium heat until the onions are translucent.

While the onions are cooking, place the diced potatoes, carrots, water and chicken soup base in another stock pot and bring to a boil. Cook until tender, about 10 minutes. Do not over cook. Season with ground black pepper to taste.

Add the flour to the cooked onions to make a paste. Gradually add the milk and stir well. Cook over low heat stirring constantly until warmed through. Add the potato and carrot mixture. Stir in the parsley and thyme and heat through. Serve hot.

# Grilled Baked Potatoes

## Ingredients

4 large baking potatoes, quartered  
2 tablespoons olive oil  
2 teaspoons freshly ground black pepper  
2 teaspoons garlic powder  
2 teaspoons dried rosemary  
salt to taste

## Directions

Place the potatoes into a large pot with water to cover. Bring to a boil and cook over medium-high heat for about 10 minutes, or until tender.

Preheat the grill to medium-high heat. Drain potatoes and toss with olive oil, black pepper, rosemary and salt to taste.

Place the potatoes skin-side down over indirect heat on the grill and reserve liquid. Grill for about 15 minutes. Remove potatoes to a serving plate and sprinkle with the reserved olive oil mixture.



# Make-Ahead Mashed Potatoes

## Ingredients

3 pounds russet (Idaho) potatoes, scrubbed but unpeeled  
1 1/2 cups half and half, plus extra if necessary  
Salt, to taste  
6 tablespoons butter, softened

## Directions

Place potatoes in a large pan with water to cover. Bring to a boil. Reduce heat and simmer, covered, until tender when pierced with a thin-bladed knife, 20 to 30 minutes.

Heat half and half in microwave.

Process unpeeled potatoes through a food mill into a medium bowl. (Or, using a potholder, peel and drop them into a bowl. Puree using a potato masher or standing mixer fitted with the paddle attachment.) Stir in half and half and a sprinkling of salt (or beat, if using mixer) until smooth and fluffy. (Can be cooled and refrigerated in an airtight container up to 2 days.)

Thirty minutes before serving, microwave until warm. Transfer to a heatproof bowl set over a pan of simmering water. Stir in butter to melt. Cover with plastic wrap. Keep warm until serving time.

# Mashed Potato Layer Bake

## Ingredients

4 large white potatoes, peeled, chopped and cooked  
4 large sweet potatoes, peeled, chopped and cooked  
1 (250 g) tub PHILADELPHIA Chive & Onion Cream Cheese Product, divided  
1/2 cup sour cream, divided  
1/4 teaspoon salt  
1/4 teaspoon black pepper  
1/4 cup KRAFT 100% Parmesan Finely Shredded Cheese  
1/4 cup KRAFT Double Cheddar Shredded Cheese, divided

## Directions

Heat oven to 375 degrees F. Place white and sweet potatoes in separate bowls. Add half each of the cream cheese and sour cream to the potatoes in each bowl; season with salt and pepper. Mash with potato masher or fork until creamy.

Stir half of the Parmesan cheese into bowl of white potatoes. Stir half of the Cheddar cheese into bowl of sweet potatoes. Alternately layer half each of the white potato mixture and sweet potato mixture in a 2-liter clear glass casserole dish. Repeat layers.

Bake 15 minutes; sprinkle with remaining cheeses, continue baking 5 minutes or until cheeses are melted.

# Australian Potato Salad

## Ingredients

4 pounds white potatoes, cut into  
1 inch cubes  
3/4 cup bottled French salad  
dressing  
1 cup chopped celery  
6 green onions, chopped  
1 1/4 cups mayonnaise  
1 cup sour cream  
1 tablespoon coarse grained  
mustard  
1/2 cup chopped fresh mint  
leaves  
1/2 cup chopped fresh dill weed  
ground black pepper to taste

## Directions

Place the potatoes in a large pot and fill with enough water to cover. Bring to a boil with the pot uncovered, then remove from the heat, cover and let stand for 25 minutes. Drain and transfer to a serving bowl. Stir in the French salad dressing while the potatoes are still warm. Cool for at least 1 hour.

Add the celery and green onions to the potatoes and mix in the mayonnaise, sour cream, mustard, mint, dill and pepper. Refrigerate until serving.

# Western Potatoes

## Ingredients

1/2 cup chopped sweet red pepper  
1/2 cup chopped onion  
2 tablespoons butter or margarine  
1 (10.75 ounce) can condensed cream of celery soup, undiluted  
1/4 cup milk  
1 (4 ounce) can chopped green chilies  
1/4 teaspoon salt  
1/8 teaspoon cayenne pepper  
1/8 teaspoon hot pepper sauce  
1 cup shredded Cheddar cheese, divided  
8 medium cubed cooked red potatoes

## Directions

In a large saucepan or Dutch oven, saute red pepper and onion in butter until tender. Stir in the soup, milk, chilies, salt, cayenne if desired and hot pepper sauce; heat through. Stir in 3/4 cup cheese until melted. Add potatoes; stir to coat.

Transfer to a greased 11-in. x 7-in. x 2-in. baking dish. Bake, uncovered, at 350 degrees F for 20-25 minutes for until bubbly. Sprinkle with remaining cheese. Bake 5 minutes longer or until cheese is melted. Let stand for 10 minutes before serving.

# Potato Beet Salad

## Ingredients

1 pound potatoes, peeled and cut into 1-inch chunks  
1 (14.5 ounce) can beets, drained and cut into 1-inch pieces\*  
1 cup Hellmann's® or Best Foods® Real Mayonnaise  
1 (10 ounce) package frozen mixed vegetables, thawed and drained  
1/3 cup green onions, finely chopped  
Juice of 1 lime

## Directions

Cover potatoes with water in 2-quart saucepan; bring to a boil over medium-high heat. Reduce heat and simmer 10 minutes or until potatoes are tender. Drain and cool.

Combine potatoes with remaining ingredients in large bowl. Season, if desired, with salt and ground black pepper. Garnish, if desired, with sliced hard cooked eggs and sliced black olives.

# Hamburger Potato Casserole

## Ingredients

1 pound lean ground beef  
3 cups peeled and thinly sliced potatoes  
1 (10.75 ounce) can condensed cream of mushroom soup  
1/2 cup chopped onion  
3/4 cup milk  
salt to taste  
freshly ground pepper, to taste  
1 cup shredded Cheddar cheese

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium skillet over medium heat, brown the ground beef; drain fat.

In a medium mixing bowl, combine cream of mushroom soup, onion, milk, salt and pepper to taste.

Alternately layer the potatoes, soup mixture and meat in a 11x7 inch (2 quart) baking dish. Bake in the preheated oven for 1 to 1 1/2 hours, or until potatoes are tender. Top with Cheddar cheese, and continue baking until cheese is melted.

# Pat's Cream of Potato Soup

## Ingredients

6 slices bacon, diced  
1 onion, chopped  
1 tablespoon all-purpose flour  
6 cups chicken broth  
6 potatoes, thinly sliced  
1/2 cup instant mashed potato flakes  
1 cup half-and-half

## Directions

Saute bacon and onions, in a medium saute pan, until browned.  
Set aside.

Over low heat, in a medium sauce pan, cook flour until pasty.  
Slowly add chicken broth and bring to a boil.

Stir in bacon and onion mixture, potatoes, and instant potatoes.  
Simmer for 30 minutes and then blend in half and half. Serve.

# Whipped Potatoes

## Ingredients

2 1/2 pounds potatoes, peeled,  
quartered and cooked  
1 (3 ounce) package cream  
cheese, softened  
1/2 cup sour cream  
1/4 cup butter or margarine,  
softened  
1/2 teaspoon garlic salt  
salt and pepper to taste  
Paprika

## Directions

In a large bowl, mash the potatoes. Add the cream cheese, sour cream, butter, garlic salt, salt and pepper; mix until smooth. Transfer to a greased 1-1/2-qt. baking dish. Sprinkle with paprika if desired. Bake, uncovered, at 350 degrees F for 30 minutes or until heated through.



# Campfire Potatoes

## Ingredients

5 potatoes, thinly sliced  
1 onion, sliced  
6 tablespoons butter, cut into pieces  
1/3 cup shredded Cheddar cheese  
2 tablespoons minced fresh parsley  
1 tablespoon Worcestershire sauce  
salt and pepper to taste  
1/3 cup chicken broth

## Directions

Preheat an outdoor grill for high heat.

On a piece of heavy foil approximately 20x20 inches, place the potatoes and onion. Dot with butter.

In a medium bowl, mix Cheddar cheese, parsley, Worcestershire sauce, salt and pepper. Sprinkle the mixture over the potatoes.

Fold edges of foil. Cover potatoes with chicken broth.

Seal foil tightly and place on the prepared grill. Cook 35 to 40 minutes, or until potatoes are tender.

# Asparagus-Vegetable Potato Topper

## Ingredients

1 tablespoon vegetable oil  
3/4 pound asparagus, trimmed,  
cut into 1-inch pieces  
2 medium carrots, sliced  
1 cup sliced mushrooms  
1/4 teaspoon dried basil leaves,  
crushed  
1 (10.75 ounce) can Campbell's®  
Condensed Cream of Asparagus  
Soup  
2 tablespoons milk  
6 hot baked potatoes , split

## Directions

Heat the oil in a 10-inch skillet over medium heat. Add the asparagus, carrots, mushrooms and basil and cook until the vegetables are tender, stirring occasionally.

Stir the soup and milk in the skillet and cook until the mixture is hot and bubbling.

Spoon the soup mixture over the potatoes.

# Potato Bread

## Ingredients

1 1/4 cups water (70 to 80 degrees)  
3 tablespoons vegetable oil  
7 1/2 teaspoons sugar  
1 teaspoon salt  
2 tablespoons mashed potato flakes  
3 cups bread flour  
1 1/2 teaspoons active dry yeast

## Directions

In bread machine pan, place all ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

# Twice Baked Sweet Potatoes

## Ingredients

6 sweet potatoes  
1/4 cup butter  
1 small onion, minced  
1 tablespoon packed brown sugar  
3/4 tablespoon orange zest  
3/4 teaspoon salt  
1/4 teaspoon ground cumin  
1/4 teaspoon ground cinnamon  
1/4 teaspoon ground black pepper  
1/8 teaspoon ground allspice  
1/4 cup sour cream  
2 tablespoons chopped fresh cilantro  
2 egg whites

## Directions

Preheat oven to 400 degrees F (200 degrees C).

Place potatoes on baking sheet and bake until just softened, about 1 hour. Allow to cool for 15 minutes.

Slice off 1/2 inch lengthwise from tops of potatoes. Scoop out pulp, leaving 1/4 inch thick shells. Reserve 4 shells; discard remaining 2. Mash pulp.

In a small skillet, melt butter over medium heat. Add onion; cook until softened, about 8 minutes. Add brown sugar, zest, salt, cumin, cinnamon, pepper and allspice. Cook until sugar melts, about 2-3 minutes.

Combine onion mixture with mashed sweet potatoes. Stir in sour cream and cilantro.

In bowl with mixer on high speed, beat egg whites until soft peaks form. Gently fold whites into sweet potato mixture.

Spoon or pipe mixture back into shells. Place on baking sheets; bake until filling is just set and tops begin to brown, about 15 to 20 minutes.

# Ham Hash With Sweet Potatoes & Thyme

## Ingredients

2 tablespoons vegetable or olive oil  
1 large onion, cut into 1/2-inch dice  
1 pound ham cut into 1/2-inch dice  
1 pound potatoes, cut into 1/2-inch dice  
1/2 pound sweet potatoes, cut into 1/2-inch dice  
2 tablespoons vegetable or olive oil  
2 tablespoons ketchup  
1 tablespoon Dijon mustard  
1/2 teaspoon dried thyme leaves  
2 tablespoons chopped fresh parsley  
Salt and freshly ground black pepper

## Directions

Heat 2 Tbs. oil over low heat in a 12-inch non-stick skillet (so potatoes don't stick). While skillet heats, prepare onion and ham as directed above. A few minutes before cooking, increase heat to medium-high. When oil starts to send up wisps of smoke, add onion and ham; cook, stirring often, until golden brown, 7 to 8 minutes. Meanwhile, dice potatoes and toss with remaining oil. Transfer ham mixture to a bowl and reserve.

Add potatoes to empty skillet; cook, stirring only occasionally so they form a golden-brown crust, about 10 minutes. As potatoes cook, mix ketchup, mustard, dried thyme, fresh parsley and 2 Tbs. of water. (Recipe can be prepared to this point up to 2 hours ahead. Spread hot potatoes on a large lipped cookie sheet; cover when cool. Return skillet to medium-high; add potatoes and re-crisp.)

Return reserved ham mixture to skillet; stir in ketchup mixture, then season with salt and pepper. Cook, stirring frequently, until hash has nicely browned, about 5 minutes longer.

# Potato Pizza

## Ingredients

4 potatoes, shredded  
1 medium onion, grated  
2 eggs, beaten  
1/4 cup all-purpose flour  
2 tablespoons olive oil  
1 zucchini, thinly sliced  
1 yellow squash, thinly sliced  
1 green bell pepper, chopped  
1 onion, thinly sliced  
2 cloves garlic, minced  
6 ounces firm tofu, crumbled  
2 tomatoes, sliced  
2 tablespoons chopped fresh basil  
1/2 cup tomato sauce  
1 cup shredded fat-free  
mozzarella cheese

## Directions

Preheat oven to 425 degrees F (220 degrees C). Coat a 12 inch pizza or baking dish with nonstick cooking spray.

In a large bowl, combine the potatoes, shredded onion, eggs and flour. Mix well and press into the prepared pan.

Bake for 15 minutes. Spray top of shell with cooking oil and bake for 10 more minutes. Place under broil and broil for 3 minutes, until golden and crisp. Remove crust from oven but leave oven on.

In a large bowl combine the zucchini, yellow squash, green pepper, thinly sliced onion, garlic and tofu. Toss to combine.

In a large nonstick skillet, saute vegetable/tofu mixture until vegetables are just tender crisp.

Combine the tomato sauce and basil. Spread half of the sauce over the top to the potato crust. Top with the sauteed vegetables and sliced tomatoes. Pour the remaining sauce evenly over all. Top with the cheese.

Bake at 425 degrees F (220 degrees C) for 7 minutes or until cheese is melted. Slice into wedges to serve.

# Potato Bread Rolls

## Ingredients

4 tablespoons vegetable oil  
1/4 cup chopped onion  
1/4 teaspoon ground turmeric  
1/4 teaspoon chili powder  
1 cup mashed potatoes  
1 tablespoon chopped fresh cilantro  
2 tablespoons water  
4 slices white bread

## Directions

Heat one tablespoon of oil in a frying pan over medium high heat. Add the chopped onions, and saute until they are softened.

Mix the turmeric and chili powder into the frying pan and remove the pan from the heat. Stir the mashed potatoes and cilantro into the frying pan; stir to mix well.

Sprinkle a few drops of water onto each slice of bread. Flatten the bread gently. Spoon 1/4 of the potato mixture onto the slice of bread. Roll the bread into a cylinder. Seal the edges together by pinching the ends with your fingers, use more water if it is necessary to keep the bread sealed. Do the same with the remaining 3 slices of bread.

Pour the three tablespoons of oil into a large frying pan or wok. Heat the oil to a high heat. Place the bread rolls into the hot oil and fry until crispy.

# Wasabi Mashed Potatoes

## Ingredients

1 medium head garlic  
1 teaspoon olive oil  
12 potatoes  
1 cup butter, softened  
4 teaspoons wasabi powder  
water as needed  
1/2 cup milk  
salt and pepper to taste

## Directions

Preheat oven to 400 degrees F (200 degrees C).

Remove papery outer skin of garlic bulb. Rub with olive oil and place on a small baking sheet. Bake in preheated oven for 45 minutes, or until skin can be easily pierced with a fork.

While garlic is roasting, peel and quarter the potatoes. Place in a large pot and cover with water. Bring to a boil and allow potatoes to simmer until very soft, about 20 minutes. Drain water and mash potatoes with butter until smooth and fluffy.

Squeeze softened garlic cloves out of skin into pot; in a small bowl, mix wasabi powder with just enough water to form a thick paste. Mash garlic and wasabi paste into potatoes, pour in milk and continue to mash until mixture is light and fluffy; season with salt and pepper to taste and serve hot.



# Classic Candied Sweet Potatoes

## Ingredients

6 yellow-fleshed sweet potatoes  
1/2 cup butter  
1 cup packed brown sugar  
1/2 cup water  
1 teaspoon salt

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Place whole sweet potatoes in a steamer over a couple of inches of boiling water, and cover. Cook until tender, about 30 minutes. Drain and cool.

Peel, and slice sweet potatoes lengthwise into 1/2 inch slices. Place in a 9x13 inch baking dish.

In a small saucepan over medium heat, melt butter, brown sugar, water and salt. When the sauce is bubbly and sugar is dissolved, pour over potatoes.

Bake in preheated oven for 1 hour, occasionally basting the sweet potatoes with the brown sugar sauce.

# Sauerkraut And Potato Soup

## Ingredients

1 pound beef stew meat, diced  
into 1 inch pieces  
1 onion, chopped  
3 tablespoons vegetable oil  
1 1/2 cups beer  
3/4 cup water  
1/4 cup tomato paste  
1 tablespoon paprika  
1/4 teaspoon salt  
1/4 teaspoon caraway seed  
1/4 teaspoon ground black  
pepper  
3 potatoes, cubed  
1 ounce sauerkraut  
2 tablespoons chopped fresh dill  
weed  
2 tablespoons chopped fresh  
parsley

## Directions

In a Dutch oven, cook meat and onion in hot oil until meat is brown.

Stir in beer, water, tomato paste, paprika, salt, caraway seed, and pepper. Cover, and simmer 1 1/4 to 1 1/2 hours.

Add potatoes, undrained sauerkraut, and fresh dill to soup. Cover. Cook for about 20 minutes, or until vegetables are tender.

Cook uncovered for 10 minutes more, or until mixture is thickened and most of the liquid is evaporated. Sprinkle parsley on top before serving.

# Three-Cheese Potatoes

## Ingredients

3 large potatoes, peeled and thinly sliced  
1 medium onion, chopped  
3 tablespoons grated Parmesan cheese  
1 tablespoon minced chives  
1/2 teaspoon seasoned salt  
1/4 teaspoon pepper  
2 tablespoons butter  
1/2 cup crumbled cooked bacon  
1/2 cup shredded mozzarella cheese  
1/2 cup shredded Cheddar cheese

## Directions

In a large bowl, combine the first six ingredients. Transfer to a double thickness of greased heavy-duty foil (about 18 in. square). Dot with butter. Fold foil around potato mixture and seal tightly. Grill, covered, over medium heat for 30-35 minutes or until potatoes are tender, turning once.

Carefully open foil. Sprinkle bacon and mozzarella and cheddar cheeses over potato mixture. Grill 3-5 minutes longer or until cheese is melted.

# Cheesy Campfire Potatoes

## Ingredients

6 potatoes, sliced  
1/4 cup diced onion  
2 tablespoons cold margarine  
1/4 cup grated Parmesan cheese  
3/4 cup shredded mozzarella cheese  
3/4 cup shredded Cheddar cheese  
salt and ground black pepper to taste

## Directions

Build a campfire and allow the fire to burn until it has accumulated a bed of coals. Rake the coals into a flat bed on one side of the fire.

Cut 2 lengths of heavy duty foil approximately 18 inches square, placing one on top of the other for strength. Spray top one with non-stick spray. Spread potatoes on foil leaving plenty of room to fold up later. Scatter the onion over potatoes; slice the margarine over the potatoes; layer the Parmesan, mozzarella, and Cheddar cheeses over the potatoes; season with salt and pepper. Bring opposite edges of foil together and seal.

Place the packet directly onto your campfire and cook until the potatoes are soft, about 35 minutes.

# Taco Potato Shells

## Ingredients

3 large baking potatoes  
1 tablespoon butter or margarine,  
melted  
1 pound ground beef  
1 (14.5 ounce) can diced  
tomatoes, undrained  
1 (1.25 ounce) package taco  
seasoning  
1/2 cup shredded Cheddar  
cheese  
1/3 cup sour cream  
2 green onions, sliced

## Directions

Scrub and pierce potatoes. Bake at 375 degrees F for 1 hour or until tender. When cool enough to handle, cut potatoes in half lengthwise. Carefully scoop out pulp, leaving a thin shell (refrigerate pulp for another use). Brush inside and outside of potato shells with butter. Place cut side up on an ungreased baking sheet. Bake, uncovered, at 375 degrees F for 20 minutes. Meanwhile, in a skillet, cook beef over medium heat until no longer pink; drain. Add tomatoes and taco seasoning. Bring to a boil. Reduce heat; simmer, uncovered, for 20 minutes. Spoon into potato shells; sprinkle with cheese. Bake, uncovered, 5-10 minutes longer or until cheese is melted. Top with sour cream and onions.

# Blue Cheese Fried Potatoes

## Ingredients

2 tablespoons butter  
2 russet potatoes, sliced into 1/4 inch slices  
1 large onion, cut into 1/4-inch thick rings  
1 (4 ounce) package blue cheese crumbles  
3 slices bacon, cooked and crumbled  
salt and ground black pepper to taste

## Directions

Melt the butter in a large skillet over medium heat. Add the potatoes and onions. Cook until the onions are golden brown and the potatoes are tender, 15 to 20 minutes. Stir in the blue cheese and bacon, continue to cook until the blue cheese begins to melt. Season with salt and pepper.

# Salsa Potato Salad

## Ingredients

1/3 cup fat-free mayonnaise  
2 tablespoons fat-free sour cream  
1/4 cup salsa  
1 tablespoon minced fresh parsley  
3 cups cubed cooked unpeeled potatoes  
1 celery rib, thinly sliced  
1/4 cup chopped onion  
1/2 cup reduced fat shredded Cheddar cheese

## Directions

In a bowl, combine the mayonnaise, sour cream, salsa and parsley.  
In a large bowl, combine the potatoes, celery and onion. Add dressing and toss to coat. stir in cheese. Cover and refrigerate for at least 1 hour before serving.

# Spicy Sweet Potatoes

## Ingredients

3 large sweet potatoes, peeled  
and cut into 1-inch cubes  
2 tablespoons olive or canola oil  
2 tablespoons brown sugar  
1 teaspoon chili powder  
1/2 teaspoon salt  
1/4 teaspoon cayenne pepper

## Directions

In a large resealable plastic bag, toss sweet potatoes and oil. Add remaining ingredients; toss to coat. Transfer to a greased 11-in. x 7-in. x 2-in. baking dish. Bake, uncovered, at 400 degrees F for 40-45 minutes or until potatoes are tender, stirring every 15 minutes.



# Sweet Potato Biscuits

## Ingredients

2 1/2 cups all-purpose flour  
1 tablespoon baking powder  
1 teaspoon salt  
1/3 cup shortening  
1 (15 ounce) can sweet potatoes,  
drained  
3/4 cup milk

## Directions

In a bowl, combine the flour, baking powder and salt. Cut in shortening until mixture resembles coarse crumbs. In another bowl, mash the sweet potatoes and milk. Add to the crumb mixture just until combined.

Turn onto a floured surface; knead 8-10 times. Roll to 1/2-in. thickness; cut with a 2-1/2-in. biscuit cutter. Place on ungreased baking sheets. Bake at 425 degrees F for 8-10 minutes or until golden brown. Remove to wire racks. Serve warm.

# Chilled Potato Soup

## Ingredients

1 1/3 cups milk  
1 (10.75 ounce) can condensed cream of potato soup, undiluted  
3/4 teaspoon snipped fresh basil  
or 1/4 teaspoon dried basil  
1/4 teaspoon snipped fresh or dried chives  
1 cup sour cream  
1/4 cup white wine or chicken broth

## Directions

Place all the ingredients in a blender or food processor; cover and process until smooth. Transfer to a bowl; cover and chill until serving.

# Herbed Potatoes and Onions

## Ingredients

3 medium red potatoes, thinly sliced  
1 medium onion, thinly sliced  
1/2 teaspoon Italian seasoning  
1/8 teaspoon pepper  
2 tablespoons reduced-fat margarine, melted

## Directions

In an ungreased 2-qt. microwave-safe baking dish, layer half the potato and onion slices. Combine Italian seasoning and pepper; sprinkle half over the onion and potato layer. Drizzle with 1 tablespoon margarine. Repeat layers. Cover with vented plastic wrap. Microwave on high for 12 minutes or until potatoes are tender turning dish after 6 minutes.

# Oven Fried Potatoes I

## Ingredients

5 pounds red potatoes, thinly sliced  
1 onion, finely chopped  
6 slices bacon, chopped  
1/2 cup butter, diced  
salt and pepper to taste

## Directions

Preheat oven to 400 degrees F (200 degrees C). Grease a 9x13 inch casserole dish.

Place potatoes in an even layer in greased dish. Sprinkle onion and bacon over potatoes, then dot with butter. Cover dish with foil.

Bake in preheated oven for 45 minutes. Remove foil and stir potatoes. Turn oven to broiler setting and allow potatoes to brown for approximately 5 minutes, until crispy. You may need to stir every minute or so to achieve even browning. Serve immediately.

# Cheezy Potatoes

## Ingredients

1 pound frozen Southern-style hash brown potatoes  
1 (10.75 ounce) can condensed cream of potato soup  
1 (16 ounce) container sour cream  
1 (16 ounce) package shredded Cheddar cheese  
1/2 cup butter, melted  
1 cup crushed potato chips

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large baking dish, mix together potatoes, soup and sour cream. Mix in cheese and butter. Salt and pepper to taste, if desired. Top the mixture with potato chips.

Bake 60 minutes in the preheated oven, or until the mixture is bubbly and lightly brown.

Remove from oven and let stand 15 minutes before serving.

# Sunshine's Company Potatoes

## Ingredients

5 pounds red potatoes, peeled and cubed  
1/2 cup butter, sliced  
1 (8 ounce) package cream cheese, softened  
1 cup sour cream  
1 teaspoon salt  
1/2 teaspoon pepper  
1/4 teaspoon garlic salt

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of salted water to a boil. Add potatoes and cook until tender, about 15 minutes. Drain and mash with butter. Stir in cream cheese, sour cream, salt, pepper and garlic salt. Transfer to a 9x13 inch baking dish.

Bake in preheated oven for 30 minutes.

# Lower Fat Potato Soup

## Ingredients

1 onion, chopped  
2 stalks celery, chopped  
2 (14.5 ounce) cans fat-free chicken broth  
4 potatoes, peeled and cubed  
1 pinch dried parsley  
1 teaspoon garlic powder  
salt and pepper to taste  
1 1/2 cups skim milk  
1/2 cup potato flakes

## Directions

Coat a large pot with cooking spray and place over medium heat. Add the onion and celery and saute for 10 minutes, or until onion is tender. Add the broth and potatoes and stir well. Now stir in the parsley, garlic powder and salt and pepper to taste.

Bring to a boil, reduce heat to low and simmer for 20 minutes. Add the milk and continue to simmer for 10 minutes. Finally, stir in the potato flakes and allow to heat through.

# Grilled Sausage with Potatoes and Green Beans

## Ingredients

3/4 pound fresh green beans,  
trimmed and halved  
1/2 pound red potatoes, quartered  
1 large onion, sliced  
1 pound smoked sausage, cut into  
1 inch pieces  
1 teaspoon salt  
1 teaspoon ground black pepper  
1 teaspoon vegetable oil  
1 teaspoon butter  
1/3 cup water

## Directions

Preheat an outdoor grill for high heat.

On a large sheet of foil, place the green beans, red potatoes, onion, and sausage. Season with salt and pepper, sprinkle with oil, and top with butter. Tightly seal foil around the ingredients, leaving only a small opening. Pour water into the opening, and seal.

Place foil packet on the prepared grill. Cook 20 to 30 minutes, turning once, until sausage is browned and vegetables are tender.



# Apple Sweet Potato Bake

## Ingredients

3 cups sliced peeled cooked sweet potatoes  
3 cups sliced peeled tart apples  
3/4 cup packed brown sugar  
3/4 teaspoon ground nutmeg  
1/4 teaspoon ground allspice  
1/4 teaspoon salt  
1 dash pepper  
3 tablespoons butter or margarine

## Directions

In a greased 1-1/2-qt. baking dish, layer half of the sweet potatoes and apples. Combine brown sugar, nutmeg, allspice, salt and pepper; sprinkle half over apples. Dot with half of the butter. Repeat layers. Cover and bake at 350 for 15 minutes. Baste with pan juices. Bake, uncovered, 15 minutes longer or until the apples are tender.

# Potato Soup with Gravlax Rosettes

## Ingredients

1 tablespoon butter  
3 russet potatoes, peeled and finely diced  
1 onion, chopped  
2 cups vegetable broth  
6 tablespoons mascarpone cheese  
salt and black pepper to taste  
1/2 teaspoon lemon juice, or to taste  
4 (1 ounce) slices thinly sliced smoked salmon (gravlax)  
2 tablespoons mascarpone cheese  
1 tablespoon chopped fresh chives

## Directions

Melt butter in a saucepan over low heat, and cook and stir the potatoes and onion until the onion starts to become translucent, about 3 minutes. Raise heat to medium, pour in the vegetable broth, and bring to a boil. Reduce heat to a simmer, cover, and cook until the potatoes are tender, 10 to 15 minutes. Pour the mixture into a large bowl, and puree through a food mill back into the saucepan. (Discard any fibrous vegetables left in the food mill.)

Bring the pureed soup back to a simmer over medium-low heat, and whisk in 6 tablespoons of mascarpone. Season with salt, pepper, and lemon juice to taste.

Preheat oven to 200 degrees F (95 degrees C), and warm 4 oven-safe soup plates for about 5 minutes.

Roll a slice of smoked salmon loosely into a rose shape, pinching the roll at the bottom and fanning the roll out at the top. Place a rosette of salmon into the bottom of each warmed soup plate, gently pour the soup over the rosette, and drizzle each bowl with about 1/2 tablespoon of mascarpone cheese. Sprinkle with chives, and serve.

# Microwaved Potatoes Lyonnaise

## Ingredients

3 large potatoes, peeled and cubed  
2 small onions, sliced  
2 tablespoons margarine  
2 cloves garlic, minced  
1/2 teaspoon salt  
1/8 teaspoon dried oregano  
1/8 teaspoon black pepper  
1/8 teaspoon paprika

## Directions

In a 3-quart microwave-safe casserole dish, combine potatoes, onions, margarine, garlic, salt, oregano, pepper and paprika.

Heat in microwave on high until margarine melts, about 1 minute; stir. Cook 10 minutes more, stirring occasionally.

# Hearty Alfredo Potatoes

## Ingredients

1 (16 ounce) jar Alfredo sauce  
1 cup milk  
1 teaspoon garlic powder  
3 pounds potatoes, peeled and thinly sliced  
5 tablespoons grated Parmesan cheese, divided  
salt and pepper to taste  
2 cups diced cooked turkey  
1 (10 ounce) package frozen chopped broccoli, thawed  
2 cups shredded Swiss cheese, divided

## Directions

In a bowl, combine Alfredo sauce, milk and garlic powder; pour a fourth of the mixture into a greased 13-in. x 9-in. x 2-in. baking dish. Layer with a fourth of the potatoes; sprinkle with 1 tablespoon Parmesan cheese, salt and pepper.

In a bowl, combine the turkey, broccoli and 1-1/2 cups Swiss cheese; spoon a third over potatoes. Repeat layers twice. Top with remaining potatoes. Cover with remaining Swiss and Parmesan cheeses. Spread with remaining Alfredo sauce mixture.

Cover and bake at 400 degrees F for 45 minutes. Reduce heat to 350 degrees F. Bake, uncovered, 30 minutes longer or until potatoes are tender. Let stand for 15 minutes before serving.

# Checkerboard Potatoes

## Ingredients

3 (8 ounce) sweet potatoes, cut into 1/4 inch slices  
3 large red potatoes, cut into 1/4 inch slices  
1 cup heavy cream  
1/2 cup unsalted butter  
salt to taste  
1/2 teaspoon ground cinnamon, or to taste

## Directions

Preheat the oven to 375 degrees F (190 degrees C).

In a 9x13 inch baking dish, alternate the sweet potato and red potato slices in overlapping rows to create a checkerboard effect. Pour the cream evenly over the potatoes. Dot with pieces of butter, and sprinkle with cinnamon.

Bake uncovered for 1 hour in the preheated oven, or until the potatoes are fork tender, and slightly brown around the edges. Remove from the oven and let stand for 15 minutes before serving.

# Fluffy Haddock and Potato Pie

## Ingredients

3 1/2 pounds potatoes, peeled  
and cut into 1/2-inch dice  
1 1/2 pounds haddock fillets  
1 1/4 cups milk  
1 bunch green onions, minced  
1 cup creme fraiche  
salt and pepper to taste  
3 ounces Emmentaler cheese,  
finely shredded

## Directions

Preheat oven to 425 degrees F (220 degrees C).

Bring potatoes to a boil in a large pot of salted water. Cook until tender enough to insert a fork, but still firm, about 15 minutes. Drain and move to a large bowl.

Meanwhile, place the haddock in a large saucepan over medium heat. Pour the milk over the fish and then sprinkle with the green onions. Cover and bring to a boil. Reduce heat to low and simmer until the fish flakes easily with a fork.

Transfer haddock to a plate. Remove the bones and skin and discard. Pour the milk mixture over the diced potatoes; beat until smooth. Blend in the creme fraiche. Season with salt and pepper. Gently fold the haddock into the mixture along with half of the shredded Emmentaler cheese. Spoon the mixture into a large, shallow baking dish. Sprinkle the remaining Emmentaler cheese over the top.

Bake in preheated oven until the surface has turned golden brown, about 15 minutes. Serve immediately.

# Roasted Garlic Potatoes

## Ingredients

11 medium potatoes, thinly sliced  
1 (14 ounce) can Swanson®  
Seasoned Chicken Broth with  
Roasted Garlic

## Directions

Place potatoes in 3 quart shallow baking dish. Pour broth over potatoes. Cover.

Bake at 400 degrees F for 40 minutes. Uncover and bake 15 minutes or until tender.

# Herb Roasted Pork Loin and Potatoes

## Ingredients

6 medium potatoes, peeled and quartered  
2 tablespoons olive oil  
1/2 teaspoon dried thyme  
1/2 teaspoon garlic powder  
1 1/2 teaspoons chopped fresh chives  
salt and pepper to taste  
1 (4 pound) boneless pork loin roast  
1 teaspoon dried thyme  
1 teaspoon garlic powder  
1 teaspoon onion powder  
salt and pepper to taste

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a pot with enough water to cover, boil the potatoes for about 10 minutes. Drain, cool, and place in a bowl. Toss with olive oil, 1/2 teaspoon thyme, 1/2 teaspoon garlic powder, chives, salt, and pepper.

Rub the pork loin roast with 1 teaspoon thyme, 1 teaspoon garlic powder, and onion powder. Sprinkle with salt and pepper.

Place the roast on a rack in a shallow roasting pan, and cook 50 minutes in the preheated oven. Arrange the potatoes around the roast, and continue cooking 50 minutes, to an internal temperature of 160 degrees F (70 degrees C). Remove from heat, cover with foil, and let sit 15 minutes before slicing.



# Ham Potato Puffs

## Ingredients

1 (12 ounce) package refrigerated buttermilk biscuits  
1 cup cubed fully cooked ham  
1 cup leftover mashed potatoes  
1 cup shredded Cheddar cheese, divided  
1/2 teaspoon dried parsley flakes  
1/4 teaspoon garlic powder

## Directions

Press each biscuit onto the bottom and up the sides of a greased muffin cup. In a bowl, combine the ham, potatoes, 1/2 cup cheese, parsley and garlic powder. Spoon 1/4 cup into each prepared cup. Sprinkle with remaining cheese. Bake at 350 degrees F for 20-25 minutes or until lightly browned. Serve warm. Refrigerate leftovers.

# Warm Dijon Potato Salad

## Ingredients

5 medium red potatoes  
1/4 cup reduced-fat mayonnaise  
1 tablespoon grated Parmesan  
cheese  
1 green onion, sliced  
2 teaspoons cider vinegar  
1 teaspoon Dijon mustard  
1/2 teaspoon salt  
1/4 teaspoon pepper

## Directions

Place potatoes in a large saucepan and cover with warm. Bring to a boil. Reduce heat; cover and simmer for 20 minutes or until tender.

In a large bowl, combine the remaining ingredients. Drain potatoes and cut into cubes; add to the mayonnaise mixture and gently toss to coat. Serve immediately.

# Curried Potato Salad

## Ingredients

2 pounds red potatoes, peeled  
2 eggs  
1 cup mayonnaise  
1 cup sour cream  
2 red apples, cored and cut into  
1/2-inch chunks  
1/2 cup chopped red onion  
1/4 cup sweet pickle relish  
2 stalks celery, diced  
3 green onions, thinly sliced  
1 tablespoon curry powder  
salt and pepper to taste

## Directions

Place the potatoes into a large pot and cover with salted water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain and allow to steam dry for a minute or two. Allow the potatoes to cool, then cut into chunks.

While the potatoes are cooking, place the eggs into a saucepan in a single layer and fill with water to cover the eggs by 1 inch. Cover the saucepan and bring the water to a boil over high heat. Once the water is boiling, remove from the heat and let the eggs stand in the hot water for 15 minutes. Pour out the hot water, then cool the eggs under cold running water in the sink. Peel and chop once cold.

In a large salad bowl, whisk together the mayonnaise and sour cream until smooth, then stir in the apple chunks, red onion, pickle relish, celery, green onions, curry powder, and salt and pepper. Lightly stir in the potato chunks and eggs, toss to coat with dressing, cover the bowl, and chill at least 3 hours before serving.

# Holiday Left-Over Sweet Potato Cake

## Ingredients

1 3/4 cups white sugar  
3/4 cup vegetable oil  
3 eggs  
1 teaspoon vanilla extract  
2 cups cooked, mashed sweet potatoes  
2 cups all-purpose flour  
3 teaspoons baking powder  
2 teaspoons baking soda  
1/4 teaspoon salt  
2 teaspoons ground cinnamon  
1/2 cup beer

## Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch baking dish.

Stir together the sugar and vegetable oil in a large bowl until smooth. Beat in the eggs one at a time, then stir in the vanilla and sweet potatoes. Combine the flour, baking powder, baking soda, salt and cinnamon in a separate bowl; stir into the batter 1 cup at a time, alternating with the beer just until everything comes together. Spread the batter evenly in the prepared pan.

Bake for 35 minutes in the preheated oven, or until a knife inserted into the center of the cake comes out clean. Cool completely before frosting or serving.

# Jo Jo Potatoes

## Ingredients

1/2 cup all-purpose flour  
1/2 teaspoon garlic powder  
3/4 teaspoon lemon pepper  
1/4 teaspoon celery salt  
1/2 teaspoon onion powder  
1/4 teaspoon seasoning salt  
4 potatoes, unpeeled and cut into  
1/2 inch thick wedges  
1 egg, beaten  
vegetable oil for frying

## Directions

In a shallow dish mix flour, garlic powder, lemon pepper, celery salt, onion powder and seasoning salt.

Dip potato wedges in egg, then in spice mixture.

Heat deep fryer to 375 degrees F (190 degrees C). Place potatoes in hot oil, and fry until golden brown, about 5 to 7 minutes. Cook in batches to maintain oil temperature. Drain briefly on paper towels. Serve hot.

# Emily's Famous Fried Potatoes

## Ingredients

6 medium red potatoes, diced  
2 tablespoons light olive oil  
1/2 red onion, chopped  
4 cloves garlic, minced  
1 tablespoon chopped fresh basil  
1 teaspoon chopped fresh  
rosemary  
1 teaspoon chopped fresh  
oregano  
1 bunch fresh spinach, rinsed and  
stems removed  
2 tablespoons red wine vinegar  
salt and ground black pepper to  
taste

## Directions

Place potatoes in a large saucepan over medium heat, and cover with water. Bring to a boil, and cook until tender. Drain, and set aside.

Heat oil in a large, heavy skillet over medium heat. Saute the onion and garlic with the basil, rosemary, and oregano until the onion is just tender. Throw in the potatoes, and fry until lightly browned. Cover with spinach, and sprinkle with vinegar. Cover, and cook on low until the spinach is tender.

Remove from heat, and stir the mixture together. Season with salt and pepper.

# A Potato Salad Sandwich

## Ingredients

1 hamburger bun  
1 1/2 tablespoons mayonnaise  
2 leaves of lettuce  
2 slices tomato  
1/3 cup prepared potato salad

## Directions

Open bun and spread each side with mayonnaise. Place lettuce leaves and tomato slices on bottom half of bun. Scoop potato salad onto tomato, and gently spread toward edges of bun. Cover with top of bun.

# Mashed Potato Cakes

## Ingredients

1 medium onion, chopped  
2 tablespoons butter  
2 eggs  
1 1/2 cups mashed potatoes  
1/4 cup all-purpose flour  
1/4 teaspoon salt  
1/8 teaspoon pepper  
1 dash hot pepper sauce  
1 tablespoon water

## Directions

In a skillet, saute onion in butter until tender. Remove from the heat. In a bowl, lightly beat one egg. Add the onion, potatoes, flour, salt, pepper and hot pepper sauce if desired.

Shape into four to six patties; place on a greased baking sheet. Lightly beat remaining egg; stir in water. Brush over potato cakes. Bake at 375 degrees F for 20-25 minutes or until heated through.



# Pecan Roasted Potatoes

## Ingredients

1 1/2 cups pecan halves  
2 pounds red potatoes, quartered  
2 teaspoons olive oil  
1 1/2 teaspoons sea salt  
1/2 teaspoon dried marjoram  
1/2 teaspoon dried thyme leaves  
1/2 teaspoon ground dried rosemary  
1 teaspoon garlic powder  
  
1 tablespoon butter  
1 1/2 teaspoons Worcestershire sauce  
1 teaspoon cornstarch  
1 (8 ounce) container sour cream

## Directions

Preheat an oven to 400 degrees F (200 degrees C). Grease a 9x13 inch baking dish. Spread the pecans evenly onto a baking sheet.

Toast the pecans in the preheated oven until they are lightly browned, about 5 minutes, then remove and set aside to cool. Meanwhile, place the quartered potatoes into a large mixing bowl. Toss with the olive oil until thoroughly coated. Season with the sea salt, marjoram, thyme, rosemary, and garlic powder. Place into the prepared baking dish.

Bake in the preheated oven until golden brown and just about tender when pierced with a fork, about 30 minutes.

While the potatoes are cooking, place half of the toasted pecans into a blender along with the butter, Worcestershire sauce, and cornstarch. Puree until a smooth paste has formed. Crush the remaining toasted pecans, then mix with the puree. Spread this mixture over the roasted potatoes, and return them to the oven to bake until the nut mixture has browned nicely, about 5 minutes. Serve with dollops of sour cream.

# Potato Chip Cookies III

## Ingredients

1 cup packed brown sugar  
1/2 cup shortening  
1 egg  
1 cup all-purpose flour  
1/2 teaspoon baking soda  
1/2 teaspoon vanilla extract  
1/2 cup crushed potato chips  
1/2 cup chopped walnuts  
1/3 cup granulated sugar for decoration

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Cream the shortening with the sugar. Add the egg and beat well. Stir in the vanilla.

Add the flour and baking soda and mix well. Stir in the crushed potato chips and chopped nuts. Shape cookies into balls and roll in white sugar.

Place cookies on an ungreased cookie sheet and flatten slightly. Bake at 350 degrees F (175 degrees C) for 10 minutes.

# Whipped Mashed Potatoes

## Ingredients

5 potatoes, peeled and quartered  
3 tablespoons butter  
1/8 cup milk

## Directions

Fill a medium size saucepan half full of water, and add a pinch of salt. Bring to a boil. Add potatoes to pot; the water should cover the potatoes. Simmer for 10 minutes, or until potatoes are easily pierced by a fork. Drain.

Transfer potatoes to a large mixing bowl. Add butter or margarine and milk, and mash with a potato masher. When well mashed, whip for a minute or two with an electric mixer set on medium speed.

# Potato Cake

## Ingredients

2 cups mashed potatoes  
1 egg, beaten  
1/2 cup all-purpose flour  
salt to taste  
1 pinch garlic salt  
1 tablespoon butter  
1 cup shredded Cheddar cheese

## Directions

In a medium size mixing bowl combine mashed potatoes, egg, flour, salt and garlic. Mix well.

Melt butter in a large frying pan over a low heat. Drop pancake-size (4 inch circles) lumps of mashed potatoes into the frying pan. Pat to flatten to 1/2 to 1 inch thickness. Sprinkle some cheddar cheese onto the mashed potato cake. Spoon more potato mixture over the cheese. Flip the potato cake over when the bottom is browned (about 10 minutes). Brown the other side (about 10 minutes).

# Batata Nu Shak (Potato Curry)

## Ingredients

2 tablespoons peanut oil  
1 teaspoon cumin seeds  
1 teaspoon mustard seeds  
1/2 teaspoon fennel seed  
2 dried red chile peppers  
1 pinch asafoetida powder  
1 small onion, chopped  
1 tablespoon grated fresh ginger root  
1/2 teaspoon ground turmeric  
1 tomato, chopped  
1 teaspoon ground cumin  
1 teaspoon ground coriander  
1/2 teaspoon ground red pepper  
4 cups peeled and cubed potatoes  
2 cups water  
1/2 teaspoon white sugar  
salt to taste  
1 teaspoon chickpea flour (besan) (optional)  
2 tablespoons chopped fresh cilantro

## Directions

Heat the oil in a skillet over medium heat. Fry the cumin seeds, mustard seeds, fennel seeds, and red chile peppers in the oil until the seeds begin to splutter. Stir the asafoetida powder into the mixture. Add the onion, ginger, and turmeric; cook and stir for a few minutes. Add the tomato and simmer until the tomatoes are soft. Sprinkle the ground cumin, coriander, and ground red pepper over the mixture.

Fold the potatoes into the mixture until coated. Pour the water into the skillet; season with the sugar and salt. Cover and cook until the potatoes are tender, about 20 minutes. The gravy should be nicely thickened. If not, add a teaspoon of chickpea flour to thicken it. Garnish with the cilantro to serve.

# Zesty Lemon Potatoes

## Ingredients

2 medium red potatoes, cut into  
1/2-inch cubes  
2 teaspoons minced fresh parsley  
2 teaspoons olive oil  
1 teaspoon lemon juice  
1/2 teaspoon grated lemon peel  
1/4 teaspoon salt  
1/8 teaspoon pepper

## Directions

Place potatoes in a saucepan and cover with water. Bring to a boil; cook until tender. Combine the remaining ingredients. Drain potatoes; add lemon mixture and toss to coat.

# Spicy Chicken and Sweet Potato Stew

## Ingredients

1 teaspoon olive oil  
1 onion, chopped  
4 cloves garlic, minced  
1 pound sweet potato, peeled and cubed  
1 orange bell pepper, seeded and cubed  
1 pound cooked chicken breast, cubed  
1 (28 ounce) can diced tomatoes  
2 cups water  
1 teaspoon salt  
2 tablespoons chili powder  
1 teaspoon ground cumin  
1 teaspoon dried oregano  
1 teaspoon cocoa powder  
1/4 teaspoon ground cinnamon  
1/4 teaspoon red pepper flakes  
1 1/2 tablespoons all-purpose flour  
2 tablespoons water

1 cup frozen corn  
1 (16 ounce) can kidney beans, rinsed and drained  
1/2 cup chopped fresh cilantro

## Directions

Heat olive oil in a large pot over medium heat. Stir in onion and garlic; cook and stir until the onion has softened and turned translucent, about 5 minutes. Stir in sweet potato, bell pepper, chicken, tomatoes, and 2 cups of water. Season with salt, chili powder, cumin, oregano, cocoa powder, cinnamon, and red pepper flakes. Increase heat to medium-high and bring to a boil. Dissolve flour in 2 tablespoons water, and stir in to boiling stew. Reduce heat to medium-low, cover, and simmer until the potatoes are tender but not mushy, 10 to 20 minutes. Stir the stew occasionally to keep it from sticking.

Once the potatoes are done, stir in corn and kidney beans. Cook a few minutes until hot, then stir in cilantro before serving.

# Easy Mashed Potato and Roasted Vegetable

## Ingredients

1 head broccoli, cut into florets  
8 ounces whole button mushrooms  
3 small zucchini, chopped  
2 cups chopped carrots  
1/4 cup olive oil  
salt and pepper to taste  
3 cups water  
1 cup milk  
1/4 cup butter  
1 (7.6 ounce) package instant mashed potato flakes  
1 (12 ounce) package corn tortillas  
3 cups enchilada sauce  
8 ounces shredded Cheddar cheese

## Directions

Preheat oven to 425 degrees F (220 degrees C).

In a large mixing bowl, combine broccoli, mushrooms, zucchini, and carrots. Drizzle the vegetables with olive oil, and season with salt and pepper. Spread vegetables in a single layer in a shallow baking dish. Roast vegetables in the preheated oven for 30 to 40 minutes; stir halfway through their cooking time. When finished cooking, remove from the oven, and reduce oven temperature to 350 degrees F (175 degrees C).

Bring water, milk, and butter to a boil in a large pot. Remove the pot from heat, and mix in the mashed potato flakes. Let stand two minutes, then stir the mashed potatoes with a fork until they are smooth. Stir in roasted vegetables.

In a dry, nonstick skillet over medium heat, quickly heat each tortilla on both sides to make pliable. Dip the tortillas in enchilada sauce. Put a large spoonful (approximately 1/4 to 1/3 cup) of potato-veggie mixture into the center of each tortilla. Top mixture with about 1 to 2 tablespoons cheese, and roll tortillas. Place seam-side down in a 9x13 inch baking dish. Pour extra sauce over top, and sprinkle with remaining cheese.

Bake at 350 degrees F (175 degrees C) for approximately 20 to 30 minutes, or until the enchiladas are heated through.



# Sunday Dinner Mashed Potatoes

## Ingredients

5 pounds potatoes, peeled and cubed  
1 cup sour cream  
2 (3 ounce) packages cream cheese, softened  
3 tablespoons butter or margarine, divided  
1 teaspoon salt  
1 teaspoon onion salt  
1/4 teaspoon pepper

## Directions

Place potatoes in a Dutch oven; cover with water. Cover and bring to a boil. Cook for 20-25 minutes or until very tender; drain well.

In a large mixing bowl, mash potatoes. Add sour cream, cream cheese, 2 tablespoons butter, salt, onion salt and pepper; beat until fluffy. Transfer to a greased 2-qt. baking dish. Dot with the remaining butter. Bake, uncovered, at 350 degrees F for 20-25 minutes or until heated through.

# Sweet Potato Oranges

## Ingredients

6 oranges

3 cups cooked, mashed sweet potatoes

1 cup white sugar

1/4 cup orange juice

2 eggs, lightly beaten

1 teaspoon vanilla extract

1 cup butter, softened, divided

1 tablespoon grated orange peel

1 cup brown sugar

1/2 teaspoon all-purpose flour

1 cup chopped pecans

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Prepare oranges by cutting tops off, 1/4 to 1/2 inch down. Spoon out the flesh, leaving a shell.

In a large bowl combine sweet potatoes, sugar, orange juice, eggs, vanilla extract, 1/2 cup butter and grated orange peel. Spoon mixture into orange shells. Place in a deep casserole dish.

In a small saucepan over medium heat, combine remaining 1/2 cup butter, brown sugar, flour and pecans. Cook until sugar dissolves in melted butter. Spoon over oranges. Fill casserole dish with water to reach 1/2 inch in depth.

Bake in preheated oven for 30 minutes.

# Potato Logs

## Ingredients

2 quarts oil for deep frying  
4 large potatoes, peeled and chopped  
1 pinch Italian-style seasoning  
1 egg yolk  
1 cup all-purpose flour  
1 egg white  
1 cup dry bread crumbs

## Directions

Heat oil in deep-fryer to 375 degrees F (190 degrees C).

Bring a large saucepan of lightly salted water to a boil. Place potatoes in the water and cook until tender but still firm, about 15 minutes. Drain and mash.

Mix Italian-style seasoning and egg yolk into the mashed potatoes. Allow potato mixture to cool approximately 10 minutes, or until it may be safely handled.

Place flour, egg white and dry bread crumbs in three separate small bowls. Roll potato mixture into 1 inch logs or balls. Cover in flour, dip in egg white and coat with bread crumbs.

Carefully lower small batches of the coated potatoes into the deep fryer. Fry until golden brown, about 4 minutes.

# Broiled Red Potatoes

## Ingredients

2 medium unpeeled red potatoes  
1 tablespoon butter or margarine  
1 teaspoon Worcestershire sauce  
1/2 teaspoon salt  
1/8 teaspoon pepper

## Directions

Cut potatoes into 1/4-in. slices; place in a microwave-safe bowl. Combine remaining ingredients; pour over potatoes. Cover and cook on high for 1-2 minutes or until butter melts. Place potatoes in a single layer on a greased baking sheet. Broil for 5-6 minutes on each side or until browned.

# Colombian Turmada Potatoes (Papa Turmada)

## Ingredients

6 large potatoes, peeled and sliced  
2 tablespoons vegetable oil  
6 links pork sausage links, sliced  
1/4 cup diced white onion  
1/4 cup chopped green onion  
1/2 cup diced fresh tomato  
1 teaspoon ground cumin  
1/2 teaspoon ground dried thyme  
salt and pepper to taste  
3 slices white sandwich bread, cut into 1-inch pieces  
1/2 cup milk  
1 cup shredded mozzarella cheese  
1 cup grated Parmesan cheese  
2 tablespoons vegetable oil  
6 hard-boiled eggs, sliced

## Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x13 inch glass baking dish.

Place the potatoes into a large pot and cover with salted water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain and allow to steam dry for a minute or two.

Heat the vegetable oil in a large skillet over medium heat; cook the sausage in the hot oil for 5 minutes. Add the white onions and green onions; cook another 5 minutes. Stir in the tomato, cumin, and thyme. Season with salt and pepper. Reduce heat to low and simmer 10 minutes.

Place the bread cubes in a bowl; pour the milk over the bread making sure to wet each piece.

Arrange about half of the potato slices into the bottom of the prepared dish. Spread the sausage mixture over the potatoes. Top with succeeding layers of the sliced eggs, about half of the moistened bread, the mozzarella cheese, the remaining potato slices, the remaining moistened bread, and finally the Parmesan cheese.

Bake in the preheated oven until heated completely, about 30 minutes.

# Red Potato, Asparagus, and Artichoke Salad

## Ingredients

18 small red potatoes  
3 pounds fresh asparagus,  
trimmed  
2 (14 ounce) cans artichoke  
hearts, drained and quartered  
3 tablespoons Dijon mustard  
1/4 cup fresh lemon juice  
3/4 cup olive oil  
salt and ground black pepper to  
taste  
1/4 teaspoon cayenne pepper, or  
to taste  
5 tablespoons minced fresh  
chives

## Directions

Place the potatoes into a large pot and cover with salted water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain and allow to steam dry for a minute or two. Allow to cool completely before cutting into bite-size cubes. Transfer to a large bowl

Bring a large pot of salted water to a boil over high heat. Add the asparagus spears, and cook until tender, about 3 minutes depending on size. Drain and immediately plunge into cold water to stop cooking. Cut the asparagus spears into 1 inch pieces. Place in the bowl with the potatoes. Stir in the artichokes, breaking them apart slightly as you put them in the bowl.

Combine the mustard and lemon juice in a bowl; whisk the oil gradually into the mustard and lemon juice until smooth. Season with salt, pepper, and cayenne pepper to taste. Drizzle over the vegetables; toss to coat. Sprinkle with chives to serve.

# Sweet Potato Pecan Waffles with Praline Peaches

## Ingredients

1/2 cup chopped toasted pecans, divided  
1 tablespoon brown sugar  
1 (15 ounce) can sweet potatoes or yams in light syrup, not drained  
1/2 cup 2% milk  
2 cups buttermilk waffle mix  
2 large eggs, separated  
2 (15 ounce) cans light sliced peaches, or sliced peaches in juice, not drained  
1 tablespoon honey  
Non-stick spray oil

## Directions

Heat a medium skillet over medium heat for 1 minute. Add 2 tablespoons chopped pecans and brown sugar. Stir until sugar melts and coats the nuts; be careful that they do not burn; set aside.

Puree sweet potatoes with their liquid and milk in a blender until smooth; set aside.

Preheat a non-stick waffle iron. Mix waffle mix, sweet-potato mixture and egg yolks in a large bowl until well combined. Stir in the remaining, uncooked pecans; set aside.

Beat egg whites in a clean bowl with a whisk until they hold a shape, and fold into the waffle batter; set aside for 5 minutes.

Meanwhile, strain juice from peaches into a large skillet then set peaches aside. Stir honey into juice, and boil over high heat until lightly thickened, about 5 minutes, stirring often. Stir in peaches and reserved sugar-glazed pecans; keep warm.

Lightly coat the interior of the preheated waffle iron with spray oil. Pour about 1/3 of batter onto the hot waffle iron and cook until puffed, brown and crisp, according to manufacturers directions. Repeat with remaining batter. Serve immediately with peach topping.

# Cheesy Sliced Potatoes

## Ingredients

6 1/2 cups thinly sliced potatoes  
1/3 cup water  
2 tablespoons dried minced onion  
2 teaspoons chicken bouillon granules  
1 tablespoon all-purpose flour  
1/2 teaspoon salt  
1/8 teaspoon garlic powder  
3/4 cup milk  
3/4 cup sour cream  
1/2 cup shredded Cheddar cheese

## Directions

Place the potatoes, water, onion and bouillon in an ungreased microwave-safe 2-1/2-qt. dish. Cover and microwave on high for 12-14 minutes until potatoes are tender and bouillon is dissolved, stirring once.

In a small bowl, combine the flour, salt and garlic powder; stir in milk until smooth. Pour over potatoes. Microwave, uncovered, on high for 4 minutes or until thickened, stirring twice. Stir in sour cream; sprinkle with cheese. Cook 3 minutes longer or until cheese is melted.



# Sweet Potato Pie II

## Ingredients

2 cups cooked and mashed sweet potatoes  
2 eggs  
1 1/4 cups evaporated milk  
3/8 cup white sugar  
1/2 teaspoon salt  
1/2 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg  
2 tablespoons rum  
4 tablespoons melted butter  
1 (9 inch) unbaked pie crust

## Directions

Preheat oven to 425 degrees F (220 degrees C).

Into food processor, put sweet potatoes, evaporated milk, sugar, salt, cinnamon, nutmeg, rum, eggs and butter or margarine. Blend until smooth. Pour into pie shell.

Bake for 10 minutes in preheated oven. Reduce heat to 300 degrees F (150 degrees C). Bake for about 50 minutes more, or until the filling is firm.

# Hawaiian Bruddah Potato Mac (Macaroni) Salad

## Ingredients

5 eggs  
7 large potatoes, peeled and cubed  
1 cup elbow macaroni  
3 cups mayonnaise  
1 tablespoon sherry vinegar (optional)  
1 1/2 tablespoons curry powder  
1 teaspoon celery seed  
salt and black pepper to taste  
2 cups grated carrots  
1 cup frozen green peas, cooked, drained  
1 small sweet onion, finely chopped

## Directions

Place the eggs into a saucepan in a single layer and fill with water to cover the eggs by 1 inch. Cover the saucepan and bring the water to a boil over high heat. Once the water is boiling, remove from the heat and let the eggs stand in the hot water for 15 minutes. Pour out the hot water, then cool the eggs under cold running water in the sink; peel and chop the cooled eggs.

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain and set in the refrigerator to cool.

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the macaroni, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain in a colander set in the sink; rinse with cold water.

Whisk together the mayonnaise, vinegar, curry powder, celery seed, salt, and pepper in a bowl. Combine the cooled potatoes, macaroni, chopped eggs, carrots, peas, and onion in a large bowl. Carefully stir in the dressing; cover and refrigerate overnight.

# Masale Aaloo (Spice Potatoes)

## Ingredients

6 whole russet potatoes  
1 1/2 teaspoons ground cumin  
1 1/2 teaspoons ground coriander  
1 teaspoon amchoor (dried mango powder)  
1/2 teaspoon crushed red pepper flakes, or to taste  
1 1/4 teaspoons salt  
3 tablespoons vegetable oil  
1 1/2 teaspoons whole cumin seeds

## Directions

Place the potatoes into a large pot and cover with salted water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain and cool to room temperature.

Once the potatoes have cooled, peel and cut into bite-sized cubes. Place into a mixing bowl, and sprinkle with ground cumin, coriander, amchoor, red pepper flakes, and salt. Toss gently to evenly coat the potatoes with the spices.

Heat the vegetable oil in a large skillet over medium heat. Stir in the whole cumin seeds, and cook until they begin to pop, about 30 seconds. Add the potatoes; cook, stirring occasionally until the potatoes have heated through.

# Dill Sour Cream Potato Salad

## Ingredients

4 cups diced potatoes  
1 cup chopped celery  
3 green onions, sliced  
3 tablespoons vinegar  
3 tablespoons vegetable oil  
1/4 teaspoon salt  
1/4 teaspoon pepper  
1/2 teaspoon dried dill weed  
3/4 cup sour cream  
2 dill pickles, chopped  
1 tomato, cut into wedges

## Directions

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain and cool.

In a large bowl combine potatoes, celery and green onions.

In a small bowl combine vinegar, oil, salt, pepper and dill weed. Pour over potatoes and toss gently. Refrigerate for several hours, or overnight.

Stir in sour cream, and pickles just before serving. Garnish with tomato wedges.

# Cheesiest Potato Soup

## Ingredients

2 tablespoons butter  
1 cup diced onion  
2 1/2 cups peeled and diced potatoes  
3 cups chicken broth  
1 cup heavy cream  
1 3/4 cups shredded sharp Cheddar cheese  
1/4 teaspoon dried dill weed  
1/4 teaspoon ground black pepper  
1/4 teaspoon salt  
1/8 teaspoon ground cayenne pepper

## Directions

In a large saucepan over medium heat, melt butter. Cook onion in butter until softened. Stir in potatoes and broth, bring to a boil, then cover, reduce heat and simmer 15 to 20 minutes, until potatoes are tender.

Puree potato mixture in a blender or food processor or using an immersion blender; return to pot over medium heat. Stir in cream, cheese, dill, pepper, salt and cayenne. Bring to a low boil and cook, stirring, until thickened, 5 minutes.

# Mashed Potatoes and Buttermilk

## Ingredients

5 pounds potatoes, peeled and cubed  
3 large onions, chopped  
1 pound sliced bacon  
2 quarts buttermilk

## Directions

Place potatoes into a large pot, and fill with enough water to cover. Bring to a boil, and cook until tender, about 8 minutes.

Meanwhile, fry bacon in a large skillet over medium-high heat until evenly browned and crisp. Remove bacon from the skillet to drain on paper towels. Add the onions to the bacon grease in the skillet, and fry until tender, stirring constantly. Drain excess grease.

When the potatoes are done, drain the water and mash. Mix in buttermilk to get your desired creamy consistency. Crumble in the bacon, and stir in the onions. Those who are not worried about fat can also stir in about 2 tablespoons of bacon grease.

Serve potatoes on small plates with a bowl of buttermilk on the side of each one. Dip spoonfuls of mashed potatoes into buttermilk before eating.

# Clare's Whole Wheat Potato Bread

## Ingredients

2 cups all-purpose flour  
1 1/2 cups instant mashed potato flakes  
2 1/2 teaspoons salt  
2 (.25 ounce) packages active dry yeast  
1 1/2 cups warm water  
1 1/4 cups warm milk  
1/4 cup margarine  
1/4 cup honey  
2 eggs, beaten  
2 1/2 cups whole wheat flour

## Directions

In a large bowl, mix the all-purpose flour, potato flakes, salt, and yeast. In a separate bowl, mix the water, milk, margarine, honey, and eggs. Beat the liquid mixture into the dry ingredients. Gradually mix in whole wheat flour until evenly moist. Knead 5 minutes. Place in a greased bowl, cover with a clean kitchen towel, and allow to rise until doubled in size, about 1 hour.

Grease two 5x9 inch loaf pans. Punch down dough, shape into loaves, and place in the pans. Allow to rise in pans 1 hour.

Preheat oven to 375 degrees F (190 degrees C). Bake loaves 35 minutes, until lightly browned and hollow sounding when tapped.

# Potato Crust Quiche

## Ingredients

3 potatoes, peeled and cut into chunks  
1/4 cup butter, cut into pieces  
2 eggs  
1 (5 ounce) can evaporated milk  
1 (16 ounce) package frozen mixed vegetables, thawed  
1/2 cup shredded Cheddar cheese  
1 tablespoon dry bread crumbs  
salt and black pepper to taste

## Directions

Place the potatoes into a pot and cover with water. Bring to a boil, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain and allow to steam dry for a minute or two. Place the butter into the pot, and mash the potatoes and butter with a masher until smooth.

Preheat oven to 375 degrees F (190 degrees C). Grease a 9-inch pie plate or quiche dish. Beat the eggs with evaporated milk in a bowl until well combined.

Spoon the mashed potatoes into the prepared pie plate, smoothing the potatoes around the bottom and up the the sides of the dish with a spoon to make an even crust about 1/2-inch thick. Place the vegetables into the bottom of the crust, and sprinkle with Cheddar cheese. Pour the egg mixture over the quiche, and sprinkle with bread crumbs, salt and pepper.

Bake in the preheated oven until a knife inserted into the center of the quiche comes out clean, 40 to 50 minutes. Let the quiche stand for about 10 minutes before slicing into wedges for serving.



# Mama Moe's Scalloped Potatoes

## Ingredients

10 Yukon Gold potatoes, thinly sliced  
1/4 cup chopped white onion  
1 (10.75 ounce) can condensed cream of potato soup  
1 (10.75 ounce) can condensed cream of mushroom soup  
3 cups shredded Cheddar cheese

## Directions

Preheat the oven to 350 degrees F (175 degrees C).

Stir together the cream of potato soup, cream of mushroom soup and onion in a bowl. Heat in the microwave until hot, about 3 minutes. Make a layer of potato slices in the bottom of a 9x13 inch baking dish. Cover with a layer of the soup mixture and then sprinkle with some of the cheese. Repeat layers until ingredients are used up.

Bake for 1 hour in the preheated oven, or until potatoes are fork tender and cheese is browned on top.

# Home-Fried Potatoes

## Ingredients

4 red potatoes  
1 tablespoon olive oil  
1 onion, chopped  
1 green bell pepper, seeded and chopped  
2 tablespoons olive oil  
1 teaspoon salt  
3/4 teaspoon paprika  
1/4 teaspoon ground black pepper  
1/4 cup chopped fresh parsley

## Directions

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain, cool cut into 1/2 inch cubes.

In a large skillet, heat 1 tablespoon olive oil over medium high heat. Add onion and green pepper. Cook, stirring often, until soft; about 5 minutes. Transfer to a plate and set aside.

Pour remaining 2 tablespoons of oil into the skillet and turn heat to medium-high. Add potato cubes, salt, paprika and black pepper. Cook, stirring occasionally, until potatoes are browned; about 10 minutes. Stir in the onions, green peppers and parsley and cook for another minute. Serve hot.

# Cajun Potato Soup

## Ingredients

2 tablespoons butter  
2 tablespoons olive oil  
1/2 onion, diced  
5 cloves garlic, minced  
2 pounds andouille sausage,  
sliced into rounds  
6 russet potatoes, peeled and cut  
into bite-sized pieces  
3 cups chicken broth  
2 cups milk  
1 3/4 cups heavy cream  
2 teaspoons Italian seasoning  
1 bunch fresh spinach, chopped  
1/4 cup grated Parmesan cheese

## Directions

Heat the butter and oil together in a large stock pot over medium heat. Cook the onion and garlic in the butter and oil until the onions are translucent, about 5 minutes. Add the sausage slices; cook and stir another 5 minutes. Stir in the potatoes; cook and stir 15 minutes. Pour in the chicken broth, milk, heavy cream, and Italian seasoning. Bring to a simmer and cook 10 to 12 minutes until the potatoes are tender. Mix in the spinach. Remove from heat. Top with Parmesan cheese.

# Sweet Potato and Curried Red Lentil Pizza

## Ingredients

3/4 cup dry red lentils  
1 1/2 cups water  
1 tablespoon olive oil  
2 cloves garlic, minced  
1 small onion, chopped  
1/2 small eggplant, diced  
1 (1 pound) sweet potato, cubed  
1 (14.5 ounce) can Italian-style diced tomatoes, undrained  
1 teaspoon ground ginger  
1 1/2 teaspoons curry powder  
1 tablespoon ground cumin  
salt and pepper to taste  
1 (12 inch) thin prebaked whole wheat pizza crust  
1/4 cup grated Romano cheese

## Directions

Combine the lentils and water in a small saucepan. Bring to a boil, then cover and simmer over low heat for about 20 minutes, or until tender. Drain, and set aside.

Preheat the oven to 375 degrees F (190 degrees C). Spray a pizza pan with non-stick cooking spray.

Heat oil in a skillet over medium heat. Stir in garlic and onions; cook until soft and slightly browned. Stir in eggplant and sweet potato. Pour in about 1/2 cup of liquid from canned tomatoes. Simmer until juices are absorbed.

Stir in tomatoes, ginger, curry powder, cumin, salt, and pepper; simmer until sweet potato begins to soften, about 15 to 20 minutes. (If juices cook off before potatoes are fully cooked, stir in a small amount of water, and cover.)

Place pizza crust on pizza pan. Spread the lentils evenly across the surface of the crust out to the edges. Spread sweet potato mixture evenly on top, and sprinkle with cheese.

Bake in a preheated oven until the edges are browned, about 10 to 13 minutes.

# Herbed Potatoes with Sauce

## Ingredients

1 (14.5 ounce) can vegetable broth  
1/4 teaspoon dried thyme  
1 teaspoon dried parsley  
7 potatoes, quartered  
1 tablespoon cornstarch  
2 tablespoons water

## Directions

In a medium pot over medium-high heat combine vegetable broth, thyme, parsley and potatoes. Bring to a boil and reduce heat to low. Cook, covered, for about 10 to 20 minutes, or until potatoes are tender; drain, reserving broth.

In a small bowl combine cornstarch and water; add to broth and cook, stirring constantly, over medium heat until mixture thickens into a sauce. Serve sauce over potatoes.

# Heavenly Potatoes and Ham

## Ingredients

5 pounds red potatoes, quartered  
1 (16 ounce) container sour cream  
1/2 cup butter  
1 (10.75 ounce) can condensed  
cream of chicken soup  
2 cups shredded Cheddar cheese  
1/4 cup chopped green onion  
2 cups cooked, chopped ham  
salt and pepper to taste  
1 1/2 cups Parmesan cheese  
flavored bread crumbs  
1/4 cup melted butter

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

Place potatoes in a large pot of water, and bring to a boil. Boil until slightly tender, about 12 minutes. Drain, and transfer to a large bowl.

Mix sour cream, butter, cream of chicken soup, Cheddar cheese, green onions, ham, salt and pepper with the potatoes. Spread mixture in the prepared baking dish. Sprinkle with bread crumbs, and drizzle with butter.

Bake 30 minutes in the preheated oven.

# Mashed Potato Layer Bake

## Ingredients

4 large white potatoes, peeled, chopped and cooked  
2 large sweet potatoes, peeled, chopped and cooked  
1 (8 ounce) tub PHILADELPHIA Chive & Onion Cream Cheese Spread, divided  
1/2 cup BREAKSTONE'S or KNUDSEN Sour Cream, divided  
1/4 teaspoon salt  
1/4 teaspoon black pepper  
1/4 cup KRAFT Shredded or 100% Grated Parmesan Cheese, divided  
1/4 cup KRAFT Shredded Cheddar Cheese, divided

## Directions

Preheat oven to 375 degrees F. Place potatoes in separate bowls. Add half each of the cream cheese and sour cream to each bowl; season with salt and pepper. Mash with potato masher or fork until creamy.

Stir half of the Parmesan cheese into white potatoes. Stir half of the Cheddar cheese into sweet potatoes. Alternately layer half each of the white potato and sweet potato mixture in 2-qt. clear glass casserole. Repeat layers.

Bake 15 min. Sprinkle with remaining cheeses; bake 5 more min. or until cheeses are melted.

# Golden Au Gratin Potatoes

## Ingredients

1 (10.75 ounce) can condensed cream of chicken soup, undiluted  
1 cup sour cream  
3/4 cup butter or margarine, melted, divided  
3 tablespoons dried minced onion  
1/2 teaspoon salt  
1 (32 ounce) package frozen Southern-style hash brown potatoes, thawed  
2 1/2 cups shredded Cheddar cheese  
2 1/2 cups crushed cornflakes

## Directions

In a large bowl, combine soup, sour cream, 1/2 cup butter, onion and salt. Stir in potatoes and cheese. Transfer to a greased 13-in. x 9-in. x 2-in. baking dish. Toss cornflakes and remaining butter; sprinkle over potatoes. Bake, uncovered, at 350 degrees F for 50-60 minutes or until heated through.



# Ken's Sweet Potatoes

## Ingredients

8 medium sweet potatoes  
1 1/4 cups packed brown sugar  
1/2 cup apple juice  
1/2 cup water  
1/2 cup raisins  
1/4 cup butter or margarine

## Directions

Cook and peel potatoes; allow to cool. Slice and place in a grease 2 -1/2-qt. baking dish. In a small saucepan, combine remaining ingredients; bring to a boil, stirring frequently. Pour over the potatoes. Bake, uncovered, at 350 degrees F for 45 minutes, basting occasionally.

# Sweet Potatoes Supreme with Corn Bread

## Ingredients

3 large yellow-fleshed sweet potatoes, peeled and sliced  
3 large orange-fleshed sweet potatoes, peeled and sliced  
4 cornbread muffins  
1 (15 ounce) can canned mashed sweet potatoes  
1 cup (packed) dark brown sugar  
1/2 cup butter, softened  
1 (13.5 ounce) can coconut milk  
1 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg  
1/4 teaspoon ground cloves  
1/4 cup cream  
2 eggs  
1/2 teaspoon ground cinnamon  
1 pinch salt  
1/2 (8 ounce) can almond paste  
2 cups mini marshmallows

## Directions

Place the sweet potatoes in a large pot, and fill with enough water to cover. Bring to a boil over medium-high heat. Cover, and cook until potatoes can be pierced with a fork, about 20 minutes. Drain, and set aside to cool.

Preheat your oven's broiler.

Lightly grease 9x13 inch baking dish. Slice corn muffins into 1/2 inch rounds, trimming away tops and bottoms. Reserve trimmed pieces. Arrange corn muffin slices over the bottom of prepared baking dish. Place muffins under preheated broiler until toasted, about 2 minutes.

Mix the canned mashed sweet potatoes, brown sugar, butter, and 1 cup coconut milk together in a bowl until smooth. Stir in 1 teaspoon cinnamon, nutmeg, and cloves.

In another bowl, whisk the eggs with the remaining coconut milk, 1/2 teaspoon cinnamon, and salt until smooth.

Place a sheet of plastic wrap on a clean surface. Place 1/2 can of almond paste on the wrap, cover with another sheet of plastic wrap, and roll out the almond paste into a thin sheet, about 1/8 inch thick. Use fingers, or patch pieces of almond paste to shape the sheet into the size of baking dish.

Preheat oven to 350 degrees F (175 degrees C).

Assemble the casserole by pouring the egg mixture over the corn muffins in the prepared baking dish. Cover with the sheet of almond paste, trimming to fit the dish. Alternating colors, place a layer of sweet potatoes over the almond sheet. Spoon or brush 1/3 of the brown sugar mixture over the sweet potatoes. Repeat, arranging two more layers of sweet potatoes, ending with 1/3 of the brown sugar mixture. Set aside any extra sweet potatoes for another use.

Bake casserole in preheated oven 20 minutes. Remove from oven. Sprinkle reserved corn muffin trimmings and marshmallows over the top. Return to oven, and bake until top is browned, about 20 minutes more. Cool 5 to 10 minutes before serving.

# Baked Sweet Potatoes with Raisins and Pecans

## Ingredients

5 sweet potatoes, peeled and cubed  
1 ounce raisins  
1 ounce chopped pecans  
1/4 cup butter, melted  
1/2 cup maple syrup  
1/2 cup water

## Directions

Preheat oven to 400 degrees F (200 degrees C).

Spread sweet potatoes in a single layer in a 9x13 inch baking dish. Sprinkle with raisins and chopped pecans.

In a small bowl, mix the butter, syrup and water. Pour the mixture over potatoes.

Cover the baking dish with aluminum foil. Bake in the preheated oven 50 to 60 minutes, until sweet potatoes are tender.

# Potato Nachos

## Ingredients

8 medium red potatoes  
1 (1 ounce) package ranch salad dressing mix  
1 (12 ounce) jar pickled jalapeno pepper slices, drained  
2 cups shredded Cheddar cheese  
2 cups shredded Monterey Jack cheese  
2 cups sour cream  
6 green onions, chopped

## Directions

Place potatoes in a saucepan and cover with water. Bring to a boil. Reduce heat; cover and cook for 15-20 minutes or just until tender. Drain; cool slightly.

Cut potatoes into 1/4-in.-thick slices. Place in a single layer in three greased 15-in. x 10-in. x 1-in. baking pans. Top each with salad dressing mix, a jalapeno slice, cheddar cheese and Monterey Jack cheese. Bake, uncovered, at 350 degrees F for 10-12 minutes or until cheese is melted. Top with sour cream and green onions.

# Sausage Potato Casserole

## Ingredients

1 pound bulk pork sausage  
1 (10.75 ounce) can condensed  
cream of mushroom soup,  
undiluted  
3/4 cup milk  
1/4 cup chopped onion  
1/2 teaspoon salt  
1/4 teaspoon pepper  
3 cups thinly sliced peeled  
potatoes  
1 cup shredded Cheddar cheese

## Directions

In a large skillet, cook sausage over medium heat until no longer pink; drain. In a bowl, combine the soup, milk, onion, salt and pepper. In an ungreased 11-in. x 7-in. x 2-in. baking dish, layer half the potatoes, soup mixture and sausage; repeat layers.

Cover and bake at 350 degrees F for 1-1/2 hours or until the potatoes are tender. Uncover and sprinkle with cheese. Bake 5 minutes longer or until cheese is melted.

# Creamy Cheesy Mashed Potatoes

## Ingredients

2 pounds potatoes  
3/4 cup NESTLE® CARNATION®  
Evaporated Milk  
1/4 cup butter or margarine  
1 cup shredded Cheddar cheese  
salt and ground black pepper to  
taste

## Directions

PLACE potatoes in large saucepan. Cover with water; bring to a boil. Cook over medium-high heat for 15 to 20 minutes or until tender; drain.

RETURN potatoes to saucepan; add evaporated milk and butter. Beat with hand-held mixer until smooth. Stir in cheese. Season with salt and pepper.

# Special Potato Salad

## Ingredients

2 1/2 pounds red potatoes  
2 tablespoons red wine vinegar  
1 tablespoon olive or vegetable oil  
1 tablespoon Dijon mustard  
1/2 teaspoon dried basil  
1/2 teaspoon pepper  
1/4 teaspoon salt  
1/2 cup plain yogurt  
1/4 cup sour cream  
1 teaspoon garlic salt  
3/4 cup chopped red onion  
1/2 cup diced celery  
4 bacon strips, cooked and crumbled  
2 hard-cooked eggs, chopped

## Directions

In a saucepan, cook potatoes in boiling salted water until tender. Meanwhile, in a large bowl, combine vinegar, oil, mustard, basil, pepper and salt; mix well. Drain potatoes; cut into 1-inch chunks and add to vinegar and oil mixture while still warm. Toss to coat; cool completely. In another bowl, combine yogurt, sour cream and garlic salt. Add onion, celery, bacon and eggs; mix well. Add to potato mixture; toss gently. Cover and chill for several hours.

# Double-Crust Potato Pie

## Ingredients

4 cups sliced peeled potatoes  
1 cup chicken broth  
1 medium onion, diced  
1 tablespoon butter or margarine  
3/4 teaspoon salt  
1/4 teaspoon pepper  
1 Pastry for double-crust pie (9 inches)  
1 teaspoon milk

## Directions

In a large saucepan, combine the potatoes, broth, onion, butter, salt and pepper. Cook, uncovered, over low heat until potatoes are crisp-tender and broth is absorbed, about 20 minutes; drain.

Line a 9-in. pie plate with the bottom pastry. Spoon potato mixture into the crust. Roll out remaining pastry to fit top of pie. Trim, seal and flute edges; cut vents in top. Brush with milk. Bake at 425 degrees F for 30-35 minutes or until golden brown. Serve warm.



# Momma's Potatoes

## Ingredients

8 Yukon Gold potatoes, quartered  
1 tablespoon dried rosemary  
1/4 cup olive oil  
salt and pepper to taste

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, combine the potatoes, rosemary, oil, salt and pepper. Toss well to coat.

Spread evenly onto cookie sheet and bake in preheated oven for 30 minutes.

# Mashed Sweet Potatoes

## Ingredients

6 sweet potatoes, peeled and cubed

3/4 cup milk

1/2 cup butter

3/4 cup maple syrup

## Directions

Bring a large pot of salted water to a boil. Add potatoes and cook until tender, 20 to 30 minutes.

With an electric mixer on low, blend potatoes, slowly adding milk, about 1/2 a cup at a time. Use more or less to achieve desired texture. Add butter and maple syrup, to taste. Blend until smooth. Serve warm.

# Louisiana Sweet Potato Pancakes

## Ingredients

3/4 pound sweet potatoes  
1 1/2 cups all-purpose flour  
3 1/2 teaspoons baking powder  
1 teaspoon salt  
1/2 teaspoon ground nutmeg  
2 eggs, beaten  
1 1/2 cups milk  
1/4 cup butter, melted

## Directions

Place sweet potatoes in a medium saucepan of boiling water, and cook until tender but firm, about 15 minutes. Drain, and immediately immerse in cold water to loosen skins. Drain, remove skins, chop, and mash.

In a medium bowl, sift together flour, baking powder, salt, and nutmeg. Mix mashed sweet potatoes, eggs, milk and butter in a separate medium bowl. Blend sweet potato mixture into the flour mixture to form a batter.

Preheat a lightly greased griddle over medium-high heat. Drop batter mixture onto the prepared griddle by heaping tablespoonfuls, and cook until golden brown, turning once with a spatula when the surface begins to bubble.

# Barbeque Potato Salad

## Ingredients

5 pounds unpeeled potatoes, cubed  
1 small red onion, diced  
6 hard-cooked eggs, peeled and finely diced  
1 1/2 cups mayonnaise  
1/2 cup barbeque sauce  
1/2 teaspoon garlic powder  
salt and ground black pepper to taste  
1 teaspoon paprika (optional)

## Directions

Place cubed potatoes into a large kettle and cover with water. Bring to a boil over medium-high heat, then reduce heat to medium-low, cover, and simmer until the potatoes are just tender, 15 to 20 minutes. Drain and spread the potatoes onto baking sheets in a single layer. Chill the potatoes in the refrigerator until cold, about 2 hours.

Mix the cooled potatoes, red onion, egg, mayonnaise, barbeque sauce, garlic powder, salt, and pepper in a large bowl. Sprinkle with paprika if desired.

# Broccoli Cheese New Potato Bake

## Ingredients

1 (10.75 ounce) can Campbell's®  
Condensed Broccoli Cheese Soup  
(Regular or 98% Fat Free)  
1/2 cup sour cream or yogurt  
1/4 teaspoon hot pepper sauce  
1 1/2 pounds small new potatoes,  
quartered  
2 medium onions, cut into wedges  
1/4 cup grated Parmesan cheese

## Directions

Stir the soup, sour cream and hot pepper sauce in a large bowl.  
Add the potatoes and onions and toss to coat.

Arrange the potato mixture in a 2-quart shallow baking dish.  
Sprinkle with the Parmesan cheese. Bake at 375 degrees F for 50  
minutes or until the potatoes are tender.

# Seasoned Fan Potatoes

## Ingredients

2 medium baking potatoes  
1 teaspoon Italian seasoning  
1/2 teaspoon salt  
1 tablespoon butter, melted  
2 tablespoons finely shredded Cheddar cheese  
1 tablespoon grated Parmesan cheese  
1 tablespoon minced fresh parsley

## Directions

With a sharp knife, slice potatoes thinly but not all the way through, leaving slices attached at the bottom. Fan potatoes slightly. Place in an ungreased 8-in. square baking dish. Sprinkle with Italian seasoning and salt. Drizzle with butter. Bake, uncovered, at 425 degrees F for 50 minutes. Sprinkle with cheeses and parsley; bake 10-15 minutes longer or until lightly browned.

# Moroccan Potato Bean Soup

## Ingredients

6 cups water  
1 (15 ounce) can kidney beans  
3 tablespoons olive oil  
2 onions, chopped  
2 potatoes, peeled and cubed  
3 tablespoons chicken bouillon powder  
1/2 teaspoon ground turmeric  
1/2 teaspoon ground black pepper  
1/2 teaspoon ground white pepper  
1/2 teaspoon cayenne pepper (optional)  
2 teaspoons curry powder  
2 tablespoons soy sauce  
1/2 cup whole milk  
1/2 cup half-and-half  
1/2 cup dry potato flakes  
1/4 cup chopped green onions

## Directions

In a medium-size cooking pot, add water and white kidney beans and bring to boil. Reduce heat and simmer for 15 minutes.

In a frying pan, saute onions in olive oil until lightly brown.

To cooking pot, add potatoes, sauteed onions, chicken soup base, turmeric, black pepper, white pepper, cayenne pepper, curry powder, and soy sauce, and cook until potatoes are tender.

Add whole milk and half and half cream and bring back to boil. Add instant potato flakes, stirring until well blended. Adjust seasonings to taste. Garnish with chopped chives or green onions.

# Sausage-Stuffed Potatoes

## Ingredients

2 baking potatoes  
1 (12 ounce) package bulk pork sausage  
1 tablespoon butter or margarine  
2 tablespoons grated Parmesan cheese  
Dash pepper  
1/4 cup shredded Cheddar cheese

## Directions

Scrub and pierce potatoes; bake at 400 degrees F for 1 hour or until tender. In a skillet, cook sausage over medium heat until no longer pink; drain. Cool potatoes slightly; cut in half lengthwise. Scoop out the pulp and place in a mixing bowl; add butter and mash. Stir in Parmesan cheese, pepper and sausage. Spoon into potato shells.

Place in an 11-in. x 7-in. x 2-in. baking dish. Bake, uncovered, at 350 degrees F for 20-25 minutes or until heated through. Sprinkle with cheddar cheese. Bake 5 minutes longer or until cheese is melted.



# Cream of Potato Soup I

## Ingredients

1 onion, chopped  
1/4 cup margarine  
5 baking potatoes, peeled and chopped  
8 cups chicken broth  
1 teaspoon salt  
1/2 teaspoon ground white pepper  
2 carrots, cut into 1 inch pieces  
4 stalks celery tops  
1 (12 fluid ounce) can evaporated milk

## Directions

In a stock pot, saute onion in butter until yellow and soft. Add chicken stock, carrots, celery tops and potatoes. Stir in salt and white pepper. Bring to a boil and then reduce heat and cook until vegetables are tender enough to easily pierce with a fork.

Remove carrots and celery tops and discard. Add evaporated milk and heat through.

Using a food processor or blender, puree soup in small batches. Return to stock pot and keep over low heat until ready to serve, making sure soup does not scorch if not serving immediately. Garnish with chives and serve.

# Creamed Peas and Potatoes

## Ingredients

4 medium red potatoes, cubed  
1 (10 ounce) package frozen peas  
1 teaspoon sugar  
2 tablespoons butter or margarine  
2 tablespoons all-purpose flour  
1/2 teaspoon salt  
1/4 teaspoon white pepper  
1 1/2 cups milk  
2 tablespoons minced fresh dill

## Directions

Place potatoes in a saucepan; cover with water and cook until tender.

Cook peas according to package directions, adding sugar.

Meanwhile, melt the butter in a saucepan; add flour, salt and pepper to form a paste. Gradually stir in milk. Bring to a boil; boil for 1 minute. Add dill; cook until thickened and bubbly. Drain potatoes and peas; place in a serving bowl. Pour sauce over and stir to coat. Serve immediately.

# Warm Sweet Potato Salad

## Ingredients

6 large sweet potatoes, peeled and diced  
4 large baking potatoes, peeled and diced  
1/2 cup mayonnaise  
1/4 cup Dijon mustard  
1/3 cup balsamic vinegar  
1 teaspoon ground turmeric  
1 tablespoon chopped chives  
salt and ground black pepper to taste  
2 slices crisply cooked bacon, crumbled  
2 green onions, finely chopped  
1 red onion, finely chopped

## Directions

Place the diced sweet potatoes and potatoes in a Dutch oven, cover with water, and bring to a boil. Boil until the potatoes are fork tender, but not mushy, about 20 minutes. Drain and cool the cooked potatoes slightly.

Meanwhile, mix together the mayonnaise, mustard, balsamic vinegar, turmeric, chives, salt and pepper in a large bowl. Add the bacon, green onions, red onion and cooked potatoes and toss to coat. Serve garnished with extra chives or green onion.

# Potato Soup with Spinach Dumplings

## Ingredients

2 cups peeled, cubed potatoes  
1/2 cup chopped onion  
1/2 cup chopped sweet red pepper  
2 tablespoons butter or margarine  
3 (14.5 ounce) cans chicken broth  
1 (10 ounce) package frozen chopped spinach, thawed  
1 cup seasoned dry bread crumbs  
1 egg white, lightly beaten  
Chopped fresh parsley

## Directions

In a large saucepan, combine potatoes, onion, red pepper, butter and chicken broth; bring to a boil. Reduce heat; cover and simmer about 10 minutes or until the potatoes are tender. Remove from the heat. In a small bowl, combine the spinach, bread crumbs and egg white; let stand for 15 minutes. Shape into 1-in. balls; add to soup. Return to a boil; reduce heat and simmer 10-15 minutes or until dumplings are firm. Sprinkle with parsley.

# Baked Potato Soup

## Ingredients

3 bacon strips, diced  
1 small onion, chopped  
1 clove garlic, minced  
3 tablespoons all-purpose flour  
1 teaspoon salt  
1 teaspoon dried basil  
1/2 teaspoon pepper  
3 cups chicken broth  
2 large baked potatoes, peeled  
and cubed  
1 cup half-and-half cream  
1/2 teaspoon hot pepper sauce  
Shredded Cheddar cheese  
Minced fresh parsley

## Directions

In a large saucepan, cook bacon until crisp. Drain, reserving 1 tablespoon drippings. Set bacon aside. Saute onion and garlic in the drippings until tender. Stir in flour, salt, basil and pepper; mix well. Gradually add broth. Bring to boil; boil and stir for 2 minutes. Add the potatoes, cream and hot pepper sauce; heat through but do not boil. Garnish with bacon, cheese and parsley.

# Broccoli Cheese Skillet Potatoes

## Ingredients

2 tablespoons butter  
1 small onion, sliced  
1 (10.75 ounce) can Campbell's®  
Condensed Broccoli Cheese Soup  
(Regular or 98% Fat Free)  
1/3 cup milk  
1/8 teaspoon ground black  
pepper  
1 1/4 pounds potatoes, cooked  
and sliced 1/4-inch thick  
Chopped fresh parsley for garnish

## Directions

Heat the butter in a 10-inch skillet over medium heat. Add the onion and cook until it's tender.

Stir the soup, milk, pepper and potatoes in the skillet and heat through. Sprinkle with parsley.

# Bella's Rosemary Red Potatoes

## Ingredients

6 red potatoes, scrubbed and cut into wedges  
3 tablespoons butter, melted  
3 tablespoons vegetable oil  
1 tablespoon chopped fresh rosemary  
salt and pepper to taste

## Directions

Preheat oven to 375 degrees F (190 degrees C).

Mix together melted butter and oil, then pour into a 9x13 inch baking dish. Place the potatoes into the dish, and stir until coated. Sprinkle with rosemary, salt, and pepper. Cover with aluminum foil.

Bake in the preheated oven for 30 minutes, or until the potatoes are tender. Stir the potatoes occasionally to ensure even cooking.

# Bacon, Potato, and Egg Taco Ole

## Ingredients

8 bacon strips  
8 eggs  
1/3 cup milk  
3 tablespoons water  
salt and pepper to taste  
1/3 cup diced onion  
2 large potatoes, peeled and chopped  
1 tablespoon butter  
4 corn or flour tortilla

## Directions

Place bacon in a skillet. Cook over medium high heat until evenly brown. Keeping drippings in the skillet, remove the bacon and drain on paper towels. Crumble the bacon.

While the bacon is cooking, mix the eggs, milk, water, salt, and pepper in a bowl until combined.

Add potatoes to the bacon drippings and cook until semi-soft. Stir in the onions. Cook and stir for 1 minute. Pour the egg mixture into the skillet. Stir in the crumbled bacon and the butter. Cook until the eggs set to your desired firmness. Spoon mixture into tortillas and serve.



# Sliced Potatoes with Bacon and Parsley

## Ingredients

4 pounds small Yukon Gold potatoes, peeled and sliced  
1 tablespoon coarse salt  
1/2 cup apple cider vinegar  
1 tablespoon white sugar  
2 teaspoons coarse salt  
1 pound bacon, cut into 1/2 inch pieces  
1 cup diced onion  
2 cups beef broth  
1/2 cup chopped fresh parsley

## Directions

Place potatoes in a large pot with enough water to cover by several inches. Bring to a boil over high heat, add 1 tablespoon salt, and reduce to a gentle boil. Cook until potatoes are just tender when pierced with a knife. Do not overcook. Drain, cool, and transfer to a bowl.

While the potatoes cook, combine the vinegar, sugar, and remaining salt in a small saucepan and place over medium heat until sugar is dissolved. Drizzle over the potatoes, and gently toss to coat.

Saute bacon in a large skillet placed over medium-low heat, stirring frequently until browned and crisp. Remove with a slotted spoon; drain on paper towels. Drain excess fat from skillet, leaving a thin coat of bacon grease in skillet.

Saute onions in skillet with the reserved bacon grease until translucent but not browned. Pour in the beef broth and bring to a boil over high heat. Reduce heat to a simmer and cook until reduced by half; about 20 minutes. Pour the broth mixture over the potatoes, and sprinkle with the bacon and chopped parsley. Gently stir, and serve immediately.

# Potato Casserole IV

## Ingredients

1 (2 pound) package hash brown potatoes  
1 small onion, finely chopped  
2 cups cubed Cheddar cheese  
1 cup sour cream  
1 teaspoon salt  
1 (10.75 ounce) can condensed cream of chicken soup  
1 (10.75 ounce) can condensed cream of mushroom soup  
1/2 cup melted margarine  
2 cups cornflakes cereal

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl mix together the frozen hash browns, onion, cheddar cheese, sour cream and salt. In a small bowl, stir the chicken and mushroom soups together. Pour the soups over the hash brown mixture and stir together. Transfer to a 9x13 inch baking dish.

Mix the melted margarine and cornflakes together and pour over the top of the casserole.

Bake in a preheated 350 degrees F (175 degrees C) oven for 45 minutes. Bake for an additional 15 minutes if you'd like the casserole more browned.

# Crispy Potato Wedges

## Ingredients

4 medium baking potatoes  
1 tablespoon canola oil  
1/4 teaspoon garlic powder  
1/4 teaspoon salt  
1/4 teaspoon pepper

## Directions

Cut each potato into 12 wedges; place in a large bowl. Add the remaining ingredients; toss to coat. Arrange in a single layer in a 15-in. x 10-in. x 1-in. baking pan coated with nonstick cooking spray. Bake at 425 degrees F for 20 minutes. Turn; bake 25-30 minutes longer or until crisp.

# Cheese and Bacon Potato Rounds

## Ingredients

4 baking potatoes, cut into 1/2 inch slices  
1/4 cup melted butter  
8 slices bacon - cooked and crumbled  
8 ounces shredded Cheddar cheese  
1/2 cup chopped green onions

## Directions

Preheat oven to 400 degrees F (200 degrees C).

Brush both side of potato slices with butter; place them on an ungreased cookie sheet. Bake in the preheated 400 degrees F (200 degrees C) oven for 30 to 40 minutes or until lightly browned on both sides, turning once.

When potatoes are ready, top with bacon, cheese, and green onion; continue baking until the cheese has melted

# Cilantro and Garlic Potatoes

## Ingredients

1 quart oil for frying, or as needed  
4 large potatoes, cubed  
1 teaspoon vegetable oil  
2 cups chopped fresh cilantro  
4 cloves garlic, minced  
1/2 teaspoon cumin  
1 tablespoon fresh lemon juice  
salt to taste

## Directions

Heat the oil in a deep-fryer to 375 degrees F (190 degrees C). When the oil is hot, add potatoes, and cook until golden brown, about 8 minutes. Drain on paper towels.

Meanwhile, heat the oil in a large skillet over medium heat. Add the cilantro and garlic; cook and stir for about 5 minutes. After draining the potatoes, add them to the skillet along with the cumin, lemon juice and salt. Stir to coat the potatoes, and serve.

# Roasted Garlic Mashed Potatoes

## Ingredients

6 cloves garlic, peeled  
1/4 cup olive oil  
7 baking potatoes, peeled and cubed  
1/2 cup milk  
1/4 cup grated Parmesan cheese  
2 tablespoons butter  
1/2 teaspoon salt  
1/4 teaspoon ground black pepper

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Place garlic cloves in a small baking dish. Drizzle with olive oil, cover, and bake 45 minutes, or until golden brown.

Bring a large pot of lightly salted water to boil. Add potatoes, and cook until tender but firm. Drain, and transfer to a large mixing bowl.

Place roasted garlic, milk, Parmesan cheese, and butter into the bowl with the potatoes. Season with salt and pepper. Beat to desired consistency with an electric mixer.

# Mashed Potato Timbales

## Ingredients

2 1/2 pounds potatoes, peeled and cubed  
1 tablespoon butter or stick margarine  
1 tablespoon grated onion  
8 ounces reduced-fat ricotta cheese  
1 cup reduced-fat sour cream  
1 teaspoon salt  
1 teaspoon garlic powder  
1/2 teaspoon dried rosemary, crushed  
1/4 teaspoon pepper  
2 egg whites  
2 tablespoons dry bread crumbs

## Directions

Place potatoes in a saucepan and cover with water; bring to a boil. Reduce heat; cover and cook for 20-25 minutes or until tender. Drain. Mash potatoes with butter and onion until small lumps of potato remain; set aside. In a mixing bowl, beat ricotta cheese, sour cream, salt, garlic powder, rosemary and pepper until smooth. In a small bowl, beat egg whites until frothy; fold into cheese mixture. Fold into potato mixture.

Generously coat muffin cups with nonstick spray; evenly sprinkle muffin cups with bread crumbs. Fill with potato mixture; smooth tops. Bake, uncovered, at 425 degrees F for 27-30 minutes or until edges of potatoes are lightly browned. Cool for 15 minutes. Loosen timbales from sides of muffins cups; invert onto a baking sheet to remove.

# Reva's Potato Cheese Soup

## Ingredients

4 cups diced potatoes  
1 cup chopped celery  
1/4 cup chopped parsnip  
1 cup chopped onion  
1 cup chopped carrot  
1 quart chicken broth  
1/4 teaspoon dried marjoram  
1/2 teaspoon salt  
ground black pepper to taste  
1/2 pound Cheddar cheese,  
cubed

## Directions

In a large pot over medium heat, combine potatoes, celery, parsnips, onion, carrots and broth. Stir in marjoram, salt and pepper and simmer until vegetables are tender, about 20 minutes.

Puree in batches in a blender or food processor or using an immersion blender. Return to pan, adjust seasonings, and bring to a boil. Stir in cheese until just melted. Remove from heat and serve.



# Fancy Potatoes

## Ingredients

5 large potatoes  
1 cup sour cream  
2 (8 ounce) packages cream  
cheese  
1 pinch garlic salt  
2 cups shredded Cheddar cheese

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Place potatoes in a large pot of salted boiling water, bring water back to a boil. Cook until potatoes are tender, approximately 15 to 20 minutes. Drain well. Let cool.

When potatoes are cooled, cut them into small chunks. Using an electric blender, whip potatoes with sour cream, cream cheese and garlic salt. Place mixture in a 9x13 inch casserole dish. Sprinkle with Cheddar cheese.

Bake for 20 minutes. Serve hot.

# Rub Noodle Potato Soup

## Ingredients

4 potatoes, peeled and diced  
8 cups water to cover  
1 onion, finely diced  
1/4 teaspoon celery salt  
1 teaspoon salt  
1/2 teaspoon ground black pepper  
1 cup all-purpose flour  
1 egg

## Directions

Place potatoes, onion, water, celery salt, salt, and pepper in Dutch oven and bring to boil. Reduce heat and let simmer till potatoes are fork tender.

Meanwhile, mix rub noodles. Place flour in small bowl, break egg over flour, and mix with fingertips, rubbing mixture together until all flour is absorbed and small lumps form.

Drop the dough mixture slowly into boiling potatoes, stirring constantly, and reduce heat. Let simmer 20 minutes, stirring frequently. Add additional salt and pepper to taste.

# Sweet Potato Pie V

## Ingredients

3 cups cooked and mashed sweet potatoes  
1 cup butter  
3 cups white sugar  
4 egg yolks  
1 cup half-and-half cream  
1 teaspoon vanilla extract  
1/4 teaspoon ground nutmeg  
1 (9 inch) pie shell

## Directions

Preheat oven to 400 degrees F (200 degrees C).

In a large bowl, combine the sweet potatoes and melted butter. Stir in sugar. Beat in the eggs one at a time. Stir in half-and-half and vanilla. Pour into pie shell and sprinkle top with ground nutmeg.

Bake 10 minutes at 400 degrees F (200 degrees C), then reduce oven temperature to 375 degrees F (190 degrees C), and bake 35 minutes more.

# Gourmet Sweet Potato Classic

## Ingredients

5 sweet potatoes  
1/4 teaspoon salt  
1/4 cup butter  
2 eggs  
1 teaspoon vanilla extract  
1/2 teaspoon ground cinnamon  
1/2 cup white sugar  
2 tablespoons heavy cream  
1/4 cup butter, softened  
3 tablespoons all-purpose flour  
3/4 cup packed light brown sugar  
1/2 cup chopped pecans

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

Bake sweet potatoes 35 minutes in the preheated oven, or until they begin to soften. Cool slightly, peel, and mash.

In a large bowl, mix the mashed sweet potatoes, salt, 1/4 cup butter, eggs, vanilla extract, cinnamon, sugar, and heavy cream. Transfer to the prepared baking dish.

In a medium bowl, combine 1/4 cup butter, flour, brown sugar, and chopped pecans. Mix with a pastry blender or your fingers to the consistency of course meal. Sprinkle over the sweet potato mixture.

Bake 30 minutes in the preheated oven, until topping is crisp and lightly browned.

# Garlic Red Potatoes

## Ingredients

2 pounds red potatoes, quartered  
1/4 cup butter, melted  
2 teaspoons minced garlic  
1 teaspoon salt  
1 lemon, juiced  
1 tablespoon grated Parmesan  
cheese

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Place potatoes in an 8x8 inch baking dish.

In a small bowl combine melted butter, garlic, salt and lemon juice; pour over potatoes and stir to coat. Sprinkle Parmesan cheese over potatoes.

Bake, covered, in preheated oven for 30 minutes. Uncover and bake an additional 10 minutes, or until golden brown.

# California Potato Salad

## Ingredients

4 potatoes, peeled and cubed  
4 eggs  
1 (14 ounce) can artichoke hearts,  
drained and chopped  
4 cloves garlic, minced  
1/2 cup shaved fresh Parmesan  
cheese  
1/2 cup herb seasoned croutons  
1 tablespoon Dijon mustard  
2 tablespoons rice vinegar, or to  
taste  
3 tablespoons mayonnaise, or as  
needed

## Directions

Place the potatoes into a large pot and cover with salted water. Bring to a boil; reduce heat to medium-low, cover, and simmer until tender, about 15 minutes. Drain and allow to steam dry for a minute or two. Allow to cool.

Place the eggs into a saucepan in a single layer and fill with water to cover the eggs by 1 inch. Cover the saucepan and bring the water to a boil. Once the water is boiling, remove from the heat and let the eggs stand in the hot water for 15 minutes. Pour out the hot water and cool the eggs under cold running water in the sink. Peel once cold. Dice the eggs.

In a salad bowl, lightly toss the potatoes, eggs, artichoke hearts, garlic, Parmesan cheese, croutons, Dijon mustard, rice vinegar, and mayonnaise until all ingredients are coated with dressing.

# Garlic Mashed Potatoes Secret Recipe

## Ingredients

50 pounds unpeeled red potatoes, quartered  
8 pounds butter, room temperature  
3 pounds Romano cheese, grated  
3 cups chopped garlic  
1/2 cup salt  
1/2 cup dried oregano

## Directions

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 45 minutes; drain. Stir in butter, cheese, garlic, salt and oregano. Mash with a potato masher or with an electric mixer.

# Twice-Baked Potatoes Supreme

## Ingredients

8 large baking potatoes  
1/4 cup butter or margarine,  
softened  
1/2 teaspoon garlic powder  
1/2 teaspoon salt  
1/2 teaspoon dried oregano  
1/4 teaspoon cayenne pepper  
1/8 teaspoon celery salt  
1/3 cup milk  
grated Parmesan cheese  
Paprika

## Directions

Pierce the potatoes with a fork. Bake at 400 degrees F for 60-70 minutes or until tender. Cut potatoes in half lengthwise; scoop out pulp, leaving a thin shell. Set shells aside. In a large bowl, mash pulp; add butter, garlic powder, salt, oregano, cayenne, celery salt and enough milk to make a smooth filling. Stuff or pipe into shells; place in two greased 13-in. x 9-in. x 2-in. baking pans. Sprinkle with Parmesan cheese and paprika if desired. Bake, uncovered, at 350 degrees F for 20-25 minutes or until heated through.



# Garlic Mashed Potatoes

## Ingredients

2 (14 ounce) cans Swanson®  
Seasoned Chicken Broth with  
Roasted Garlic  
5 large potatoes, cut into 1-inch  
pieces  
Generous dash ground black  
pepper

## Directions

Place broth and potatoes in saucepan. Heat to a boil. Cover and cook over medium heat 10 minutes or until tender. Drain, reserving broth.

Mash potatoes with 1 1/4 cups broth and black pepper. Add additional broth, if needed, until desired consistency.

# Potato Beef Croquettes

## Ingredients

2 eggs  
1 pound ground beef, cooked and drained  
2 cups cold mashed potatoes (prepared with milk and butter)  
1 medium onion, chopped  
1/2 teaspoon salt  
1/4 teaspoon pepper  
1 cup crushed saltines  
vegetable oil for frying

## Directions

In a large bowl, beat 1 egg. Add the beef, potatoes, onion, salt and pepper; mix well. Shape into 12 balls. Beat remaining egg; dip balls into egg, then roll in the cracker crumbs. Shape each ball into a cone. In a Dutch oven or deep-fat fryer, heat 2 in. of oil to 375 degrees F. Fry croquettes, four at a time, for 2 minutes or until golden brown, turning occasionally. Drain on paper towels.

# Kielbasa and Potato Bake

## Ingredients

1 (10.75 ounce) can condensed cream of mushroom soup  
2 cups milk  
1 tablespoon minced garlic  
1 teaspoon salt  
1/2 teaspoon ground black pepper  
1 pound kielbasa sausage, sliced thin  
4 large russet potatoes, peeled and cubed

## Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large mixing bowl, mix together soup, milk, garlic, salt, and pepper. Stir in potatoes and kielbasa. Spoon into a 7x11 inch casserole dish.

Place casserole on a baking sheet, and bake in the preheated oven for 90 minutes, or until potatoes are tender.

# Potato and Shiitake Mushroom Gratin

## Ingredients

6 tablespoons butter  
1 1/2 pounds mushrooms,  
chopped  
1 1/2 pounds fresh shiitake  
mushrooms, stemmed and  
coarsely chopped  
3 tablespoons minced garlic  
2 teaspoons dried thyme  
1 teaspoon dried rosemary,  
crushed  
salt to taste  
ground black pepper to taste  
2 cups chicken broth  
3 pounds baking potatoes,  
scrubbed  
2 cups Parmesan cheese  
2 cups heavy cream  
1 1/4 teaspoons salt  
1 teaspoon ground black pepper  
2 cups half-and-half cream

## Directions

Melt butter or margarine in a large pot over high heat. Add all mushrooms, and saute; until liquid evaporates, about 10 minutes. Add garlic, thyme, and rosemary; saute; 1 minute. Add chicken broth. Simmer until liquid evaporates, stirring often, about 18 minutes. Season with salt and pepper. Cool.

Position 1 rack in middle of the oven, and another rack in bottom third of oven. Preheat to 375 degrees F (190 degrees C). Butter a 13x9x2 inch baking dish.

Peel potatoes, and cut into 1/8 inch slices. Arrange 1/3 of the potatoes in prepared dish, overlapping slightly. Top potatoes with half of the mushroom mixture. Sprinkle 1/3 of the cheese over mushrooms. Repeat layering 1/3 of the potatoes, remaining mushroom mixture, and 1/3 of the cheese. Arrange remaining potatoes atop cheese.

Whisk half and half, cream, 1 1/4 teaspoon salt, and 1 teaspoon pepper in a large bowl to blend. Pour mixture over potatoes. Cover loosely with foil.

Place baking dish on middle rack in oven, and a baking sheet on the bottom rack. Bake until potatoes are tender and liquid thickens, about 1 hour and 15 minutes. Uncover. Using metal spatula, press on potatoes to submerge. Sprinkle remaining cheese over potatoes. Bake until cheese melts and gratin is golden at edges, about 15 minutes longer. Let stand 10 minutes.

# German Leek and Potato Soup

## Ingredients

1 cup chopped onion  
1/2 cup butter  
1 cup chopped leeks  
8 potatoes, peeled and sliced  
6 cups water  
1/2 teaspoon fresh thyme  
1 ham bone  
1 cup heavy cream  
salt and pepper to taste

## Directions

In a large pot over medium heat, cook onions in butter until translucent. Stir in leeks, potatoes, water, thyme and the ham bone. Bring to a boil, then reduce heat, cover and simmer until potatoes are tender, 20 to 30 minutes.

Remove ham bone and puree soup with a blender or food processor. Return to pot, stir in cream, salt and pepper, heat through and serve.

# Potato Filling

## Ingredients

2 1/4 pounds potatoes, peeled  
and chopped  
4 slices white bread, torn into  
pieces  
1/2 cup diced onion  
1/2 cup diced celery  
salt and pepper to taste

## Directions

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain and mash.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 2 quart casserole dish.

In a large bowl, mix together the potatoes, white bread, onion, celery, salt and pepper.

Pour into prepared casserole dish and bake at 350 degrees F (175 degrees C) for 1 hour.

# Minty Potatoes

## Ingredients

5 (10 ounce) russet potatoes  
1 tablespoon vegetable oil  
1 large red onion, chopped  
1/2 cup raisins, soaked in hot water and drained  
3 green chile peppers, chopped  
1/2 teaspoon asafoetida powder  
2 teaspoons ginger garlic paste  
1 teaspoon cumin seeds  
2 teaspoons fennel seeds  
2 teaspoons lemon juice, or to taste  
1 teaspoon ground black pepper  
1/2 bunch fresh mint leaves  
1/4 cup fresh cilantro, chopped

## Directions

Place the potatoes in a large pot and fill with enough water to cover. Bring to a boil and cook until the potatoes are tender, 20 to 25 minutes. Drain, cool, peel and cube. Set aside.

Heat oil in a large skillet over medium heat. Add the onion, raisins and chile peppers and season with asafoetida powder, ginger garlic paste, cumin seeds and fennel seeds. Cook and stir until onions are tender and golden brown.

Add the potatoes to the skillet along with whole mint leaves. Cook and stir until potatoes are glazed with the spices. Stir in lemon juice and season with salt and pepper. Garnish with cilantro leaves.

# Yukon Gold Mashed Potatoes with Roasted

## Ingredients

6 tablespoons minced shallots  
2 teaspoons olive oil  
1/2 cup low fat, low sodium  
chicken broth  
2 teaspoons minced fresh thyme  
ground black pepper to taste  
salt to taste  
3 small Yukon Gold potatoes  
1/2 cup evaporated skim milk

## Directions

Preheat oven to 400 degrees F (200 degrees C).

Place the shallots, oil, broth, thyme, pepper and salt in a small casserole dish. Cover and roast until the shallots are very soft and brown, about 45 minutes. Remove the casserole from the oven.

Cook the potatoes in a large pot of boiling water until soft, about 20 minutes. Drain and place the potatoes back in the pot over low heat to dry.

Heat the milk over medium low heat. Add it to the potatoes and beat with a mixer. Add the roasted shallots and beat again until potatoes are smooth.



# Fried Sweet Potatoes

## Ingredients

6 sweet potatoes, peeled  
1/2 cup butter  
2 cups packed light brown sugar

## Directions

Bring a large pot of water to a boil. Add peeled sweet potatoes, and boil for about 4 minutes. Remove from water, and cut into 1/2 inch slices.

Melt butter in a large frying pan over medium heat. Stir in brown sugar until dissolved, adding more butter if necessary. Add sweet potatoes, and fry until golden brown and fork tender, turning occasionally. Serve hot.

# Sweet Potato Slaw

## Ingredients

1/2 cup mayonnaise  
1/2 cup sour cream  
2 tablespoons honey  
2 tablespoons lemon juice  
1 teaspoon grated lemon peel  
1/2 teaspoon salt  
1/4 teaspoon pepper  
3 cups peeled, shredded sweet potato  
1 medium apple, peeled and chopped  
1 (8 ounce) can pineapple tidbits, drained  
1/2 cup chopped pecans

## Directions

In a bowl, combine the first seven ingredients; blend until smooth. In a large bowl, combine potatoes, apple, pineapple and pecans. Add dressing and toss to coat. Cover and refrigerate for at least 1 hour.

# Sweet Potato Chicken Casserole

## Ingredients

1 tablespoon olive oil  
1 large onion, finely chopped  
1 clove garlic, chopped  
2 pounds sweet potatoes, peeled and diced  
2 carrots, diced  
4 skinless, boneless chicken breast halves - diced  
2 tablespoons all-purpose flour  
1 cup dry white wine  
2 cups chicken stock  
1/4 cup half-and-half or light cream

## Directions

Preheat the oven to 400 degrees F (200 degrees C).

Heat the oil in a large skillet over medium heat. Add the onion and garlic, and cook until just starting to turn golden. Mix in the sweet potatoes and carrot; cook and stir for a few minutes, until lightly browned.

Move the vegetables to the sides of the pan, leaving the center clear. Add the chicken; cook and stir until seared on all sides. Scatter the flour over the top, and stir it in. Gradually stir in the chicken stock, mixing carefully so that no flour lumps form. Scrape any bits of food from the bottom of the pan while you do this. Pour in the wine last, and mix through. Transfer to a casserole dish and cover with a lid.

Bake for 1 hour in the preheated oven. Remove from the oven, and let it cool just a little before stirring in the cream (or else it may curdle).

# Mini Sweet Potato Samosas

## Ingredients

1 sweet potato, peeled and diced  
1 teaspoon butter  
1 tablespoon milk  
1 tablespoon dry onion soup mix  
curry powder to taste  
20 wonton wrappers  
sesame oil for brushing

## Directions

Simmer sweet potatoes with a little water until very soft. Drain, and mash with butter, milk, onion soup mix, and curry powder.

Preheat oven to 375 degrees F (190 degrees C).

Place about 1 teaspoon of the sweet potato mixture into the center of each wonton wrapper. Brush two adjacent edges of wrapper with water, fold into a triangle, and press the edges together to seal. Brush both sides with sesame oil. Place the samosas on a baking sheet.

Bake in preheated oven for 10 minutes, then turn over, and bake for 5 minutes more.

# Mandi's Cheesy Potato Soup

## Ingredients

5 potatoes, peeled and cubed  
1 small carrot, finely chopped  
1/2 stalk celery, finely chopped  
1 1/2 cups water  
1 teaspoon salt  
2 1/2 cups milk  
3 tablespoons margarine, melted  
3 tablespoons all-purpose flour  
1 1/2 teaspoons steak seasoning  
1 teaspoon ground black pepper  
2 cups shredded four-cheese  
blend

## Directions

In a large pot over medium heat, combine potatoes, carrot, celery, water and salt. Bring to a boil, then reduce heat, cover and simmer until potatoes are tender, 15 to 20 minutes. Once tender, stir in milk.

In a small bowl, combine melted margarine, flour, steak seasoning and pepper. Stir into soup, increase heat to medium, and cook, stirring, until thick and bubbly. Remove from heat and stir in cheese until melted. Let stand 5 to 10 minutes before serving.

# Red, White and Blue Potato Salad

## Ingredients

1 pound medium purple potatoes, scrubbed  
2 bunches red radishes, trimmed and diced  
1/2 white onion, diced  
1/2 cup crumbled blue cheese  
3 tablespoons mayonnaise

## Directions

Bring a large pot of salted water to a boil; add potatoes and cook until tender, about 15 minutes. Drain, cool and dice the potatoes.

Combine the potatoes, radishes, onion, blue cheese and mayonnaise in a large bowl; mix until the mayonnaise evenly coats the ingredients.

# Zucchini and Potato Bake

## Ingredients

2 medium zucchini, quartered and cut into large pieces  
4 medium potatoes, peeled and cut into large chunks  
1 medium red bell pepper, seeded and chopped  
1 clove garlic, sliced  
1/2 cup dry bread crumbs  
1/4 cup olive oil  
paprika to taste  
salt to taste  
ground black pepper to taste

## Directions

Preheat oven to 400 degrees F (200 degrees C).

In a medium baking pan, toss together the zucchini, potatoes, red bell pepper, garlic, bread crumbs, and olive oil. Season with paprika, salt, and pepper.

Bake 1 hour in the preheated oven, stirring occasionally, until potatoes are tender and lightly brown.

# Pecan Sweet Potato Casserole

## Ingredients

1 large sweet potato, peeled and cubed  
2 tablespoons sugar  
2 tablespoons 2% milk  
2 tablespoons beaten egg  
1 tablespoon butter, melted  
1/4 teaspoon vanilla extract  
TOPPING:  
2 tablespoons chopped pecans  
2 tablespoons brown sugar  
1 tablespoon all-purpose flour  
1 tablespoon butter, melted

## Directions

Place sweet potato in a small saucepan and cover with water. Bring to a boil. Reduce heat; cover and cook for 20-25 minutes or until tender. Drain. Place potato in a bowl; mash. Stir in the sugar, milk, egg, butter and vanilla until blended. Transfer to a 3-cup baking dish coated with nonstick cooking spray.

Combine topping ingredients; sprinkle over sweet potato mixture. Bake, uncovered, at 350 degrees F for 25-30 minutes or until heated through.



# Sweet Potato Cranberry Bake

## Ingredients

4 large sweet potatoes  
2 cups fresh or frozen cranberries  
1/2 cup packed brown sugar  
2 tablespoons butter or margarine,  
melted  
1/2 cup orange juice

### TOPPING:

1/2 cup chopped walnuts  
1/4 cup packed brown sugar  
1/2 teaspoon ground cinnamon  
3 tablespoons cold butter or  
margarine

## Directions

Place sweet potatoes in a Dutch oven; cover with water. Bring to a boil. Reduce heat; cover and simmer for 40-50 minutes or until tender. Drain. When cool enough to handle, peel potatoes and cut into 1/4-in. slices. Place half in a greased 2-1/2-qt. baking dish. Top with half of the cranberries, brown sugar and butter. Repeat layers. Pour orange juice over top.

Cover and bake at 350 degrees F for 30 minutes. In a bowl, combine the walnuts, brown sugar and cinnamon; cut in butter. Sprinkle over sweet potato mixture. Bake, uncovered, 10 minutes longer or until topping is golden brown.

# Baked Potato

## Ingredients

1 baking potato

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Scrub the potato and prick it with a fork to prevent steam from building up and causing the potato to explode in your oven.

Bake for 1 1/2 hours.

# Potato, Ham, Broccoli and Cheese Soup with

## Ingredients

1/4 cup butter  
1 stalk celery, sliced  
1 yellow onion, chopped  
1 carrot, peeled and diced  
4 cloves garlic, minced  
4 potatoes, peeled and cubed  
4 cups chicken stock  
1/8 teaspoon cayenne pepper  
1/2 teaspoon ground thyme  
2 tablespoons dried parsley  
1 egg  
1 cup all-purpose flour  
2 cups diced cooked ham  
4 cups milk  
1 head broccoli, chopped  
3 cups shredded Cheddar cheese  
salt and pepper to taste

## Directions

Heat the butter in a large stock pot over medium heat. Cook and stir celery, onion, carrot, and garlic until the onion is translucent. Stir in potatoes, chicken stock, cayenne, thyme, and parsley. Bring to a boil, then cover and reduce heat. Simmer until the potatoes are tender, about 15 minutes. Mix the egg and flour together in a bowl using a fork until the mixture resembles grains of rice.

Stir ham and milk into the stock pot and allow the soup to return to a simmer. Slowly sprinkle the dumpling mixture into the soup, stirring constantly to prevent clumps. Simmer for 10 minutes, stirring occasionally. Stir in broccoli and Cheddar cheese. Cook until the broccoli is tender and the Cheddar cheese is melted, about 5 minutes. Season with salt and pepper.

# Buttermilk Potato Fried Chicken

## Ingredients

1 (3 pound) whole chicken, cut into pieces  
2 cups buttermilk  
1 cup dry potato flakes  
1 cup all-purpose flour  
1 teaspoon poultry seasoning  
1/2 teaspoon salt  
1 teaspoon ground black pepper  
1/2 cup vegetable oil

## Directions

Rinse chicken pieces and pat dry. In a shallow dish or bowl, pour buttermilk and add chicken pieces. Place in refrigerator and marinate chicken in buttermilk overnight.

When ready to prepare, mix potato flakes, flour, poultry seasoning, salt, and pepper in a medium bowl. Dredge marinated chicken in potato/flour mixture to coat.

In a large skillet, heat oil until hot. Fry chicken slowly over medium heat until golden brown and juices run clear.

# Oven Fresh Seasoned Potato Wedges

## Ingredients

1/4 cup grated Parmesan cheese  
1 tablespoon olive oil  
1 teaspoon onion powder  
1 teaspoon garlic powder  
1/4 teaspoon ground black pepper  
1/4 teaspoon salt  
2 russet potatoes, scrubbed and cut into eighths

## Directions

Preheat an oven to 425 degrees F (220 degrees C).

Place Parmesan cheese, olive oil, onion powder, garlic powder, pepper, salt, and potatoes into a resealable plastic bag. Seal the bag, then shake to coat the potatoes with the seasoning. Spread the potatoes over a baking sheet.

Bake in the preheated oven until the potatoes are easily pierced with a fork, about 25 minutes.

# Potato Dumpling Casserole

## Ingredients

2 cups mashed potatoes  
1 cup all-purpose flour  
2 eggs, beaten  
1 1/2 teaspoons salt  
1/8 teaspoon black pepper  
1 medium onion, chopped  
3 tablespoons butter  
2 tablespoons all-purpose flour  
1 cup light cream  
1 cup chicken broth  
1/2 cup grated Parmesan cheese  
1/2 cup shredded Jarlsberg cheese

## Directions

In a medium bowl, mix together the mashed potatoes, 1 cup flour, eggs, salt and pepper until well blended. Spoon into a clean plastic bag.

Bring 5 quarts of water to a boil in a large pot. Adjust heat so that water boils very gently. Cut a small opening in the corner of the baggie, and squeeze out dumplings into the water, cutting with scissors at 1 inch intervals. Let the dumplings simmer uncovered until they float to the top. Remove with a slotted spoon, and place in a 2 quart baking dish. Keep warm.

Preheat the oven to 350 degrees F (175 degrees C). Melt butter in a skillet over medium heat. Saute onion in butter until tender. Blend in 2 tablespoons flour until smooth. Pour in cream and broth, and cook, stirring constantly until thickened. Remove from heat and stir in half of the Parmesan cheese and half of the Jarlsberg until smooth. Pour over the dumplings in the dish. Sprinkle remaining cheeses over the top.

Bake uncovered for 45 minutes in the preheated oven, until the top is golden brown and sauce is bubbly.

# Simple Potato Salad

## Ingredients

3 red potatoes  
2 eggs  
1 1/2 cups creamy salad dressing

## Directions

Bring a small pot of salted water to a boil. Add potatoes; cook until tender but still firm, about 15 minutes. Drain and cool.

Place eggs in a saucepan, and cover completely with cold water. Bring water to a boil. Cover, remove from heat, and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, and cool.

Peel the eggs and cut around the egg white; keep the yolk whole.

Dice the egg whites and potatoes. Combine in a mixing bowl and add the salad dressing.

Toss the potatoes and egg; crumble the egg yolk on top and serve chilled.

# Scalloped Potatoes and Pork Chops

## Ingredients

5 potatoes, peeled and thinly sliced  
1 onion, quartered then sliced  
2 1/2 cups Cheddar cheese, shredded  
1 cup milk  
3 tablespoons butter  
salt and pepper to taste  
5 pork chops

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Place the sliced potatoes and sliced onion in a greased 9x13 inch baking dish; mix gently. Cover the potatoes and onions with cheese. Fill dish with milk halfway. Place butter in several places on top of the cheese. Place the pork chops on top. Salt and pepper to taste. Bake 60 minutes or until potatoes are tender. Turn pork chops over halfway through cooking.



# Hash Brown Potato Casserole

## Ingredients

1 (32 ounce) package frozen  
country-style hash-brown  
potatoes  
1 cup shredded Cheddar cheese  
2 cups sour cream  
2 (10.75 ounce) cans  
Campbell's® Condensed Cream  
of Potato Soup  
1/4 cup chopped onion  
1/2 cup grated Parmesan cheese  
Salt and pepper to taste

## Directions

Combine all ingredients in large bowl. Pour into greased baking dish. Cover.

Bake at 350 degrees F for 1 1/2 hour. Uncover and place under broiler for 2 to 3 minutes to brown top.

# Roasted Potato Pizza Slices

## Ingredients

3 medium potatoes, cut into 1/4-inch slices  
1 tablespoon vegetable oil  
1 (14 ounce) jar pizza sauce  
1 green bell pepper, chopped  
1 onion, chopped  
2 fresh mushrooms, chopped  
1 (3 ounce) package sliced pepperoni  
1 (16 ounce) package shredded mozzarella cheese

## Directions

Preheat oven to 425 degrees F (220 degrees C). Cover a baking sheet with aluminum foil. Lightly grease the foil.

Arrange the potato slices on the prepared baking sheet, and drizzle with oil. Bake 20 minutes in the preheated oven.

Remove potatoes from heat, and turn. Drizzle with sauce, and top with green pepper, onion, mushrooms, and pepperoni. Top with mozzarella cheese.

Return topped potatoes to the oven, and continue baking 10 minutes, or until cheese is melted.

# Roasted Spicy Mustard Potatoes

## Ingredients

1/4 cup Dijon mustard  
2 teaspoons paprika  
1 teaspoon ground cumin  
1 teaspoon chili powder  
1/2 teaspoon salt  
1/8 teaspoon cayenne pepper  
2 pounds small red potatoes

## Directions

Spray a shallow roasting pan with nonstick cooking spray three times to coat well; set aside. In a large bowl, whisk the mustard, paprika, cumin, chili powder, salt and cayenne. Pierce potatoes with a fork several times; add to mustard mixture and toss to coat. Place in prepared pan. bake, uncovered, at 375 degrees F for 30-40 minutes or until tender.

# Kneophla, Potatoes and Sauerkraut

## Ingredients

3 1/4 cups all-purpose flour  
1/2 teaspoon baking powder  
1/4 teaspoon salt  
1 egg, beaten  
1 cup warm water  
2 tablespoons vegetable oil  
6 potatoes, peeled and cubed  
salt and pepper to taste  
1 tablespoon butter  
22 ounces sauerkraut, drained

## Directions

Combine 3 cups flour, baking powder, 1/4 teaspoon salt, egg and warm water in a medium size mixing bowl. Mix well.

Knead the dough, adding flour until the dough is stiff and hard to work with, let the dough rest.

Roll dough into a 1/2 to 3/4 inch wide cylinder.

Bring a pot of salted water to boil. Using scissors cut dough in 1/2 to 3/4 inch pieces into the boiling water. Kneophla will sit on the bottom of the pot until almost done. When almost finished cooking the kneophla will rise to the surface. Once they have risen to the surface let them cook 2 minutes longer. Drain well.

Place oil in a large skillet and heat over medium-high heat. Add potatoes and salt and pepper to taste. Fry until potatoes are cooked through and golden brown.

While potatoes are frying place 1 tablespoon butter in a non-stick skillet, heat over medium-high heat. Place kneophla in frying pan. Fry until kneophla are browned.

When both kneophla and potatoes are nicely browned combine them in one skillet. Add the sauerkraut to the kneophla, potato mixture and heat through. Serve immediately.

# Cheesy Potatoes and Ham

## Ingredients

1 (10.75 ounce) can condensed cream of mushroom soup, undiluted  
1 cup cubed process cheese (Velveeta)  
2 tablespoons butter or margarine, cubed  
2 cups cubed fully cooked ham  
1/4 cup chopped onion  
1 1/2 teaspoons Worcestershire sauce  
6 cups mashed potatoes (prepared with milk and butter)

## Directions

In a large saucepan, combine the soup, cheese and butter. Cook and stir over medium heat until cheese is melted. stir in the ham, onion and Worcestershire sauce. Pour into a greased 2-qt. baking dish. Top with mashed potatoes. Bake, uncovered, at 350 degrees F for 30-35 minutes or until heated through.

# Garlic Mashed Potatoes and Beef Bake

## Ingredients

1 pound ground beef  
1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom with Roasted Garlic Soup  
1 tablespoon Worcestershire sauce  
1 (16 ounce) bag frozen vegetable combination (broccoli, cauliflower, carrots), thawed  
2 cups water  
3 tablespoons margarine or butter  
3/4 cup milk  
2 cups Idahoan® Original Mashed Potatoes

## Directions

Cook beef in skillet until browned. Pour off fat.

Mix beef, 1/2 can soup, Worcestershire and vegetables in 2-quart shallow baking dish.

Mix water, margarine and remaining soup in saucepan. Heat to a boil. Remove from heat. Stir in milk. Slowly stir in potatoes. Spoon potatoes over beef mixture.

Bake at 400 degrees F 20 minutes or until hot.

# Spiced Potatoes

## Ingredients

6 red potatoes, cubed  
1 teaspoon paprika  
1 teaspoon cayenne pepper  
1 teaspoon chili powder  
1 teaspoon onion salt  
1 teaspoon garlic powder  
2 teaspoons dried parsley  
2 tablespoons olive oil

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain and spread on a baking sheet.

In a small bowl, or cup, combine paprika, cayenne, chili powder, onion salt, garlic powder and parsley.

Drizzle potatoes with oil and sprinkle with spice mixture.

Bake in preheated oven for 40 minutes, or until crisp, turning every 10 minutes.

# Mother's Potato Salad

## Ingredients

5 pounds whole russet potatoes  
5 eggs  
1 1/2 cups mayonnaise (such as Hellman's®)  
2 tablespoons prepared yellow mustard (such as French's®)  
1 small onion, chopped  
3 stalks celery, chopped  
7 sweet gherkins, chopped  
25 pimento-stuffed green olives, sliced  
1 pinch salt to taste  
1 green bell pepper, sliced (optional)

## Directions

Place the potatoes into a large pot and cover with salted water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain and allow to steam dry for a minute or two. Allow to cool, peel, and cut into cubes.

Place the eggs into a saucepan in a single layer and fill with water to cover the eggs by 1 inch. Cover the saucepan and bring the water to a boil over high heat. Once the water is boiling, remove from the heat and let the eggs stand in the hot water for 15 minutes. Pour out the hot water, then cool the eggs under cold running water in the sink. Peel and slice once cold. Reserve 1 attractive slice of egg for garnish.

Mix the mayonnaise and mustard together in a bowl. In a large salad bowl, lightly mix together the potatoes, eggs, onion, celery, sweet gherkins, and olives until thoroughly combined. Pour the mayonnaise dressing over the salad, and gently toss again to coat the ingredients with dressing. Season to taste with salt, and top the salad with slices of green pepper and reserved egg slice in the center for garnish. Chill until ready to serve.



# Sweet Potato-Cashew Bake

## Ingredients

5 sweet potatoes, peeled and cut into 1/2 inch slices  
3/4 cup packed brown sugar  
1/4 teaspoon ground cinnamon  
1/8 teaspoon ground ginger  
1/8 teaspoon ground nutmeg  
1/2 teaspoon salt  
1/4 cup butter, cut into pieces  
1/2 cup coarsely chopped cashews  
1 cup miniature marshmallows

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a baking 9x13 inch baking dish.

Place the sweet potatoes in a large pot, and fill with enough water to cover. Bring to a boil, and cook until a fork easily pierces the potatoes, about 10 minutes. Drain, and cool.

Mix the brown sugar, cinnamon, ginger, nutmeg, and salt together in a bowl. Stir in the cashews.

Arrange half the sweet potatoes over the bottom of the prepared baking dish. Sprinkle with half the brown sugar mixture. Top with half the butter pieces. Repeat with a second layer of sweet potatoes, brown sugar mixture, and remaining butter pieces.

Bake in preheated oven until potatoes are glazed with the brown sugar mixture, about 30 minutes. Sprinkle mini marshmallows over the top, and return to the oven to bake until browned, about 5 minutes more.

# Crunchy Potato Salad

## Ingredients

1 1/2 pounds red potatoes, cubed  
1 celery rib, chopped  
1/4 cup chopped sweet red pepper  
1 medium carrot, shredded  
1 green onion, chopped  
1/4 cup reduced-fat mayonnaise  
1/4 cup reduced-fat plain yogurt  
1 tablespoon sweet pickle relish  
3/4 teaspoon prepared mustard  
1/2 teaspoon salt  
1/2 teaspoon lemon-pepper seasoning  
1/2 teaspoon dill weed  
Lettuce Leaves

## Directions

Place potatoes in a saucepan and cover with water; bring to a boil. Reduce heat; cover and simmer for 15-20 minutes or until tender. Drain and cool; place in a bowl. Add the celery, red pepper, carrot and onion.

In a small bowl, combine the mayonnaise, yogurt, pickle relish, mustard, salt, lemon-pepper and dill; pour over vegetables and toss to coat. Cover and refrigerate for at least 1 hour. Serve in a lettuce-lined bowl if desired.

# Prime Rib and Potatoes

## Ingredients

1 tablespoon olive or vegetable oil  
1 small garlic clove, minced  
3 pounds prime rib roast (standing rib roast)  
2 large baking potatoes

## Directions

Combine the oil and garlic; rub evenly over roast. Place roast, fat side up, in a small roasting pan. Place a potato on each side of roast. Bake, uncovered, at 325 degrees F for 2 to 2-1/2 hours until meat reaches desired doneness (for medium-rare, a meat thermometer should read 145 degrees F; medium, 160 degrees F; well done, 170 degrees F). Let stand for 10 minutes before carving.

# Grilled Onion Potatoes

## Ingredients

5 medium baking potatoes  
1 small onion, sliced  
salt and pepper to taste  
1 (8 ounce) bottle zesty Italian dressing

## Directions

Cut each potato into five slices. Place onion between slices and sprinkle with salt and pepper. Reassemble each potato; place on a double layer of heavy-duty foil (about 12 in. square)

Pour 2-4 tablespoons of salad dressing over each potato. Wrap foil around potatoes and seal tightly. Grill, covered, over medium heat for 50-60 minutes or until the potatoes are tender.

# Funeral Potatoes

## Ingredients

1 (16 ounce) jar process cheese sauce  
1 cup sour cream  
1 (10.75 ounce) can condensed cream of mushroom soup  
1 (10.75 ounce) can condensed cream of celery soup  
1 1/4 cups water  
1/2 cup butter, melted  
salt and pepper to taste  
1 (2 pound) package frozen hash brown potatoes, thawed  
2 cups bread crumbs

## Directions

Preheat oven to 325 degrees F (165 degrees C). Grease a 9x13 inch casserole dish.

In a large bowl, whisk together the processed cheese, sour cream, mushroom soup, celery soup, water, 1/2 of the margarine and salt and pepper to taste.

Place potatoes in prepared dish, add soup mixture and mix well.

Mix crumbs with remaining melted margarine and sprinkle over top of potato casserole.

Bake at 325 degrees F (175 degrees C) for 40 to 50 minutes or until crumbs are lightly browned and casserole is bubbling.

# Gruyere Potato Gratin

## Ingredients

2 tablespoons softened butter  
2 1/2 pounds potatoes, peeled  
and thinly sliced  
2 large onions, chopped  
salt and pepper to taste  
1 cup shredded Gruyere cheese  
3/4 cup white wine  
1/3 cup water  
3/4 cup heavy cream

## Directions

Preheat oven to 350 degrees F (175 degrees C). Butter a 9x13 inch baking dish with the softened butter.

Toss the potato slices and chopped onions with salt and pepper, and spread 1/3 of the mixture into the prepared baking dish. Sprinkle half of the Gruyere cheese over the potatoes, then add another layer of potatoes. Sprinkle on the remaining cheese followed by the remaining potatoes. Mix together the water and wine, and pour into dish. Cover the baking dish with aluminum foil.

Bake in preheated oven until the potatoes are tender, about 1 hour 15 minutes. Once tender, remove the foil, and pour the cream evenly over the potatoes. Bake uncovered for an additional 15 minutes to brown the top and thicken the cream.

# Rich Viennese Potato Soup

## Ingredients

7 cups plus 3 tablespoons beef  
broth OR chicken broth, divided  
2 cups onion, sliced  
2 1/2 cups sliced leeks  
1 1/2 teaspoons dried marjoram  
8 cups russet potatoes, peeled  
and cubed  
3/4 cup heavy cream  
1/2 teaspoon ground black  
pepper  
1 pinch ground cardamom  
1/2 pound fresh mushrooms,  
sliced  
salt and pepper to taste  
1/2 cup chopped and precooked  
carrots  
1 cup cooked and diced potatoes

## Directions

Place 1 tablespoon oil and 2 tablespoons broth in a large, non-stick pot over medium heat. Add the onions, leeks and marjoram and saute for 15 minutes, or until vegetables are tender.

Add the potatoes and 7 cups broth, reduce heat to low, cover and simmer for 25 minutes. Add the heavy cream, ground black pepper and cardamom. Puree the soup in small batches in a blender or food processor.

Place the mushrooms and the remaining 1 tablespoon of broth in a large skillet over medium heat and saute until the liquid evaporates and the mushrooms are golden in color. Season with salt and pepper to taste. Add the mushrooms, precooked carrots and precooked potatoes to the pureed soup. Stir together and serve.

# Spicy Sweet Potato Salad

## Ingredients

2 sweet potatoes  
1 pound red potatoes  
1 pound Yukon Gold potatoes  
1 large red onion  
2 teaspoons salt  
1 clove garlic, minced  
1 jalapeno pepper, seeded and minced  
1/4 cup fresh lemon juice  
1 cup mayonnaise  
1 tablespoon curry powder  
1/4 cup chopped fresh parsley  
1/4 teaspoon freshly ground black pepper

## Directions

Wash, pierce with a fork, and microwave the sweet potatoes and Yukon Gold potatoes until tender. Boil the red potatoes in salted water until tender. Do not overcook the potatoes, or they will not hold up in the salad. Drain red potatoes and chill all three types overnight.

Peel the sweet potatoes and Yukon Golds, and dice into 1/2 inch cubes. Cut red potatoes into fourths. Place all potatoes into a large bowl.

Slice red onion thinly and place into a colander. Sprinkle the salt on the onion and let it sit in the colander for 30 minutes to drain. Squeeze onion to remove excess water, and add to the bowl with the potatoes. Mix in the garlic, jalapeno, lemon juice, mayonnaise, curry powder, parsley and pepper, and chill until ready to serve.



# Baked Potato Soup V

## Ingredients

9 baking potatoes  
2/3 cup butter  
2/3 cup all-purpose flour  
6 cups whole milk  
1/2 tablespoon salt  
1 teaspoon ground black pepper  
1/2 cup bacon bits, divided  
4 green onions, chopped  
10 ounces shredded Cheddar cheese  
1 (8 ounce) container sour cream

## Directions

Prick potatoes with a fork and cook in the microwave, 3 or 4 at a time, and scoop out the flesh (while the others are cooking).

In a large saucepan over medium heat, melt butter. Stir in flour and cook about a minute. Whisk in milk, a little at a time, stirring constantly until thickened. Stir in potatoes, salt, pepper, 1/3 cup bacon bits, 2 tablespoons green onions and most of the cheese. Cook until thoroughly heated. Stir in sour cream and heat through. Serve topped with remaining bacon, onions and cheese.

# Peterson's Potato Dish

## Ingredients

1 (2 pound) package frozen diced hash brown potatoes  
2 cups sour cream  
2 cups shredded Cheddar cheese  
1 (10.75 ounce) can cream of celery soup  
1/2 cup dried onion flakes  
1/2 cup melted butter  
1 teaspoon salt  
2 cups bread crumbs  
1/2 cup melted butter

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Stir the hash browns, sour cream, Cheddar cheese, celery soup, onion flakes, 1/2 cup melted butter, and salt together in a 9x12-inch baking dish.

Stir the bread crumbs and 1/2 cup melted butter in a small bowl; top the hash brown mixture with the bread crumb mixture. Do not mix topping until right before you put the dish in the oven, otherwise it will become soggy.

Bake in preheated oven until the topping is golden brown, about 45 minutes.

# Holiday ONLY Mashed Potatoes

## Ingredients

5 pounds red potatoes, peeled  
and quartered  
1 cup heavy cream  
1/2 cup butter  
salt and pepper to taste

## Directions

Place potatoes in a large pot with enough water to cover. Bring to a boil, and cook until fork tender, about 20 minutes. Drain, add butter, and mash using a potato masher, ricer or mixer. Gradually beat in the heavy cream. Serve hot!

# Baked Apples with Sweet Potato Stuffing

## Ingredients

6 baking apples - peeled and cored  
1/2 cup cinnamon red hot candies  
1 cup water  
1 (29 ounce) can sweet potatoes, drained  
1/3 cup packed brown sugar  
1/2 cup crushed pineapple, drained  
1/4 cup chopped pecans  
6 large marshmallows

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large pot over medium heat, combine the candies and water. Stir until candies are dissolved.

Add the apples and baste frequently until apples begin to soften. Remove from heat and allow to cool.

Mix together the sweet potatoes, brown sugar, pineapple and pecans.

Stuff the cooled apples with the sweet potato mixture. Mound any remaining mixture on top of apples.

Place in 4 quart casserole dish and bake for 20 minutes; place a marshmallow on each apple, return to oven and cook until marshmallows are golden brown.

# Spanish Potato Omelet

## Ingredients

1/2 cup olive oil  
1/2 pound potatoes, thinly sliced  
salt and pepper to taste  
1 large onion, thinly sliced  
4 eggs  
salt and pepper to taste  
2 tomatoes - peeled, seeded, and coarsely chopped  
2 green onions, chopped

## Directions

In a large frying pan or skillet, heat olive oil over medium-high heat. Sprinkle potatoes lightly with salt and pepper. Cook until golden brown and crisp.

Once the potatoes are golden, stir in the onions. Cook, stirring occasionally, until onions soften and begin to brown.

Meanwhile, beat eggs together with salt and pepper. Pour eggs into pan and stir gently to combine. Reduce heat to low and cook until eggs begin to brown on the bottom.

Loosen bottom of omelet with a spatula, invert a large plate over the pan, and carefully turn the omelet out onto it. Slide the omelet back into the pan with the uncooked side down. Cook until eggs are set. Garnish omelet with tomato and green onion and serve warm.

# Skillet Ham, Cabbage and Potatoes

## Ingredients

2 tablespoons margarine  
1 onion, chopped  
1 small head cabbage, coarsely  
chopped  
1/4 cup water  
3 large potatoes, scrubbed and  
sliced  
1 dash seasoning salt  
1 dash paprika  
2 cups cubed cooked ham

## Directions

In a large skillet over medium heat, saute onions in the margarine. When tender add cabbage and stir. Pour water over, cover and simmer gently on medium low for ten minutes.

Add potatoes and mix. Cover again and allow to simmer for ten more minutes. Additional water may be needed. Sprinkle seasoning salt and paprika over cabbage and potatoes. Allow to simmer covered for an additional 5 to 10 minutes until cabbage is soft and potatoes are nearly cooked. Mix ham in and finish cooking until ham is hot and potatoes are done.

# T's Sweet Potato Fries

## Ingredients

4 sweet potatoes, cut into large French fries  
1 tablespoon water  
2 teaspoons Italian seasoning  
1/2 teaspoon lemon pepper  
1 pinch salt and pepper to taste  
2 tablespoons olive oil

## Directions

Preheat the oven to 400 degrees F (200 degrees C).

Place the cut sweet potatoes into a microwave-safe dish with the water. Cook on in the microwave for 5 minutes on full power. Drain off liquid, and toss with Italian seasoning, lemon pepper, salt, pepper, and olive oil. Arrange fries on a baking sheet in a single layer.

Bake for 30 minutes, turning once, or until fries are crispy on the outside.

# Slow Cooker German-Style Pork Roast with

## Ingredients

6 white potatoes, peeled and quartered  
1 tablespoon minced garlic  
salt and pepper to taste  
1 (3 pound) boneless pork loin roast  
1 (32 ounce) jar sauerkraut with liquid  
2 teaspoons caraway seeds

## Directions

Place the potatoes, garlic, salt, and pepper in a slow cooker; stir to coat. Season the pork roast with salt and pepper; lay atop the potatoes. Pour the sauerkraut over the roast; sprinkle with caraway seeds.

Cook in slow cooker on Low 8 to 10 hours.



# Cinnamon-Spiced Sweet Potato Fries

## Ingredients

1 large sweet potato, peeled and cut into thick sticks  
1 1/4 cups white sugar  
3 teaspoons ground cinnamon  
2 teaspoons ground nutmeg  
2 teaspoons vanilla extract  
2 cups vegetable oil for deep frying  
4 teaspoons butter

## Directions

Place 3/4 cup sugar, 2 teaspoons cinnamon, 1 teaspoon nutmeg, and 1 teaspoon vanilla extract into a gallon size resealable plastic bag. Seal the bag and shake to blend the sugar mixture. Add the sweet potato sticks, seal the bag, and turn to evenly coat the potatoes with the sugar mixture.

Pour the canola oil into a deep fryer and heat to 375 degrees F (190 degrees C). Add the sweet potatoes, and cook until golden, about 10 minutes. Drain on paper towels, then place on a serving plate.

Place the remaining 1/2 cup sugar, 1 teaspoon cinnamon, 1 teaspoon nutmeg, and butter into a pan. Warm over medium heat until butter is melted; drizzle over the sweet potatoes.

# Potato and Cheese Filling for Pierogi

## Ingredients

4 pounds mashed potatoes  
1 pound shredded Cheddar  
cheese  
salt and pepper to taste

## Directions

In a large bowl, mix together mashed potatoes and shredded Cheddar cheese. Season with salt and pepper to taste.

# Roasted Garlic Mashed Potatoes

## Ingredients

1 whole bulb garlic  
2 2/3 cups Swanson® Chicken  
Broth (regular, Natural Goodness  
or Certified Organic)  
5 large potatoes, cut into 1-inch  
pieces  
2 tablespoons chopped chives or  
green onion tops

## Directions

Cut off top of garlic bulb. Drizzle with about 2 tablespoons broth. Wrap in aluminum foil and bake at 350 degrees F for 1 hour or until softened.

Place broth and potatoes in saucepan. Heat to a boil. Cover and cook over medium heat 10 minutes or until tender. Drain, reserving broth.

Mash potatoes with 1 1/4 cups broth, 2 or 3 cloves roasted garlic\* and chives, if desired. Add additional broth, if needed, until desired consistency.

# Oven Roasted Greek Potatoes

## Ingredients

2 teaspoons lemon pepper  
1/2 teaspoon dried marjoram  
1 teaspoon dried basil  
1/8 teaspoon dried thyme  
1 teaspoon dried rosemary  
1/4 cup white wine  
1 cup water  
2 tablespoons olive oil  
2 tablespoons Italian salad dressing  
2 cloves garlic, minced  
1 lemon, juiced  
1 tablespoon lemon zest  
6 medium potatoes, peeled and quartered

## Directions

In a small bowl, mix the lemon pepper, marjoram, basil, thyme, and rosemary. In a separate bowl, mix the wine, water, olive oil, dressing, garlic, lemon juice, lemon zest, and 1/2 the seasoning mixture. Pour into a medium glass baking dish. Place potatoes in the dish, coat with the mixture, and sprinkle with remaining seasonings. Cover, and refrigerate 8 hours, or overnight.

Preheat oven to 350 degrees F (175 degrees C).

Bake potatoes 1 hour and 15 minutes in the preheated oven, basting once half way through the bake time.

# Potato Muffins

## Ingredients

1 egg  
2/3 cup milk  
1 1/2 cups all-purpose flour  
2 tablespoons sugar  
3 teaspoons baking powder  
1 teaspoon salt  
1 1/2 cups mashed potatoes  
(prepared with milk and butter)  
1 tablespoon minced fresh parsley

## Directions

In a bowl, beat egg and milk. Combine the flour, sugar, baking powder and salt; stir into egg mixture just until moistened. Fold in potatoes and parsley. Fill greased muffin cups two-thirds full.

Bake at 400 degrees F for 30-35 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack. Serve warm.

# Reduced Fat Potato Soup

## Ingredients

1 (16 ounce) package frozen loose-pack hash brown potatoes with onion and peppers  
2 (10.5 ounce) cans fat-free chicken broth  
1 (2.5 ounce) package fat free country-style gravy mix  
1/2 cup water  
  
1/2 cup chopped green onion for topping  
1 cup shredded reduced-fat Cheddar cheese (optional)

## Directions

In a stockpot or Dutch oven, combine the hash browns and chicken broth. Bring to a boil, then turn heat to medium-low, and simmer for about 10 minutes.

In a separate bowl, stir together the gravy mix and water. Stir the gravy mixture into the potatoes, and allow to simmer until thickened. Remove from heat and let stand for a few minutes before serving.

Serve hot topped with chopped green onions and grated cheese.

# Red Potato Salad

## Ingredients

7 medium red potatoes, cooked and cubed  
1/4 cup sour cream  
1/4 cup mayonnaise  
1/4 cup shredded Cheddar cheese  
2 tablespoons chopped red onion  
1 bacon strip, cooked and crumbled  
1 1/2 teaspoons snipped chives  
salt and pepper to taste

## Directions

In a bowl, combine all of the ingredients; mix well. Refrigerate until serving.

# Baked Scalloped Potatoes

## Ingredients

6 large peeled, cubed potatoes  
1 (10.75 ounce) can condensed  
cream of mushroom soup  
1 1/4 cups milk  
1 onion, diced  
1/2 teaspoon ground black  
pepper

## Directions

Preheat oven to 375 degrees F (190 degrees C). Grease a 2 quart casserole dish.

Layer potatoes and onions into the casserole dish. Combine soup, milk and pepper in a bowl, then pour soup mixture over the potatoes and onions. The soup mixture should almost cover the potatoes and onion, if it does not add extra milk.

Cover dish and bake in preheated 375 degrees F (190 degrees C) oven for 60 minutes or until the potatoes are cooked through. At 30 minutes, remove the casserole from the oven and stir once before returning the dish to the oven. Remove from oven and serve.



# Mashed Potato Soup

## Ingredients

1 tablespoon chopped onion  
1 tablespoon butter or margarine  
2 cups milk  
1 1/2 cups mashed potatoes  
(prepared with milk and butter)  
1/2 teaspoon salt  
1/8 teaspoon celery salt  
1/8 teaspoon pepper  
1 tablespoon minced fresh or  
dried chives

## Directions

In a saucepan, saute the onion in butter until tender. Add milk, potatoes, salt and celery salt if desired and pepper; heat through. Garnish with chives.

# Potato Squash Casserole

## Ingredients

4 small potatoes, peeled and thinly sliced  
1 small butternut squash - peeled, seeded, and thinly sliced  
1 tablespoon water  
1/4 teaspoon salt  
1/8 teaspoon pepper  
1/2 pound uncooked bulk pork sausage  
1 small onion, chopped  
2 tablespoons all-purpose flour  
1 1/2 cups whipping cream  
1 cup shredded Cheddar cheese

## Directions

In a microwave-safe bowl, combine the potatoes, squash and water. Cover and cook on high for 5 minutes or until crisp-tender. Place half of the mixture in a greased 2-qt. baking dish. Sprinkle with salt and pepper. Crumble sausage over potato mixture. Top with onion and remaining potato mixture.

In a small bowl, combine flour and 1/4 cup cream until smooth; stir in remaining cream. Pour over potato mixture. Cover and bake at 350 degrees F for 30 minutes. Uncover; bake for 20-30 minutes or until potatoes are tender. Sprinkle with cheese; bake 5 minutes longer or until cheese is melted.

# Southern Potato Salad

## Ingredients

4 potatoes  
4 eggs  
1/2 stalk celery, chopped  
1/4 cup sweet relish  
1 clove garlic, minced  
2 tablespoons prepared mustard  
1/2 cup mayonnaise  
salt and pepper to taste

## Directions

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes; drain and chop.

Place eggs in a saucepan and cover with cold water. Bring water to a boil; cover, remove from heat, and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water; peel and chop.

In a large bowl, combine the potatoes, eggs, celery, sweet relish, garlic, mustard, mayonnaise and salt and pepper. Gently mix together and serve warm.

# Potato Beef Casserole

## Ingredients

4 medium potatoes, peeled and sliced  
1 pound ground beef, cooked and drained  
1 (10.75 ounce) can condensed cream of chicken soup, undiluted  
1 (10.75 ounce) can condensed vegetable beef soup, undiluted  
1/2 teaspoon salt

## Directions

In a large bowl, combine all ingredients. Transfer to a greased 2-qt. baking dish. Cover and bake at 350 degrees F for 1-1/2 hours or until potatoes are tender.

# Red Potato Soup

## Ingredients

8 red potatoes, cubed  
1 onion, chopped  
1 (49.5 fluid ounce) can chicken broth  
1/2 cup margarine  
2 tablespoons celery seed  
1 teaspoon garlic powder  
1 teaspoon ground black pepper  
1 teaspoon onion powder  
1 1/2 teaspoons seasoning salt  
8 cups milk

## Directions

In a large saucepan over high heat combine the potatoes, onion, broth, butter or margarine, celery seed, garlic powder, ground black pepper, onion powder and seasoning salt.

Bring to a boil, then reduce heat to medium low. Simmer for about 15 minutes, or until potatoes are tender. Add the milk, heat through and serve.

# Grilled Garlic Potatoes

## Ingredients

6 medium baking potatoes,  
peeled and thinly sliced  
1 large white onion, sliced  
3 tablespoons butter, sliced  
3 cloves garlic, minced  
1 teaspoon chopped fresh parsley  
salt and pepper to taste  
1 cup shredded Cheddar cheese

## Directions

Preheat grill for high heat.

Arrange potato slices, separated by onion and butter slices, on a large piece of aluminum foil. Top with garlic, and season with parsley, salt, and pepper. Tightly seal potatoes in the foil.

Place on the preheated grill, and cook 20 minutes, turning once, or until potatoes are tender.

Sprinkle potatoes with Cheddar cheese, reseal foil packets, and continue cooking 5 minutes, until cheese is melted.

# Mable's Potato Cookies

## Ingredients

1 baking potato  
4 cups confectioners' sugar  
1 cup peanut butter

## Directions

Boil unpeeled potato until soft. Let cool slightly then peel and mash.

Stir in confectioners' sugar into the mashed potato and mix until stiff. On a piece of waxed paper or plastic wrap roll out potato mixture into 1/4 inch thick rectangle. Spread peanut butter over entire area (adjust thickness to suit taste). Roll up jellyroll-fashion wrap with plastic wrap and refrigerate for few hours. Cut into slices to serve.

# Double Cheesy Au Gratin Potatoes

## Ingredients

4 large baking potatoes, peeled and sliced thin  
1 quart heavy cream  
1/2 cup grated Parmesan cheese  
salt and pepper to taste  
1 cup shredded sharp Cheddar cheese

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 2 quart baking dish.

Layer potato slices in prepared baking dish. Pour cream over potatoes; sprinkle with Parmesan cheese. Season potatoes with salt and pepper.

Bake in preheated oven until potatoes are soft, about 1 hour. Remove from oven; gently stir potatoes. Sprinkle with the Cheddar cheese; cover and let rest until cheese is melted, about 5 minutes.



# Corned Beef Potato Dinner

## Ingredients

1 pound red potatoes, cut into small wedges  
1 1/2 cups water  
1 large onion, thinly sliced, separated into rings  
4 cups coleslaw mix  
8 ounces thinly sliced deli corned beef, cut into 1/4-inch strips  
1 tablespoon vegetable oil  
1/3 cup red wine vinegar or cider vinegar  
4 teaspoons spicy brown or horseradish mustard  
1 teaspoon sugar  
1 teaspoon caraway seeds  
1/2 teaspoon garlic powder  
1/2 teaspoon salt  
1/2 teaspoon pepper

## Directions

Place potatoes and water in a 3-qt. microwave-safe bowl. Cover; microwave on high for 6-8 minutes. Add the onion; cover and cook for 4 minutes. Stir in the coleslaw mix. Cover and cook for 3-4 minutes or until potatoes are tender; drain.

In a large skillet, saute the corned beef in oil for 3-4 minutes; stir in the remaining ingredients. Cook and stir for 1 minute or until heated through. Add to the potato mixture; toss to combine. Cover and microwave for 2-3 minutes or until heated through. Serve immediately.

# Hash Brown Potato Salad

## Ingredients

1 quart water  
2 teaspoons salt  
1 (16 ounce) package frozen cubed hash brown potatoes  
2 hard-cooked eggs, chopped  
1/4 cup mayonnaise  
1/4 cup sour cream  
1/4 cup chopped celery  
3 tablespoons sweet pickle relish  
2 tablespoons chopped green onions  
1 1/2 teaspoons prepared mustard  
1 teaspoon salt  
1/8 teaspoon pepper

## Directions

In a large saucepan, bring water and salt to a boil. Add the hash browns; cook for 3-4 minutes or until tender. Drain thoroughly.

Combine remaining ingredients in a bowl; add hash browns and stir gently. Cover and chill until serving. Refrigerate leftovers.

# Rich N Creamy Potato Casserole

## Ingredients

6 medium potatoes  
2 cups sour cream  
2 cups shredded Cheddar cheese  
4 tablespoons butter or margarine,  
melted, divided  
3 green onions, thinly sliced  
1 teaspoon salt  
1/4 teaspoon pepper

## Directions

Place potatoes in a saucepan, covered with salted water. Bring to a boil. Reduce heat; cover and simmer until tender. Drain and cool. Peel and grate potatoes; place in a bowl. Add the sour cream, cheddar cheese, 3 tablespoons butter, green onions, salt and pepper. Transfer to a greased 2-1/2-qt. baking dish. Drizzle with remaining butter. Bake, uncovered, at 350 degrees F for 30-35 minutes or until heated through. Refrigerate any leftovers.

# Grated Potato Dumplings

## Ingredients

4 large potatoes  
1 cup all-purpose flour  
1 teaspoon salt

## Directions

Heat a large pot of water to boiling.

Peel potatoes, and keep submerged in cold water to prevent browning. Grate potatoes, by hand or with a food processor, into a large bowl. Drain any excess water. Stir in flour and salt. With a teaspoon, form a test dumpling. If it doesn't hold together, Stir in more flour.

Form dumplings with a teaspoon, and gently drop into boiling water. Allow dumplings to float freely. Gently stir with wooden spoon so dumplings don't stick together. Reduce heat to slow boil. Boil for 40 minutes.

Drain in colander. Rinse with hot water. Serve with gravy or melted butter.

# Homefried Potatoes with Garlic and Bacon

## Ingredients

7 slices bacon  
2 russet potatoes, quartered and  
thinly sliced  
1 tablespoon garlic pepper  
seasoning  
1/2 yellow onion, sliced

## Directions

Fry the bacon in a large deep skillet over medium-high heat until evenly browned and crisp. Remove from the pan, and add the potatoes and onions to the bacon drippings. Season with garlic pepper. Reduce the heat to medium, and cook the potatoes for about 20 minutes, stirring occasionally, until tender and browned. Crumble bacon over the top before serving.

# Russian Salmon and Potato Salad

## Ingredients

2 eggs  
3 medium baking potatoes,  
peeled and cubed  
1 tablespoon olive oil  
1 large onion, chopped  
1 (16 ounce) can salmon, drained  
1 cup mayonnaise, or as needed  
1 tablespoon chopped fresh  
parsley, for garnish

## Directions

Place eggs in a saucepan and cover with cold water. Bring water to a boil and immediately remove from heat. Cover and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool, and peel.

While the eggs are cooking, place the potatoes in a saucepan with just enough water to cover. Bring to a boil, and cook for 10 to 15 minutes, or until tender. Remove from heat, drain, and set aside.

Heat oil in a skillet over medium heat. Add onions, and saute until lightly browned and translucent, about 10 minutes.

Flake salmon and spread it over the bottom of a glass baking dish or serving dish. Spread the sauteed onions over the salmon. Gently spread a little bit of the mayonnaise over the onion layer. Top with potatoes, and spread enough mayonnaise just to add moisture to the layer. Finally, slice the eggs, and cover the layer of potatoes. Spread mayonnaise over the eggs, and garnish with chopped parsley. If you wish, you can reserve some of the egg to chop and sprinkle over the top as well. Chill for 1 hour before serving.

# Creamy Red Potatoes

## Ingredients

2 pounds small red potatoes,  
quartered  
1 (8 ounce) package cream  
cheese, softened  
1 (10.75 ounce) can condensed  
cream of potato soup, undiluted  
1 (1 ounce) package ranch salad  
dressing mix

## Directions

Place potatoes in a slow cooker. In a small mixing bowl, beat cream cheese, soup and salad dressing mix until blended. Stir in potatoes. Cover and cook on low for 8 hours or until potatoes are tender.

# Potato, Bacon, and Corn Chowder

## Ingredients

1/2 pound thick sliced bacon, cut into 1/2-inch pieces  
2 carrots, diced  
4 stalks celery, chopped  
1 bay leaf  
2 tablespoons butter  
2 tablespoons flour  
4 cups milk  
2 large potatoes, peeled and diced  
1 (15.25 ounce) can whole kernel corn, drained  
1 pinch paprika (optional)

## Directions

Cook the bacon pieces in a large skillet over medium heat until the fat has rendered, and the bacon is crispy, about 8 minutes. Remove the bacon, leaving the grease in the pan. Stir the carrot, celery, and bay leaf into the bacon grease; cook for 5 minutes.

Meanwhile, melt the butter in a large pot over medium-low heat. Whisk in the flour, and cook for 5 minutes, stirring constantly. Slowly whisk in the milk, and bring to a simmer over medium-high heat. Once simmering, cook for 5 minutes, whisking frequently. Add the bacon, cooked vegetables, potatoes, and corn. Return to a simmer, then reduce heat to medium-low, and cook until the potatoes are tender, about 20 minutes more. Use additional milk as needed to achieve desired consistency. Garnish with paprika to serve.



# Mashed Potato, Rutabaga, And Parsnip Casserole

## Ingredients

7 cups low-sodium chicken broth  
3 pounds potatoes, peeled and cubed  
1 1/2 pounds rutabagas, peeled and cubed  
1 1/4 pounds parsnips, peeled and cut into 1 1/2 inch pieces  
8 cloves garlic  
1 bay leaf  
1 teaspoon dried thyme  
3/4 cup butter, softened  
3 onions, thinly sliced  
salt to taste  
ground black pepper to taste

## Directions

Combine chicken broth, potatoes, rutabagas, parsnips, cloves, bay leaf, and thyme in a large pot. Bring to a boil. Reduce heat, and cover partially. Simmer until vegetables are very tender, about 30 minutes. Drain.

Transfer vegetables to large bowl. Add 1/2 cup butter or margarine. Use an electric mixer, beat mixture until mashed but still chunky. Season with salt and pepper. Transfer mashed vegetables to a buttered 13 x 9 x 2 inch baking dish.

Melt remaining 1/4 cup butter or margarine in a heavy large skillet over medium-high heat. Add sliced onions. Saute until beginning to brown, about 5 minutes. Reduce heat to medium-low. Saute until onions are tender and golden brown, about 15 minutes. Season with salt and pepper. Spread onions evenly over mashed vegetables. Casserole can be prepared up to 1 day ahead. Cover and refrigerate.

Preheat oven to 375 degrees F (190 degrees C). Bake, uncovered, for 25 minutes, or until heated through and top begins to crisp.

# Roasted Potato Salad with Vinaigrette

## Ingredients

2 pounds cubed red potatoes  
10 tablespoons vegetable oil  
2 teaspoons paprika  
1 tablespoon dried dill weed  
  
2 tablespoons vegetable oil  
1 banana pepper, sliced into 1/4 inch rings  
1 red bell pepper, thinly sliced  
2 large stalks celery, sliced 1/4 inch wide  
1 small red onion, thinly sliced  
  
1/4 cup red wine vinegar  
1/2 cup olive oil  
1/2 teaspoon kosher salt

## Directions

Preheat an oven to 450 degrees F (230 degrees C).

Toss the potatoes with 10 tablespoons of vegetable oil; sprinkle with paprika and dill. Toss until the potatoes are evenly coated with the spices and spread onto a baking sheet. Bake in the preheated oven until the potatoes are easily pierced with a fork, about 25 minutes.

While the potatoes are roasting, heat the 2 tablespoons of vegetable oil in a large skillet over medium heat. Stir in the banana pepper, bell pepper, celery, and onion; cook and stir until the vegetables have softened, about 10 minutes. Toss the pepper mixture with the roasted potatoes in a bowl. Refrigerate until cold, about 1 hour.

While the potatoes are cooling, whisk together the red wine vinegar, olive oil, and kosher salt. Toss the potatoes with the salad dressing just before serving.

# Potato Dumpling Platter

## Ingredients

6 tablespoons vegetable oil  
1 medium head cabbage, coarsely chopped  
1 onion, chopped  
1 teaspoon salt  
1/4 teaspoon ground black pepper  
1/4 teaspoon garlic powder  
1 (16 ounce) package frozen pierogies  
2 tablespoons butter  
2 tomatoes, seeded and diced

## Directions

In a large skillet, heat oil over medium heat and add cabbage, onion, salt, ground black pepper and garlic; cook for 20 to 30 minutes or until tender.

Bring a large pot of lightly salted water to a boil. Add pierogies and cook for 8 to 10 minutes or according to package directions; drain and stir in butter.

Just before cabbage is done, stir in tomatoes; heat through. Gently stir pierogies into cabbage mixture; serve.

# Beef-Topped Potatoes

## Ingredients

1 (19 ounce) can Campbell's®  
Chunky Beef with Country  
Vegetables Soup  
1/8 teaspoon ground black  
pepper  
1 cup cooked broccoli flowerets  
3 hot baked potatoes, split  
Shredded Cheddar cheese

## Directions

Mix soup, pepper and broccoli in saucepan. Heat through, stirring occasionally.

Serve over potatoes. Top with cheese.

Use 1 1/2 cups fresh broccoli flowerets for cooked broccoli.

# Simple German Potato Salad

## Ingredients

8 medium red potatoes, diced  
1/2 cup creamy salad dressing, e.  
g. Miracle Whip Б„Ÿ  
3 spiced dill pickles, coarsely  
chopped  
1/4 cup chopped white onion  
salt and pepper to taste  
1 teaspoon garlic powder  
3 hard-cooked eggs, peeled and  
sliced  
5 hot dogs, cut into pieces  
1 cup creamy cucumber salad  
dressing

## Directions

Place the potatoes into a pot and fill with enough water to cover. Bring to a boil, then reduce the heat to medium and simmer until tender, about 10 minutes. Drain and cool.

In a large bowl, stir together the salad dressing, pickles, eggs, hot dogs and salad dressing. Season with onion, salt, pepper and garlic powder. Stir in the cooled potatoes until coated. Cover and chill until serving.

# Roasted Potato Cauliflower Pasta

## Ingredients

1 pound small Yukon Gold potatoes  
1 medium onion, cut into chunks  
6 cloves garlic  
4 sprigs fresh thyme  
3 sprigs fresh rosemary  
1/3 cup water  
1/2 cup extra virgin olive oil  
salt and pepper to taste  
1 small head cauliflower, cut into florets  
1 (8 ounce) package dry penne pasta  
grated Parmesan cheese for topping (optional)

## Directions

Preheat oven to 375 degrees F (190 degrees C). Line a medium baking pan with heavy duty aluminum foil, and spray foil with cooking spray.

Place potatoes in the prepared pan. Mix with onion, garlic, thyme, and rosemary. Drizzle with 1/3 cup water and 1/4 cup olive oil. Season with salt and pepper. Seal pan with aluminum foil.

Bake potatoes 30 minutes in the preheated oven, or until tender. Remove foil, mix in cauliflower, and drizzle with remaining oil. Cover, and continue baking 15 minutes. Increase oven temperature to 425 degrees F (220 degrees C), remove foil, and continue baking 10 minutes, or until potatoes are crisp and cauliflower is lightly browned.

Bring a large pot of lightly salted water to a boil. Place pasta in the pot. Cook for 8 to 10 minutes, until al dente, and drain.

In a large bowl, gently toss the potato mixture with the cooked pasta. Serve topped with Parmesan cheese.

# No-Fry Potato Doughnuts

## Ingredients

3 medium potatoes, peeled and quartered  
1 cup warm milk (70 to 80 degrees F)  
2 eggs, well beaten  
3/4 cup shortening  
1/2 cup sugar  
1 teaspoon salt  
4 1/2 cups bread flour  
2 1/4 teaspoons active dry yeast  
TOPPING:  
3/4 cup sugar  
1 1/4 teaspoons ground cinnamon  
1/4 cup butter or margarine, melted

## Directions

Place potatoes in a saucepan and cover with water. Bring to a boil; cook until tender. Drain, reserving 1/4 cup cooking liquid; set liquid aside to cool to 70 degrees F-80 degrees F. Mash potatoes; set aside 1 cup to cool to room temperature. (Refrigerate any remaining mashed potatoes for another use.) In bread machine pan, place dough ingredients in order suggested by manufacturer, adding reserved cooking liquid and potatoes. Select dough setting (check dough after 5 minutes of mixing; some flour may remaining on top; add 1 to 2 tablespoons water or flour if needed). When cycle is completed, turn dough onto a lightly floured surface. Knead in an addition 1/4 to 1/2 cup flour if necessary. Roll out to 1/2-in. thickness. Cut with a 2-1/2-in. doughnut cutter. Place on greased baking sheets; cover and let rise until almost doubled, about 25 minutes. Bake at 350 degrees F for 15-20 minutes or until lightly browned. Combine sugar and cinnamon. Brush warm doughnuts with butter; dip in cinnamon-sugar.

# Potato Klubb (Norwegian Potato Dumplings)

## Ingredients

2 cups all-purpose flour  
1/2 teaspoon salt  
1/4 teaspoon baking powder  
1/4 teaspoon ground black pepper  
4 cups potatoes, peeled and grated  
2 tablespoons grated onion  
8 ounces cooked ham, cut into 1 inch cubes  
2 teaspoons salt  
1 cup melted butter

## Directions

Mix the flour, 1/2 teaspoon salt, baking powder, and pepper together in a bowl. Place the potatoes and onion in a large bowl, and stir in the flour mixture until thoroughly blended. Use floured hands to knead the potato mixture in the bowl until it takes on the quality of stiff bread dough. Add additional flour if the dough is too sticky.

Pinch off a tennis ball-sized piece of dough and shape it around a cube of ham, completely covering the ham, to form a ball. Repeat with remaining dough and ham cubes. Set aside any extra ham.

Fill a large pot with water, add 2 teaspoons salt and any extra ham, and bring to a boil over medium-high heat. Carefully slide the balls into the boiling water, a few at a time. Loosen any sticking to the bottom of the pot. Simmer for 45 minutes to 1 hour. Remove with a slotted spoon, and drain on a plate. Serve hot with melted butter.



# My Mom's Good Old Potato Salad

## Ingredients

5 pounds potatoes, peeled and chopped  
10 eggs  
1 large onion, chopped  
1 (24 ounce) jar sweet pickles, drained and chopped  
2 cups mayonnaise

## Directions

Place the potatoes in a large pan of water and boil over medium-low heat until tender, about 12 minutes. Drain the potatoes, and place in the refrigerator to cool.

Place the eggs in a saucepan of cold water over medium heat, and bring to a full boil. Turn off the heat, cover the pan, and allow the eggs to sit in the hot water for about 15 minutes. Cool the eggs thoroughly under cold running water and shell them. Chop the cooled eggs and place them in a large salad bowl.

Stir the onion, sweet pickles, and mayonnaise into the eggs, and let the mixture chill in the refrigerator at least 1/2 hour to blend the flavors. Mix in the chilled chopped potatoes, and refrigerate for at least 1/2 hour. Serve cold.

# Lemon and Potato Soup

## Ingredients

8 potatoes, cubed  
4 cloves garlic - peeled and sliced  
6 stalks celery with leaves,  
chopped  
1/2 teaspoon ground turmeric  
2 lemons, juiced  
1 cube chicken bouillon  
salt and pepper to taste

## Directions

Place potatoes, garlic and celery into a large stockpot with water to cover. Cover and bring to a boil. Cook until potatoes are tender, about 25 minutes.

Season with turmeric, lemon juice, chicken bouillon cube and salt and pepper to taste. Simmer for another 10 minutes. Mash some of the potato chunks for a thicker consistency.

# Corn Potato Pancakes

## Ingredients

2 cups mashed potatoes  
(prepared with milk and butter)  
1/4 cup all-purpose flour  
1/4 cup cream-style corn  
1 egg, beaten  
3 tablespoons finely chopped  
onion  
1 teaspoon minced fresh parsley  
1/2 teaspoon salt  
1/2 teaspoon minced garlic  
1/8 teaspoon pepper  
3 tablespoons vegetable oil,  
divided

## Directions

In a large bowl, combine the first nine ingredients. In a large skillet, heat 1 tablespoon oil; drop four 1/4 cupfuls of batter into skillet. Cook for 1-2 minutes on each side or until golden brown. Repeat with remaining oil and batter.

# Potato Soup IX

## Ingredients

2 tablespoons butter  
1 onion, chopped  
2 cloves garlic, minced  
5 potatoes, peeled and cubed  
2 cups chicken stock  
1/4 teaspoon dried thyme  
1/2 teaspoon ground black pepper  
2 cups milk  
salt and pepper to taste  
2 tablespoons chopped fresh parsley

## Directions

Melt the butter in a large saucepan over medium heat. Saute onion and garlic until tender. Add the potatoes, chicken stock, thyme, and pepper. Bring to a boil, then reduce heat to low. Cover, and simmer for 20 minutes, or until potatoes are tender.

Transfer about half of the soup to a food processor or blender. Process until smooth, then return to the pot. Stir in milk, and continue cooking until heated through. Season with salt and pepper. Ladle into bowls, and garnish with chopped fresh parsley.

# Smashed Red Potatoes

## Ingredients

2 pounds red potatoes, cut into small wedges  
1/4 cup minced fresh parsley  
2 tablespoons olive oil  
1 teaspoon salt  
1/2 teaspoon pepper

## Directions

Place the potatoes in a large saucepan and cover with water. Bring to a boil. Reduce heat to medium; cook, uncovered, for 15-20 minutes or until tender. Drain and place in a bowl. Coarsely mash the potatoes, adding the parsley, oil, salt and pepper.

# Pimiento Potato Salad

## Ingredients

2 pounds small red potatoes,  
cooked  
4 green onions, thinly sliced  
3 celery ribs, thinly sliced  
1 (2 ounce) jar diced pimientos,  
drained  
1 (8 ounce) bottle Italian salad  
dressing

## Directions

Cut potatoes into 1/4-in. slices.

In an ungreased 13-in. x 9-in. x 2-in. dish, layer half of the potatoes, onions, celery and pimientos. Repeat layers. Pour dressing over all. Cover and refrigerate overnight. Stir before serving.

# Stuffed Chicken with Scalloped Potatoes

## Ingredients

4 bone-in chicken breast halves, skinless  
2 cups dry stuffing mix  
2 (5.5 ounce) packages scalloped potato mix  
salt and pepper to taste  
1/2 cup vegetable oil

## Directions

Rinse chicken and pat dry. Cut each chicken breast lengthwise on the side, to form a cavity for stuffing. Prepare stuffing according to package directions. Prepare potatoes according to package directions.

Preheat oven to 350 degrees F (175 degrees C).

Take a chicken breast and fill the cavity with stuffing; secure with toothpicks. Repeat with all of the chicken breasts. Season breasts with salt and pepper to taste. Heat oil in a large skillet over medium high heat and brown chicken on both sides.

Spread prepared potatoes in a 9x13 inch baking dish. Put chicken breasts bone side down on top of the potatoes. Make a tent like cover for the dish with aluminum foil and bake covered in the preheated oven for 35 to 45 minutes. Remove cover and bake for another 15 minutes.

# Seared Rabbit with Rosemary Potatoes

## Ingredients

6 potatoes, peeled and sliced 1/4 inch thick  
2 onions, peeled and thinly sliced  
5 sprigs rosemary, leaves stripped and finely chopped  
1/4 cup extra virgin olive oil  
salt and freshly ground black pepper to taste

1 (4 pound) rabbit, cleaned and cut into pieces  
1 onion, diced  
1 tablespoon chopped green olives  
10 leaves fresh sage  
1 teaspoon chopped fresh marjoram  
6 baby artichokes, tips trimmed and tough outer leaves removed  
1 teaspoon tomato paste  
1 bunch fresh parsley, minced  
salt and freshly ground black pepper to taste

## Directions

Preheat oven to 375 degrees F (190 degrees C).

Toss potatoes and 2 sliced onions with rosemary and olive oil in a large bowl. Season to taste with salt and pepper; spread into a large, shallow baking dish.

Bake potatoes in the preheated oven until tender, about 45 minutes.

Meanwhile, heat olive oil in a large skillet over high heat. Cook rabbit pieces, turning once, until brown on both sides, about 10 minutes. Add the remaining onion, olives, sage, and marjoram and cook for 2 minutes. Reduce heat to medium-low, cover and simmer for 30 minutes.

Stir artichokes, tomato paste and parsley into skillet with rabbit. Replace cover and simmer until artichokes are tender, about 15 minutes. Serve with rosemary potatoes.



# Brandied Candied Sweet Potatoes

## Ingredients

2 pounds sweet potatoes  
1/2 cup butter  
1/2 cup packed brown sugar  
1/2 cup brandy  
1/2 teaspoon salt

## Directions

Peel and cut the sweet potatoes into 2 inch chunks. Place them in a large pot of water and boil until tender.

In a large skillet melt the butter or margarine. Stir in the brown sugar, brandy and salt. Stir until smooth. Add the sweet potatoes. Cook over low heat, stirring gently, until sweet potatoes are heated through and well glazed.

# Chili-Cheese Mashed Potatoes

## Ingredients

2 3/4 cups water  
1 cup milk  
1 1/2 teaspoons salt  
1 tablespoon butter or stick  
margarine  
3 garlic cloves, minced  
3 cups instant mashed potato  
flakes  
2 (4 ounce) cans chopped green  
chilies  
1 cup shredded Mexican blend  
cheese or Cheddar cheese

## Directions

In a large saucepan, bring the water, milk and salt to a boil. Add the butter, garlic, potato flakes and chilies; stir until thickened. Sprinkle with cheese.

# Scalloped Potatoes and Onions

## Ingredients

5 large potatoes, peeled and thinly sliced  
3/4 cup chopped onion  
3 tablespoons butter or margarine  
1/4 cup all-purpose flour  
1 3/4 cups chicken broth  
2 tablespoons mayonnaise  
3/4 teaspoon salt  
1/8 teaspoon pepper  
Paprika

## Directions

In a greased 2-1/2-qt. baking dish, layer potatoes and onion.

In a saucepan, melt the butter; stir in flour until smooth. Gradually add broth, mayonnaise, salt and pepper; cook and stir for 2 minutes or until thick and bubbly. Pour over potatoes. Sprinkle with paprika.

Cover and bake at 325 degrees for 2 hours or until tender.

# Creamy Mashed Potatoes

## Ingredients

3 cups water  
1 cup milk  
1 (7.6 ounce) package roasted  
garlic instant mashed potatoes  
4 ounces cream cheese, cubed  
1 cup shredded Mexican blend  
cheese

## Directions

In a large saucepan, bring water and milk to a rolling boil. Remove from the heat. Add the contents of both envelopes from the potato package. Let stand for 1 minute; whip with a fork.

Place the cream cheese in a microwave-safe bowl; cover and heat at 70% power for 45 seconds or until softened. Stir into the potatoes. Transfer to a greased 1-qt. baking dish. Sprinkle with cheese. Broil 4 in. from the heat for 3-4 minutes or until cheese is melted.

# Slow Cooker Mashed Potatoes

## Ingredients

5 pounds red potatoes, cut into chunks  
1 tablespoon minced garlic, or to taste  
3 cubes chicken bouillon  
1 (8 ounce) container sour cream  
1 (8 ounce) package cream cheese, softened  
1/2 cup butter  
salt and pepper to taste

## Directions

In a large pot of lightly salted boiling water, cook the potatoes, garlic, and bouillon until potatoes are tender but firm, about 15 minutes. Drain, reserving water. In a bowl, mash potatoes with sour cream and cream cheese, adding reserved water as needed to attain desired consistency.

Transfer the potato mixture to a slow cooker, cover, and cook on Low for 2 to 3 hours. Just before serving, stir in butter and season with salt and pepper to taste.

# Irish Potato Cake

## Ingredients

2/3 cup shortening  
2 cups white sugar  
2 eggs  
3/4 cup milk  
2 cups all-purpose flour  
2 teaspoons baking powder  
1/8 teaspoon salt  
2 teaspoons ground cinnamon  
2 teaspoons ground cloves  
2 teaspoons ground nutmeg  
2 cups mashed cooked potatoes  
1 cup chopped walnuts  
1 cup raisins

## Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 10 inch Bundt pan. Sift together the flour, baking powder, salt, cinnamon, cloves and nutmeg. Set aside.

In a large bowl, cream together the shortening and sugar until light and fluffy. Beat in the eggs one at a time. Add the flour mixture alternately with the potatoes and milk. Stir in nuts and raisins.

Pour into a 10 inch Bundt pan. Bake in the preheated oven for 90 to 120 minutes, or until a toothpick inserted into the cake comes out clean.

# Roasted Garlic Sweet Potatoes

## Ingredients

4 sweet potatoes  
2 heads garlic  
2 tablespoons olive oil  
  
2 tablespoons butter (at room temperature)  
3/4 cup light sour cream  
1/2 cup reduced-fat cream cheese  
1/2 teaspoon cayenne pepper (optional)  
salt and pepper to taste

## Directions

Preheat an oven to 400 degrees F (200 degrees C).

Prick the sweet potatoes with a fork or the tip of a paring knife; set aside. Cut off the top of the heads of garlic to expose the cloves, trimming about 1/4 inch off of the top of each clove. You may need to trim individual cloves along the sides of each head. Brush the cut cloves with the olive oil, then nestle each head into a piece of aluminum foil.

Place the sweet potatoes and garlic cloves directly on the oven racks. Bake for about 1 hour, removing the sweet potatoes once they have softened, and removing the garlic heads once they are tender and nicely browned.

Peel the sweet potatoes, and place into a mixing bowl. Squeeze the individual garlic cloves into the bowl, then add the butter, sour cream, cream cheese, and cayenne pepper. Mash until smooth, then season to taste with salt and pepper. Scrape the mashed potatoes into a 1 1/2 quart baking dish, and return to the oven for about 15 minutes to reheat.

# Potato Chocolate Cake

## Ingredients

3/4 cup butter or margarine,  
softened  
2 cups sugar  
4 eggs, separated  
1 cup mashed potatoes  
1/2 cup water  
1 teaspoon vanilla extract  
2 cups all-purpose flour  
3 tablespoons baking cocoa  
2 teaspoons baking powder  
1 cup chopped walnuts  
1 (16 ounce) container chocolate  
frosting

## Directions

In a large mixing bowl, cream the butter and sugar. Add the egg yolks, potatoes, water and vanilla; mix well. Combine the flour, cocoa and baking powder; add to the creamed mixture. In a small mixing bowl; beat egg whites until stiff peaks form; fold into batter along with walnuts.

Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack. Frost with chocolate frosting.



# Stewed Potatoes

## Ingredients

1 tablespoon vegetable oil  
3 cloves garlic, minced  
1/2 large onion, chopped  
1 plum tomato, chopped  
6 potatoes, diced  
1/2 rutabaga, diced  
dried oregano, to taste  
salt and freshly ground black  
pepper to taste  
2 cups chicken broth

## Directions

Heat the oil in a skillet over medium heat, and saute the garlic and onion until tender. Stir in the tomato, and cook until heated through. Mix in potatoes and rutabaga. Season with oregano, salt, and pepper. Pour in the broth, and bring to a boil. Reduce heat to low, and continue cooking 15 minutes, or until potatoes and rutabaga are tender.

# Best Potatoes You'll Ever Taste

## Ingredients

3 tablespoons mayonnaise  
2 cloves garlic, crushed  
1 teaspoon dried oregano  
salt and pepper to taste  
5 potatoes, quartered

## Directions

In a small bowl, mix mayonnaise, garlic, oregano, salt , and pepper. Set aside.

Bring a large pot of salted water to a boil. Add potatoes, and cook until almost done, about 10 minutes. Don't overcook otherwise the potatoes will break apart. Drain, and cool.

Preheat an outdoor grill for high heat. Lightly grease a large piece of aluminum foil.

Arrange potatoes in the prepared aluminum foil. Spoon the mayonnaise mixture over the potatoes. Place on the prepared grill, and cook until potatoes are tender and mayonnaise mixture is lightly browned, about 10 minutes.

# Picnic Potato Salad

## Ingredients

10 medium red potatoes, cubed  
2/3 cup vegetable oil  
2 tablespoons cider vinegar  
4 teaspoons honey  
1 teaspoon dried basil  
1 teaspoon ground mustard  
1/2 teaspoon salt  
1/2 teaspoon dried thyme  
1/4 teaspoon dried marjoram  
1/4 teaspoon dried mint  
dash cayenne pepper

## Directions

Place potatoes in a large saucepan and cover with water. Cover and bring to a boil over medium-high heat; cook for 15-20 minutes or until tender. Drain and place in a large bowl. Combine the remaining ingredients; pour over potatoes and toss to coat. Cool to room temperature. Cover and refrigerate until serving.

# Cheesy Ranch Potato Bake

## Ingredients

4 pounds russet potatoes, cut into  
1/4 inch cubes  
2 teaspoons chili powder  
1 teaspoon salt  
1/2 teaspoon ground black  
pepper  
6 tablespoons butter, cubed  
1 (8 ounce) package shredded  
colby-Monterey Jack cheese  
blend  
1 (8 ounce) bottle Ranch dressing

## Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a 9x13 inch baking dish.

Place the potatoes in the baking dish. Season with chili powder, salt, and pepper. Evenly distribute the butter over the potatoes.

Cover dish with aluminum foil, and bake 1 hour in the preheated oven, until potatoes are tender. Remove from oven, and mix in the cheese and Ranch dressing. Continue cooking 10 minutes, or until cheese is melted and bubbly.

# Sweet Potato Butternut Squash Pie

## Ingredients

3 cups mashed sweet potatoes  
2 cups cooked butternut squash  
4 eggs  
1/2 cup condensed milk  
1 teaspoon cinnamon  
1/2 teaspoon ground nutmeg  
1/2 teaspoon allspice  
1 unbaked 9-inch pie crust  
1 (10 ounce) package mini marshmallows

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Mash together the sweet potatoes and squash in a bowl. Fold the eggs, milk, cinnamon, nutmeg, and allspice into the potato mixture. Pour the mixture into the pie crust.

Bake the pie in the preheated oven for 30 minutes; arrange marshmallows on top of pie. Bake until a knife inserted into the center of the pie comes out clean, about 30 minutes more.

# Cajun Spicy Potato Wedges

## Ingredients

2 tablespoons olive oil  
2 teaspoons ground cumin  
1 teaspoon ground coriander  
1 teaspoon hot paprika  
1 teaspoon ground turmeric  
1/2 teaspoon dried oregano  
1/2 teaspoon ground black pepper  
1/4 teaspoon chili powder  
2 egg whites, slightly beaten  
2 pounds potatoes, cut into wedges

## Directions

Preheat oven to 375 degrees F (190 degrees C). Prepare a large baking pan with cooking spray.

Whisk together the olive oil, cumin, coriander, paprika, turmeric, oregano, pepper, and chili powder in a large bowl. Place the egg whites in a separate large bowl.

Toss the potato wedges first with the egg whites and then with the olive oil mixture. Arrange the seasoned wedges in a single layer on the prepared baking pan.

Bake in the preheated oven, turning occasionally, until crispy, about 40 minutes.

# Cheesy Potatoes II

## Ingredients

1 (16 ounce) package frozen hash brown potatoes  
1 (10.75 ounce) can condensed cream of chicken soup  
1 (8 ounce) package processed cheese  
16 ounces sour cream  
1 tablespoon butter

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine the hashbrowns, soup and sour cream. Mix well and pour into 4 quart casserole dish.

Top with cubed cheese and butter; bake for 30 minutes or until all cheese is melted and hot.

# Easy and Quick Cream Cheese Potatoes

## Ingredients

15 small red potatoes, skin on  
1 (8 ounce) package cream  
cheese, cubed  
2 tablespoons butter  
5 green onions, chopped  
1/2 teaspoon garlic salt  
salt and pepper to taste

## Directions

Cook potatoes in a large saucepan of boiling water until tender, about 15 minutes. Drain well.

Return potatoes to pan, and stir in the cream cheese, butter, and garlic salt. Use a fork to mash potatoes, leaving them fairly lumpy. Fold in green onions. Season with salt and pepper to taste.



# Brandy Sweet Potatoes

## Ingredients

3 large sweet potatoes, peeled and cubed  
1/2 cup white sugar  
3/4 cup packed brown sugar  
1/4 cup butter  
2 eggs  
1/2 cup brandy  
1 teaspoon vanilla extract

## Directions

Preheat an oven to 350 degrees F (175 degrees C).

Place the sweet potatoes into a large pot and cover with water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain and allow to steam dry for a minute or two. Mash the sweet potatoes in a large bowl, then mix in the white sugar, brown sugar, butter, eggs, brandy, and vanilla extract. Spread potatoes in a 9-inch square baking dish.

Bake until golden brown, 40 to 45 minutes.

# Grandma's Red Hot Southern Sweet Potatoes

## Ingredients

3 1/2 pounds sweet potatoes,  
peeled and cubed  
1/4 cup butter or margarine,  
melted  
1/2 cup packed brown sugar  
1 1/4 cups cinnamon red hot  
candies  
3/4 cup water  
1 (10 ounce) package miniature  
marshmallows (optional)

## Directions

Place the sweet potatoes into a large saucepan with enough water to cover. Bring to a boil, and cook over medium heat until tender, about 25 minutes. Drain water, and place potatoes in a large casserole dish.

Preheat the oven to 350 degrees F (175 degrees C).

In a medium bowl, stir together the butter, brown sugar, red hot candies, and water. Pour over the sweet potatoes in the dish.

Bake for 1 hour in the preheated oven, until sweet potatoes are soft, and the candies are melted. After this, you may top with marshmallows, and return the dish to the oven for 10 minutes to toast them.

# True-Blue Potato Salad

## Ingredients

2 1/2 pounds small red potatoes  
3/4 cup chopped green onions  
3/4 cup chopped celery  
3/4 cup fat-free sour cream  
1/4 cup reduced-fat mayonnaise  
2 tablespoons minced fresh parsley  
1 tablespoon white wine vinegar  
1 1/2 teaspoons salt  
1/4 teaspoon pepper  
1/4 teaspoon celery seed  
1/2 cup crumbled blue cheese

## Directions

Place potatoes in a large saucepan and cover with water. Bring to a boil. Reduce heat; cover and cook for 15-20 minutes or until tender. Drain. Let stand until cool enough to handle or refrigerate overnight. Peel and cube potatoes.

In a large bowl, toss the potatoes, onions and celery. In a small bowl, combine the sour cream, mayonnaise, parsley, vinegar, salt, pepper and celery seed. Pour over potato mixture; toss to coat. Sprinkle with blue cheese. Cover and refrigerate for several hours before serving.

# Cheesy Picante Potatoes

## Ingredients

1 (10.75 ounce) can Campbell's®  
Condensed Cheddar Cheese  
Soup  
1/2 cup Pace® Picante Sauce  
1 teaspoon garlic powder  
4 cups cubed cooked potatoes  
paprika  
2 tablespoons chopped fresh  
cilantro leaves

## Directions

Stir the soup, picante sauce and garlic in a 10-inch skillet. Add the potatoes and heat through over medium heat. Sprinkle with paprika and cilantro. Serve with additional picante sauce, if desired.

# Moroccan Mashed Potatoes

## Ingredients

10 large baking potatoes, peeled and cubed  
3 tablespoons olive oil, or as needed  
1 onion, diced  
1 tablespoon ground turmeric  
1 tablespoon salt, or to taste  
2 teaspoons ground black pepper  
1/2 teaspoon ground cumin

## Directions

Place the potatoes into a large pot, and fill with enough water to cover. Bring to a boil over medium-high heat, and cook until tender and can be pierced with a fork, about 20 minutes.

Meanwhile, place 1 tablespoon olive oil in a skillet, and heat over medium-high heat. Stir in the onion and cook until translucent and lightly browned, about 6 minutes.

Drain water from the potatoes, and mash. Stir in the onion, and continue mashing. Mix in the turmeric, salt, pepper, and cumin. Add the remaining 2 tablespoons olive oil, or amount desired to make the potatoes more or less creamy.

# Roasted Potatoes with Greens

## Ingredients

6 small red potatoes, quartered  
2 tablespoons butter  
2 cloves garlic, minced  
1 tablespoon fresh rosemary,  
chopped  
sea salt and ground black pepper  
to taste  
1 cup fresh spinach leaves

## Directions

Preheat the oven to 400 degrees F (200 degrees C).

Place the potatoes in a single layer in a ceramic casserole dish. Melt the butter in a skillet over medium heat. Add garlic, and cook until golden. Stir in the rosemary, and cook just until fragrant. Pour over the potatoes in the dish. Season with sea salt and pepper.

Roast uncovered for about 30 minutes in the preheated oven, until the potatoes are fork tender. Remove from the oven, and toss with the spinach leaves. Return to the oven for 1 to 2 minutes, until the spinach has wilted.

# Potato Latkes I

## Ingredients

2 cups peeled and shredded potatoes  
1 tablespoon grated onion  
3 eggs, beaten  
2 tablespoons all-purpose flour  
1 1/2 teaspoons salt  
1/2 cup peanut oil for frying

## Directions

Place the potatoes in a cheesecloth and wring, extracting as much moisture as possible.

In a medium bowl stir the potatoes, onion, eggs, flour and salt together.

In a large heavy-bottomed skillet over medium-high heat, heat the oil until hot. Place large spoonfuls of the potato mixture into the hot oil, pressing down on them to form 1/4 to 1/2 inch thick patties. Brown on one side, turn and brown on the other. Let drain on paper towels. Serve hot!

# Creamy Potato Pork Chop Bake

## Ingredients

1 tablespoon vegetable oil  
6 pork chops  
1 (10.75 ounce) can condensed cream of celery soup  
1/2 cup milk  
1/2 cup sour cream  
salt and pepper to taste  
1 (20 ounce) package frozen hash brown potatoes, thawed  
1 cup shredded Cheddar cheese  
1 1/2 cups French-fried onions, divided

## Directions

Heat oil in a large skillet over medium high heat. Add pork chops and saute until browned. Remove from skillet and drain on paper toweling.

Meanwhile, preheat oven to 350 degrees F (175 degrees C).

In a medium bowl mix together soup, milk, sour cream and salt and pepper to taste. Stir in potatoes, 1/2 cup cheese and 1/2 cup onions. Mix together and spread mixture in the bottom of a 9x13 inch baking dish. Arrange pork chops over potato mixture.

Cover dish and bake in the preheated oven for about 40 minutes, or until internal temperature of pork has reached 160 degrees F (70 degrees C). Remove cover; top with remaining cheese and onions and bake uncovered for 5 more minutes.



# My Sister's Favorite Potato Salad...Ever

## Ingredients

6 red potatoes, cut into chunks  
3/4 cup mayonnaise  
1/4 cup red wine vinegar  
1 tablespoon Dijon mustard  
1 tablespoon dried dill weed  
1 teaspoon celery salt  
salt and pepper to taste

## Directions

Place potatoes in a pot with enough water to cover, and bring to a boil. Cook 15 minutes, or until tender. Drain and cool.

In a bowl, gently toss potatoes, mayonnaise, red wine vinegar, Dijon mustard, dill, celery salt, salt, and pepper. Cover, and refrigerate at least 30 minutes before serving.

# Turkey Potato Casserole

## Ingredients

1 pound cooked turkey meat,  
shredded  
1 onion, chopped  
1 (14.5 ounce) can green beans,  
drained  
1 (10.75 ounce) can condensed  
cream of mushroom soup  
8 ounces cubed Cheddar cheese  
8 ounces shredded Cheddar  
cheese  
4 cups prepared mashed potatoes

## Directions

Preheat the oven to 350 degrees F (175 degrees C).

Place turkey in an even layer on the bottom of a 9x13 inch baking dish. Top with a layer of onion and a layer of green beans so that the turkey is no longer visible. Pour the condensed soup over the onion layer, then sprinkle with shredded cheese. Stir together the cubed cheese and mashed potatoes; spoon over the top of the casserole, and spread to cover.

Bake for 30 to 40 minutes in the preheated oven, until heated through.

# Steak House Au Gratin Potatoes

## Ingredients

1 tablespoon butter  
3 russet potato, peeled and cubed  
1 cup heavy cream  
1/2 cup 2% reduced-fat milk  
4 cloves garlic, minced  
2 tablespoons all-purpose flour  
salt and black pepper to taste  
1 cup grated medium Cheddar cheese

## Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease one 9x13 inch baking pan with butter. Spread potatoes evenly in the pan.

Whisk together heavy cream, milk, garlic, flour, salt, and pepper in a large bowl. Pour cream mixture over the potatoes. Cover with foil.

Bake in the preheated oven for 20 minutes, then remove the foil. Continue baking until the potatoes are easily pierced with a fork, about 40 minutes. Remove potatoes from the oven and sprinkle Cheddar cheese on top. Return to oven and bake until the cheese is melted, 5 to 10 minutes. Allow to cool for 5 minutes before serving.

# Cheesy Fried Potatoes

## Ingredients

2 slices bacon  
2 tablespoons butter  
1 tablespoon diced onion  
4 potatoes, peeled and sliced  
salt and pepper to taste  
2 eggs  
1/2 cup shredded Cheddar  
cheese

## Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Remove bacon from pan, drain and crumble; leave grease in pan.

Heat bacon grease over medium heat and stir in butter. Add onion and potatoes. Cover pan and cook, stirring occasionally, until potatoes are golden brown.

Crack eggs on top of potatoes and stir gently to combine. Sprinkle with salt, pepper, cheese and bacon. Continue cooking until eggs are firm and cheese is melted.

# Potato and Vegetable Frittata

## Ingredients

1 teaspoon olive oil  
1/2 cup chopped onion  
1 clove garlic, minced  
1/2 cup diced green bell pepper  
1 zucchini, halved lengthwise and cut in 1/4 inch slices  
2 cups cooked and diced potatoes  
1 cup chopped fresh tomato  
2 tablespoons black olives  
4 eggs  
salt and pepper to taste  
1/4 teaspoon dried oregano  
1 pinch cayenne pepper  
1/2 small tomato, sliced  
1/4 cup shredded mozzarella cheese  
1/4 cup grated Parmesan cheese

## Directions

Preheat the broiler on your oven.

In a frying pan with an ovenproof handle heat the oil and saute onion, garlic and green bell pepper over a low heat. Saute until vegetables are just tender but not browned. Add the zucchini and continue cooking, stirring occasionally, until crisp-tender. Add the potatoes, stir well to combine, and continue cooking, stirring frequently, until the potatoes are heated through and starting to stick to the pan.

Then add the tomatoes and black olives, stirring well to combine with the other ingredients, and cook just until the tomatoes have begun giving up their juice.

Beat the eggs with the salt, pepper, oregano, and cayenne. When all the vegetables are cooked, pour the eggs over them

Arrange the tomato slices over the top of the eggs, and sprinkle the mozzarella and Parmesan cheeses over the tomato slices. Cook gently over low heat until the eggs are almost set (they'll be firm around the edges and a bit runny in the middle).

Slip the pan under the broiler for a minute or two, until the eggs are fully set and the cheese has melted and begun to brown. Cut into wedges and serve.

# BBQ Potatoes with Green Onions

## Ingredients

6 large potatoes, peeled  
4 green onions, finely chopped  
2 tablespoons butter  
salt and ground black pepper to taste

## Directions

Preheat an outdoor grill for high heat.

Microwave potatoes on High 5 to 8 minutes, until tender but still firm. Cool slightly, and cube.

Place cubed potatoes on a large piece of foil. Top with green onions. Dot with butter, and season with salt and pepper. Tightly seal foil around the potatoes.

Cook on the prepared grill 20 to 30 minutes, until tender.

# Candied Sweet Potatoes

## Ingredients

2 large sweet potatoes  
1/4 cup butter  
1/2 cup packed brown sugar  
1/4 cup orange juice

## Directions

Boil cut-up sweet potatoes or bake at 350 degrees F (175 degrees C) whole sweet potatoes until tender.

In a frying pan, melt the butter and brown sugar together until bubbly. Add the orange juice and stir until smooth. Add the cut-up sweet potatoes and cook slowly, turning occasionally until the sweet potatoes are caramelized, about 20 minutes. If syrup is too thin, add a bit more brown sugar.

# Easy German Potato Salad

## Ingredients

8 potatoes  
1 cucumber, thinly sliced  
1/2 cup mayonnaise  
salt and pepper to taste

## Directions

Place potatoes in a large saucepan or Dutch oven, and cover with lightly salted water. Bring to a boil over high heat, then reduce heat to medium, and simmer until potatoes are tender; drain and cool. Peel the potatoes and cut into 1/4 inch slices.

Mix together the potatoes, cucumbers, and mayonnaise; season with salt and pepper.



# Restaurant-Style Potato Salad

## Ingredients

2 pounds russet potatoes  
1 cup mayonnaise  
4 teaspoons sweet pickle relish  
4 teaspoons white sugar  
2 teaspoons chopped white onion  
2 teaspoons prepared mustard  
1 teaspoon white wine vinegar  
1 tablespoon minced celery  
1 teaspoon minced pimento  
1/2 teaspoon shredded carrot  
1/4 teaspoon dried parsley  
1/4 teaspoon ground black pepper  
salt to taste

## Directions

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain, cool and chop.

In a large bowl, combine the potatoes, mayonnaise, sweet pickle relish, sugar, onion, mustard, vinegar, celery, pimentos, carrot, parsley, pepper and salt. Mix well, chill and serve.

# Potatoes and Carrots

## Ingredients

7 large potatoes, peeled and quartered  
9 carrots, julienned  
4 large sweet potatoes, peeled and quartered  
2 onions, quartered  
salt and pepper to taste  
1/4 cup vegetable oil

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Place a 1/3 cup water in a 9x13 inch baking dish. Layer in potatoes, carrots, yams and onions. Sprinkle generously with salt and pepper.

Pour oil over entire dish until all ingredients are well coated.

Cover or place foil over dish and bake for 2 hours.

# Baked Potato Salad I

## Ingredients

8 medium potatoes, sliced  
1/2 pound sliced bacon  
1 pound processed American  
cheese, sliced  
1/2 onion, chopped  
1 cup mayonnaise  
salt and pepper to taste  
1/4 cup black olives, sliced

## Directions

Preheat oven to 325 degrees F (165 degrees C). Butter a 9x13 inch baking dish.

Put sliced potatoes into a large pot, and fill with enough water to cover. Bring to a boil, and cook until tender but still firm, about 10 minutes. Drain, and set aside.

At the same time, place bacon in a large deep skillet. Cook over medium-high heat until evenly browned. Remove to paper towels to drain.

In a large bowl, stir together the potatoes, cheese, onion, mayonnaise, salt, and pepper. Spoon into prepared baking dish. Crumble bacon over the top, and sprinkle with olives.

Bake for 1 hour in the preheated oven, until golden brown.

# Gourmet Sweet Potato Souffle

## Ingredients

3 1/2 pounds sweet potatoes,  
peeled and diced  
1 tablespoon white sugar  
1/2 cup butter, melted  
3/4 cup white sugar  
1 cup heavy cream  
5 eggs  
1/4 teaspoon ground cloves  
1/4 teaspoon ground nutmeg  
1/2 teaspoon ground cinnamon  
1 teaspoon vanilla extract  
1 teaspoon salt

## Directions

Bring a large pot of lightly salted water to a boil over medium-high heat. Add sweet potatoes, cover, and cook until soft, about 10 minutes. Drain, and set aside.

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a 2 quart souffle dish. Sprinkle dish with 1 tablespoon white sugar, shaking dish to evenly coat bottom and sides.

Place the sweet potatoes into the bowl of a food processor. Add the butter, 3/4 cup sugar, heavy cream, eggs, cloves, nutmeg, cinnamon, vanilla, and salt. Process until mixture is smooth. Pour into prepared souffle dish.

Bake the sweet potato mixture in preheated oven for 20 minutes. Lower oven temperature to 350 degrees F (175 degrees C).

Bake the sweet potato mixture until edges are slightly browned, about 40 minutes more. Serve warm or at room temperature.

# Micro-Roasted Potatoes

## Ingredients

2 tablespoons vegetable oil  
1 garlic clove, minced  
1/2 teaspoon salt  
1/8 teaspoon paprika  
1/2 teaspoon browning sauce  
4 medium potatoes, cut into  
wedges  
pepper to taste

## Directions

In an ungreased 11-in. x 7-in. x 2-in. microwave-safe dish, combine the first four ingredients. Microwave on high for 30-45 seconds or until the garlic is soft. Stir in browning sauce. Add potatoes and pepper; stir to coat. Cover and microwave on high for 13-16 minutes, turning and stirring twice.

# Greek Garlic-Lemon Potatoes

## Ingredients

3 pounds potatoes, peeled and cubed  
3 cups hot water  
1/2 cup fresh lemon juice  
1/3 cup vegetable oil  
1 tablespoon olive oil  
1 1/2 teaspoons dried oregano  
2 teaspoons salt  
1/2 teaspoon ground black pepper  
2 cloves garlic, minced  
1/4 cup chopped fresh parsley

## Directions

Preheat oven to 475 degrees F (245 degrees C).

Place the cubed potatoes, water, lemon juice, vegetable oil, and olive oil in a 12x18 inch baking dish or roasting pan. Season with oregano, salt, pepper, and garlic.

Roast, uncovered, in the preheated oven until the potatoes are tender and golden brown and the water has evaporated, about 1 1/2 hours. Stir the potatoes every 20 minutes as they bake, adding more water as necessary to prevent sticking. Allow the water to evaporate during the final 15 to 20 minutes of cooking, but be careful that the potatoes do not burn. Stir in the chopped fresh parsley, and serve.

# Au Gratin Party Potatoes

## Ingredients

20 pounds potatoes, peeled,  
cubed and cooked  
4 (12 fluid ounce) cans evaporated  
milk  
3 (1 pound) loaves processed  
cheese, cubed  
1 cup butter or margarine, cubed  
2 tablespoons salt  
2 teaspoons pepper  
Paprika

## Directions

In several large bowls, combine potatoes, milk, cheese, butter, salt and pepper. Transfer to four greased 13-in. x 9-in. x 2-in. baking dishes. Bake, uncovered, at 350 degrees F for 45-50 minutes or until bubbly. Sprinkle with paprika if desired.

# Lilley Mashed Potato Casserole

## Ingredients

3 cups mashed potatoes  
2 green onions, chopped  
3 slices processed American  
cheese

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix the mashed potatoes with the green onions and spoon into one 8x8 inch casserole dish.

Bake for 30 minutes. Spread slices of cheese over the top of the casserole for the last 5 minutes of baking.



# Potato and Bread Cutlets

## Ingredients

- 1 pound potatoes, peeled
- 2 slices bread, cubed
- 1 egg, beaten
- 1 teaspoon salt
- 1/2 teaspoon ground cayenne pepper
- 1 jalapeno pepper, seeded and minced
- 2 sprigs fresh cilantro, chopped
- 1 cup vegetable oil for frying

## Directions

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain and cool.

In a large bowl, mash together potatoes and bread cubes. Mix in egg, salt, cayenne, jalapeno and cilantro. Shape potato mixture into patties and coat with bread crumbs.

In a large tall sided skillet, heat oil until almost smoking. Carefully slide cutlets into oil. Cook, turning once, until golden brown on both sides. Remove from heat and drain. Serve warm.

# Creamy Potato Soup

## Ingredients

4 slices bacon  
3 potatoes, peeled and chopped  
1 onion, chopped  
1 carrot, chopped  
1 cup chopped celery  
water to cover  
4 cups milk  
2 teaspoons salt  
1 teaspoon ground black pepper  
1 cup sour cream  
2 tablespoons all-purpose flour  
2 teaspoons paprika

## Directions

In a large saucepan cook bacon until crisp. Set bacon aside, along with 3 tablespoons of bacon drippings.

Add potatoes, onion, carrot and celery to drippings. Add enough water to cover vegetables and cook over low heat until tender, stirring occasionally.

Stir in milk, salt and pepper. Bring to a boil.

In separate bowl, stir together sour cream, flour and paprika. Gradually stir 1 cup of hot soup mixture into sour cream mixture.

Pour sour cream mixture into soup mixture. Cook until small bubbles break soups service. Top with chopped bacon pieces.

# Broiled Sweet Potatoes

## Ingredients

4 sweet potatoes  
1/2 teaspoon butter  
1/4 cup white sugar

## Directions

Preheat oven to broil.

Line a 10x15 inch cookie sheet with aluminum foil.

Cook the sweet potatoes in the microwave until done, about 4 minutes per potato. When the potatoes are cool, peel, cut in half lengthwise and slice about 1/4 inch.

Place the potato slices in a single layer on prepared cookie sheet. Slice the butter into about 1/8 inch pats and place all over the sweet potatoes. Sprinkle the sugar on the potatoes and butter. Place under broiler until golden and bubbly, about 5 to 8 minutes.

# World's Best Potato Salad

## Ingredients

6 medium potatoes  
1 small onion, finely chopped  
1 cup celery, chopped  
1 teaspoon salt  
6 hard-cooked eggs, diced

2 eggs, beaten  
1/2 cup white sugar  
1 teaspoon cornstarch  
salt to taste  
1/2 cup vinegar  
1 (5 ounce) can evaporated milk  
1 teaspoon prepared yellow mustard  
1/4 cup butter  
1 cup mayonnaise

## Directions

Place the potatoes into a large pot, and fill with enough water to cover. Bring to a boil, and cook for about 20 minutes, or until easily pierced with a fork. Drain. Cool, peel and dice. Transfer to a large bowl, and toss with the onion, celery, 1 teaspoon of salt, and hard-cooked eggs.

While the potatoes are cooking, whisk together 2 eggs, sugar, cornstarch, and salt in a saucepan. Stir in the vinegar, milk, and mustard. Cook over medium heat, stirring frequently, until thickened, about 10 minutes. Remove from heat, and stir in the butter. Refrigerate until cool, then stir in the mayonnaise.

Stir the dressing into the bowl of potato salad gently until evenly coated. Chill several hours or overnight before serving for best flavor.

# Chunky Tomato Potato Soup

## Ingredients

2 tablespoons butter  
2 onions, chopped  
4 cups peeled, cubed potatoes  
1 1/2 cups chopped celery  
1 1/2 cups chopped carrots  
2 cloves garlic, minced  
1 tablespoon Italian seasoning  
2 cups milk  
1 tablespoon cornstarch  
1 (14.5 ounce) can tomatoes  
1 1/4 cups chicken broth  
2 tablespoons tomato paste  
salt and pepper to taste

## Directions

Melt the butter in a large saucepan over medium heat, and cook the onions until tender. Mix in the potatoes, celery, carrots, and garlic. Season with Italian seasoning. Pour in milk, gradually stir in cornstarch, and bring to a boil. Mix in tomatoes, broth, and tomato paste. Return to boil, reduce heat to low, and simmer 20 minutes. Season with salt and pepper.

# Rosemary Red Potatoes

## Ingredients

1 3/4 pounds small red potatoes, quartered  
1 small onion, quartered  
1/4 cup olive oil  
1 1/2 teaspoons dried rosemary, crushed  
2 garlic cloves, minced  
1/4 teaspoon garlic salt

## Directions

In a bowl, combine the potatoes, onion, oil, rosemary, garlic and garlic salt; toss to coat. Transfer to a foil-lined 15-in. x 10-in. x 1-in. baking pan. Bake, uncovered, at 425 degrees F for 25-30 minutes or until potatoes are tender and browned.

# Grilled Potato Wedges with Malt Vinegar-Tarragon

## Ingredients

2/3 cup malt vinegar, PLUS  
1 teaspoon malt vinegar  
1 1/2 cups Hellmann's® or Best Foods® Real Mayonnaise  
1 tablespoon chopped tarragon  
5 Russet or all-purpose potatoes, scrubbed  
1/4 cup canola oil  
2 tablespoons finely chopped flat-leaf parsley

## Directions

Bring 2/3 cup vinegar to a boil over high heat in small saucepan and continue boiling until reduced by half. Remove saucepan from heat and let cool 5 minutes.

Combine Hellmann's® or Best Foods® Real Mayonnaise, cooled vinegar, remaining 1 teaspoon vinegar and tarragon in medium bowl. Season, if desired, with salt and pepper. Cover and refrigerate at least 30 minutes.

Cover potatoes with water in 4-quart saucepot; bring to a boil over medium-high heat. Reduce heat and simmer 15 minutes or until potatoes are tender, but still firm. Drain and cool slightly. Cut each potato lengthwise into 8 slices.

Brush potatoes with oil and season, if desired, with salt and pepper. Grill, turning once, 4 minutes or until golden and cooked through. Arrange potatoes on serving platter, then sprinkle with parsley. Serve with dip.

# Slow Cooker Cheesy Potatoes

## Ingredients

1 (32 ounce) package frozen Southern-style hash brown potatoes  
2 (10.75 ounce) cans condensed Cheddar cheese soup  
1 (12 fluid ounce) can evaporated milk  
1 (2.8 ounce) can French fried onions, divided

## Directions

Grease your slow cooker with cooking spray or shortening. In a large bowl, stir together the hash browns, cheese soup, evaporated milk, and half of the French fried onions. Pour into the slow cooker. Cover, and cook on High for 4 hours, or Low for 8 hours. Top with remaining onions just before serving.



# Picnic Potato Chip Chicken

## Ingredients

3 cups crushed ridged potato chips (any flavor)  
3/4 teaspoon garlic powder  
1 (3 1/2) pound broiler-fryer chicken, cut up  
1/2 cup butter or margarine, melted

## Directions

In a shallow bowl, combine potato chips and garlic powder. Dip chicken pieces in butter, then roll in potato chip mixture. Place in a greased 15-in.x 10-in. x 1-in. baking pan. Sprinkle with any remaining butter and coating. Bake, uncovered, at 350 degrees F for 1 hour or until juices run clear.

# Ozarks Potato Salad

## Ingredients

5 pounds red potatoes  
1 large onion, chopped  
2 1/2 cups creamy salad dressing,  
e.g. Miracle Whip  
1/4 cup prepared yellow mustard  
6 hard-cooked eggs, diced  
salt and pepper to taste

## Directions

Place the potatoes in a large pot and fill with enough water to cover. Bring to a boil, then reduce heat to medium and cook until tender enough to pierce with a fork, about 15 minutes. Drain and cool slightly. Remove the peels and cut into cubes. Set aside to cool completely.

In a large bowl, mix together the onion, salad dressing and mustard. Stir in the hard-cooked eggs and cooled potatoes. Try not to mash the potatoes very much. Season with salt and pepper.

# Baked Sweet Potato Sticks

## Ingredients

1 tablespoon olive oil  
1/2 teaspoon paprika  
8 sweet potatoes, sliced  
lengthwise into quarters

## Directions

Preheat oven to 400 degrees F (200 degrees C). Spray a baking sheet with cooking spray or vegetable oil.

In a large bowl, mix oil and paprika. Add potato sticks, and stir by hand to coat. Place on the prepared baking sheet.

Bake 40 minutes in the preheated oven. Best eaten at room temperature.

# Sweet Potato Butter

## Ingredients

6 cups diced peeled sweet potatoes  
2 cups diced peeled tart apples  
4 cups water  
2/3 cup orange juice concentrate  
1/2 cup packed dark brown sugar  
1 1/2 teaspoons ground cinnamon  
1 teaspoon ground nutmeg  
1/4 teaspoon ground cloves

## Directions

In a heavy saucepan, combine all ingredients; mix well. Bring to a boil. Reduce heat; simmer, uncovered, for 2 to 2-1/4 hours or until mixture is thickened and about 1 cup of liquid remains, stirring occasionally.

In a blender, process mixture in batches until smooth. Transfer to jars or containers. Chill for at least 2 hours before serving. Store in the refrigerator.

# Bada Bing Bada Banged Potatoes

## Ingredients

5 pounds small new potatoes  
3/4 cup olive oil  
1/4 cup melted butter  
1 cup grated Parmesan cheese  
1 tablespoon dried basil  
1 tablespoon dried oregano  
1/2 teaspoon dried thyme leaves  
1/2 teaspoon dried rosemary,  
crumbled  
1/2 teaspoon garlic powder  
1 teaspoon crushed red pepper  
flakes  
1 teaspoon salt  
1/2 teaspoon black pepper  
3 tablespoons minced fresh  
parsley  
1/2 cup grated Parmesan cheese

## Directions

Preheat an oven to 400 degrees F (200 degrees C).

Place the potatoes in a large saucepan of water. Cover; bring to a boil over high heat. Reduce heat; gently cook potatoes until tender but still firm, about 20 minutes. Drain.

Place potatoes on a greased, rimmed baking sheet. Smash the warm potatoes with the heel of your hand or a small pan to flatten slightly and break the skin.

Mix together the olive oil, butter, 1 cup Parmesan cheese, basil, oregano, thyme, rosemary, garlic powder, red pepper flakes, salt, and pepper in a large bowl; add the potatoes and toss well. Return coated potatoes to baking sheet, leaving 1/2 inch space between each potato.

Roast potatoes in the preheated oven until lightly browned and slightly crispy; about 30 minutes. Place hot potatoes on a large platter; sprinkle with parsley and the remaining 1/2 cup Parmesan cheese.

# Anne's Potato Pancakes

## Ingredients

8 medium red potatoes, with peel, shredded  
1 large sweet onion, minced  
3 eggs, lightly beaten  
3 tablespoons all-purpose flour  
1/2 teaspoon baking powder  
1 tablespoon dried rosemary  
1 tablespoon salt  
2 teaspoons ground black pepper  
1 1/2 teaspoons lime juice  
2 tablespoons vegetable oil

## Directions

In a large bowl, mix the red potatoes, onion, eggs, flour, baking powder, rosemary, salt, pepper, and lime juice.

Heat the oil in a skillet over medium-high heat. Scoop about 2/3 cup at a time of the potato mixture into the skillet, and press down with a spatula into a pancake shape. Cook 3 to 4 minutes on each side, until crisp and golden brown. Drain on paper towels. Repeat with remaining potato mixture.

# The Absolute Best Potato Soup

## Ingredients

1 (49.5 fluid ounce) can chicken broth, divided  
1 (1 ounce) package country style gravy mix (such as McCormick®)  
6 cups peeled and cubed potatoes  
1 carrot, diced  
1 onion, diced  
2 (1/2 inch thick) slices deli ham, diced

## Directions

Pour 1 cup of the chicken broth, and the contents of the gravy mix packet, into a small bowl. Whisk well to combine.

Combine potatoes, carrot, onion, ham, and remaining chicken broth in a large soup pot; bring to a boil. Cook for 5 minutes, and turn down to a simmer. Whisk in the broth and gravy mixture. Simmer soup for one hour.

# Crumb-Coated Potato Halves

## Ingredients

1/2 cup seasoned bread crumbs  
1 teaspoon paprika  
1 teaspoon salt  
1/8 teaspoon pepper  
4 large potatoes, peeled and halved  
2 tablespoons butter or margarine, melted

## Directions

In a shallow bowl, combine the bread crumbs, paprika, salt and pepper. Brush potatoes with butter; roll in crumb mixture until coated. Place in a greased 13-in. x 9-in.x 2-in. baking pan. Cover and bake at 350 degrees F for 1 hour or until tender.



# Cheesy Potato and Corn Chowder

## Ingredients

2 tablespoons margarine  
1 cup chopped celery  
1 cup chopped onion  
2 (14.5 ounce) cans chicken broth  
3 cups peeled and cubed potatoes  
1 (15 ounce) can whole kernel corn  
1 (4 ounce) can diced green chiles  
1 (2.5 ounce) package country style gravy mix  
2 cups milk  
1 cup shredded Mexican-style processed cheese food

## Directions

In large saucepan, melt margarine over medium high heat. Add celery and onion; cook and stir until tender, about 5 minutes.

Add chicken broth; bring to a boil. Add potatoes; cook over low heat for 20 to 25 minutes or until potatoes are soft, stirring occasionally.

Stir in corn and chiles; return to boiling. Dissolve gravy mix in milk; stir into boiling mixture. Add cheese; cook and stir over low heat until cheese is melted.

# Lemon-Butter Red Potatoes

## Ingredients

10 medium red potatoes,  
quartered  
1/3 cup butter (no substitutes)  
2 tablespoons olive oil or  
vegetable oil  
1/3 cup lemon juice  
3 tablespoons minced chives  
2 tablespoons minced parsley  
1 tablespoon grated lemon peel  
1 teaspoon salt  
1/4 teaspoon pepper  
1/4 teaspoon ground nutmeg

## Directions

Place potatoes in a large saucepan and cover with water. Cover and bring to a boil. Cook for 15-20 minutes or until tender. In a small saucepan, heat butter over medium heat for 2-3 minutes or until lightly browned. Remove from the heat; stir in the remaining ingredients. Drain potatoes; top with lemon butter.

# Supreme Scalloped Potatoes

## Ingredients

8 medium potatoes, peeled  
1 1/2 cups shredded Cheddar  
cheese, divided  
1/3 cup chopped onion  
1 (10.75 ounce) can condensed  
cream of chicken soup, undiluted  
1 cup sour cream  
3/4 cup milk  
2 tablespoons butter or margarine,  
melted  
1/2 teaspoon salt  
1/2 teaspoon pepper

## Directions

In a Dutch oven or large kettle, cook potatoes in boiling salted water until tender. Cool completely; shred and place in a large bowl. Add 1 cup cheese and onion. Combine remaining ingredients; pour over potato mixture.

Transfer to a greased 2-1/2-qt. baking dish. Sprinkle with remaining cheese. Bake, uncovered, at 350 degrees F for 35-40 minutes or until bubbly.

# South African Potato Salad

## Ingredients

10 eggs  
12 medium white potatoes with skin  
1 bunch green onions, chopped  
1 (14 ounce) can sweetened condensed milk  
1 1/2 cups mayonnaise  
1 tablespoon chopped fresh parsley, for garnish (optional)

## Directions

Place eggs in a saucepan and cover with water. Bring to a boil and cook for 10 minutes. Remove eggs with a slotted spoon and set aside to cool. Add whole potatoes to the water and boil until a knife is easily inserted, but they are not too soft. Drain and cool.

Peel and chop the eggs and place them in a large serving bowl. Stir in the green onions. When the potatoes have cooled, peel and chop then add them to the bowl. Pour in the sweetened condensed milk and stir in the mayonnaise. Sprinkle parsley over the top. Chill until serving. This is best served chilled.

# Scrambled Potatoes

## Ingredients

1 pound bacon, cut into small pieces  
3 pounds peeled and shredded potatoes  
1 pound shredded Cheddar cheese  
12 eggs

## Directions

In a large skillet, fry bacon pieces on medium heat until brown and a little bit crispy. Set aside bacon.

Cook and stir shredded potatoes in bacon drippings on medium heat until tender.

In a large bowl, whisk eggs, and salt and pepper. Add eggs to potatoes. Reduce heat to low. Cover and simmer for 10 minutes. Sprinkle cheese and bacon pieces on top of potatoes. Let cheese melt. Serve.

# Buffalo Chicken and Potato Salad

## Ingredients

1 pound red potatoes, cut into bite-size pieces  
1 pound cooked chicken, cut into bite-size pieces  
1 cup peeled and chopped cucumber  
1/2 cup Hellmann's<sup>™</sup> or Best Foods<sup>®</sup> Canola Cholesterol Free Mayonnaise  
1/2 cup chopped red onion  
1/2 cup chopped celery  
2 tablespoons cayenne pepper sauce\*

## Directions

In 3-quart saucepan, cover potatoes with water. Bring to a boil over high heat. Reduce heat to medium-low and cook 10 minutes or until potatoes are tender. Drain and cool slightly.

In serving bowl, toss potatoes with remaining ingredients. Serve chilled or at room temperature. Serve, if desired, on a bed of lettuce, garnished with celery leaves.

# Aloo Gobi ki Subzi (Potatoes and Cauliflower)

## Ingredients

3 tablespoons vegetable oil  
1/4 teaspoon mustard seed  
1 pinch asafoetida powder  
1/4 teaspoon cumin seeds  
1 pinch ground turmeric  
1 hot green pepper, split down its length (optional)  
3 roma (plum) tomatoes, chopped  
2 tablespoons minced fresh ginger root  
1 potato, cubed  
1 head cauliflower, broken into small florets  
1/2 teaspoon white sugar  
salt to taste

## Directions

Heat oil over a medium-high heat. Toss in the mustard seeds; when they start spluttering, add the asafoetida, followed by the cumin seeds, turmeric powder and the green pepper. Add the chopped tomatoes and ginger; stir and saute for a few minutes.

Add the potato, cauliflower florets, sugar and salt; stir well and cook until the potatoes are cooked and the cauliflower tender yet crunchy. (For a crunchier cauliflower, add it when the potatoes are just getting done but not quite finished cooking).

# Sweet Potato Casserole II

## Ingredients

5 sweet potatoes, sliced  
1/4 cup reduced fat margarine  
1/2 cup packed brown sugar  
3 tablespoons orange juice  
1 pinch ground cinnamon  
1 (10.5 ounce) package miniature marshmallows

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Place sweet potatoes in a large saucepan with enough water to cover. Bring to a boil, and cook until tender, about 15 minutes. Remove from heat, drain, and mash.

Place mashed sweet potatoes in large bowl, and use an electric mixer to blend with the margarine, brown sugar, orange juice, and cinnamon. Spread evenly into a 9x13 inch baking dish. Top with miniature marshmallows.

Bake for 25 to 30 minutes in the preheated oven, or until heated through, and marshmallows are puffed and golden brown.



# Company Potatoes

## Ingredients

1 (2 pound) package frozen hash brown potatoes, thawed  
1 (10.75 ounce) can condensed cream of potato soup  
1 (10.75 ounce) can condensed cream of celery soup  
1 (16 ounce) container sour cream  
1/4 cup milk  
1/2 cup chopped onion  
1 teaspoon salt  
1/2 teaspoon pepper  
1/8 teaspoon dried dill weed  
1 1/2 cups shredded Cheddar cheese  
paprika to taste

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9 x 13 inch baking dish.

In a large bowl combine hash browns, potato soup, celery soup, sour cream, milk and onion. Mix well and then season with salt, pepper and dill weed. Spoon into prepared dish and sprinkle with cheese and paprika.

Bake in preheated oven for 1 to 1 1/2 hours, or until well browned and bubbly.

# Sweet Potato and Fruity Fritter

## Ingredients

1 cup all-purpose flour  
1 teaspoon baking powder  
1/2 teaspoon salt  
1/2 teaspoon ground nutmeg  
1 teaspoon ground cinnamon  
2 tablespoons dark rum  
2 cups cooked, mashed sweet potatoes  
1 cup mashed banana  
1 cup crushed pineapple, drained  
1/4 cup butter, melted  
vegetable oil, for deep-fat frying  
powdered sugar for dusting

## Directions

Sift together the flour, baking powder, salt, nutmeg, and cinnamon into a bowl, set aside. Stir together the rum, sweet potatoes, banana, pineapple, and butter; mix well. Fold the flour into the sweet potato mixture until well combined.

Heat oil in deep-fryer to 375 degrees F (190 degrees C).

Drop tablespoon-sized pieces of batter into the hot oil, and fry until light golden brown. Drain on paper towels, and dust with powdered sugar.

# Potato Leek Soup III

## Ingredients

1 cup butter  
2 leeks, sliced  
salt and pepper to taste  
1 quart chicken broth  
1 tablespoon cornstarch  
4 cups Yukon Gold potatoes,  
peeled and diced  
2 cups heavy cream

## Directions

In a large pot over medium heat, melt butter. Cook leeks in butter with salt and pepper until tender, stirring frequently, about 15 minutes.

Stir cornstarch into broth and pour broth into pot. Add the potatoes and bring to a boil. Season with salt and pepper. Pour in the cream, reduce heat and simmer at least 30 minutes, until potatoes are tender. Season with salt and pepper before serving.

# Caramelized Onion and Horseradish Smashed

## Ingredients

3 tablespoons butter  
4 onion, sliced and separated into rings  
1 tablespoon white wine vinegar  
1/2 teaspoon ground dried thyme  
6 large baking potatoes, peeled and cubed  
1 tablespoon Dijon mustard  
2 tablespoons prepared horseradish, or to taste  
salt and cracked black pepper to taste  
1/4 cup softened butter  
3/4 cup half-and-half

## Directions

Melt 3 tablespoons butter in a large skillet over medium-high heat. Add the onions and cook for 5 minutes. Reduce heat to medium, and continue cooking, stirring frequently, until the onions have softened, and achieved a deep brown color, 15 to 25 minutes. Stir in vinegar and thyme, and cook for 5 minutes more.

While the onions are cooking, place cubed potatoes in large pot and cover with salted water. Bring to a boil, then reduce heat to medium-low, cover, and simmer until the potatoes can be pierced easily with a fork, about 20 minutes. Drain the potatoes in a colander, and allow to steam for a minute.

To finish the dish, transfer the potatoes to a serving bowl, and use a potato masher to mix with Dijon mustard, horseradish, salt and cracked black pepper until smooth. Mix in softened butter, caramelized onions, and half-and-half until onions are distributed evenly.

# Sweet Potato Casserole VII

## Ingredients

3 cups mashed sweet potatoes  
1/2 cup white sugar  
2 eggs, beaten  
1/4 cup melted butter  
1/2 cup milk  
1 teaspoon vanilla extract  
1 cup packed brown sugar  
1/3 cup all-purpose flour  
3 tablespoons butter  
1 cup shredded coconut

## Directions

Preheat oven to 350 degrees F (175 degrees C). Spray one 2 1/2 quart casserole dish with non-stick cooking spray.

In a large bowl, combine the sweet potatoes, sugar, eggs, 1/4 cup butter, milk and vanilla. Pour into prepared casserole dish.

Mix together the brown sugar, flour, margarine and coconut; sprinkle over casserole.

Bake at 350 degrees F (175 degrees C) for 25 to 30 minutes.

# Alabi Potato Salad

## Ingredients

5 pounds potatoes  
1 cup mayonnaise  
1 cup dill pickle relish  
3/4 cup prepared yellow mustard  
12 hard-cooked eggs, peeled and chopped  
2 cups chopped celery (optional)  
2 teaspoons paprika  
20 buttery round crackers

## Directions

Place the potatoes into a large pot, and fill with enough water to cover. Bring to a boil, and cook for about 20 minutes, or until easily pierced with a fork. Drain, and set aside to cool.

In a large bowl, stir together the mayonnaise, relish, mustard, hard-cooked eggs and celery. Cut the potatoes into cubes, and add to the bowl. Mix gently until coated. Garnish with a sprinkling of paprika, and arrange crackers around the edge.

# Beef Potato House Pie Casserole

## Ingredients

6 large potatoes, peeled and chopped  
1/2 cup milk  
2 tablespoons butter  
2 pounds ground beef  
1 onion, chopped  
1 green bell pepper, chopped  
salt and pepper to taste  
1 (8 ounce) package processed American cheese, sliced

## Directions

Preheat oven to 375 degrees F (190 degrees C). Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain, then mash with milk and butter until smooth.

In a large, deep skillet over medium high heat, combine ground beef, onion and green pepper. Cook until beef is evenly brown. Drain excess fat. Season with salt and pepper.

In a deep casserole dish, spoon a layer of beef mixture. Spread a layer of mashed potato over the beef. Continue alternating layers until the dish is full. Top with cheese.

Bake in preheated oven for 20 minutes.

# Broiled Chicken Breasts with Herbs, Carrots, and

## Ingredients

4 (4 ounce) skinless, boneless chicken breast halves  
2 cloves garlic, sliced thin  
1 teaspoon chopped fresh rosemary  
1 tablespoon chopped fresh thyme  
1 tablespoon chopped fresh sage  
4 carrots, halved lengthwise and cut crosswise into 1-inch pieces  
4 red potatoes, cut into 1-inch pieces  
1 tablespoon extra-virgin olive oil  
1/2 teaspoon salt  
1/2 teaspoon freshly ground black pepper

## Directions

Preheat the oven's broiler and set the oven rack about 6 inches from the heat source. Line a 10x12 inch pan with aluminum foil.

Use the tip of a sharp boning or paring knife to cut 3 small slits into the side of each chicken breast; insert a slice of garlic into each slit.

Mix the rosemary, thyme, and sage together on a shallow dish; roll and press each chicken breast into the herb mixture to coat.

Arrange the breasts close together on the foil-lined pan. Place carrots and red potatoes in a layer around chicken and fold up edges of foil approximately 1 inch. Drizzle carrots and red potatoes with olive oil, salt, and pepper.

Cook in the preheated oven for 7 minutes; turn the chicken and cook until no longer pink in the center and the juices run clear, 7 to 10 minutes more. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C).



# Potato Rounds

## Ingredients

2 large baking potatoes  
6 slices bacon  
1 cup shredded Cheddar cheese

## Directions

Place the potatoes in a large pot with enough water to cover. Bring to a boil, and cook until tender when pierced with a fork, about 20 minutes. Drain, and cool.

Preheat the oven to 350 degrees F (175 degrees C). Lightly grease a baking sheet. Cook bacon in a large skillet over medium-high heat until crisp. Drain, cool, and crumble.

Slice the potatoes into 1/4 inch rounds, and arrange them in a single layer on the baking sheet. Sprinkle a few crumbles of bacon onto each round, then top with some shredded Cheddar cheese.

Bake for 15 minutes in the preheated oven, or until cheese is melted and lightly browned.

# Hearty Ranch and Bacon Potato Soup

## Ingredients

6 slices smoked bacon  
1 onion, diced  
1 stalk celery, diced  
1 (32 ounce) carton low-sodium chicken broth  
10 potatoes, peeled and cubed  
4 teaspoons all-purpose flour  
1 (1 ounce) package ranch dressing mix  
2 cups half-and-half cream  
1 cup sour cream  
salt and pepper to taste  
2 cups shredded Cheddar cheese  
1/4 cup chopped green onion

## Directions

Place the bacon in a large Dutch oven and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate, crumble and reserve for topping.

Cook and stir the onions and celery in the bacon drippings until tender, 5 to 10 minutes. Add chicken broth and potatoes, and bring to a boil over high heat. Reduce heat to medium-low and simmer until potatoes are fork-tender. Remove from heat and mash about 1/3 of the potatoes.

In a large bowl, combine flour and dry ranch mix. Whisk in the half-and-half and sour cream, beating well to combine thoroughly. Slowly whisk the sour cream mixture into the soup. Gently heat soup over medium heat to warm, do not boil. Season the soup with salt and pepper. To serve, top each bowl of soup with a sprinkle of bacon crumbles, Cheddar cheese and green onion.

# Garlic-Herb Mashed Potatoes

## Ingredients

6 medium potatoes  
1 garlic clove, minced  
6 tablespoons butter or margarine,  
divided  
1 cup whipping cream  
1 teaspoon dried parsley flakes  
1 teaspoon dried tarragon  
3/4 teaspoon salt  
1/2 teaspoon pepper

## Directions

Peel potatoes if desired and cut into cubes. Place in a large saucepan; cover with water. Bring to a boil. reduce heat; cover and simmer for 20-25 minutes or until tender.

Meanwhile, in a small skillet, saute garlic in 2 tablespoons butter for 1 minute or until tender. Add the remaining butter; heat until melted.

Drain potatoes and place in a large mixing bowl. Add garlic mixture, cream, parsley, tarragon, salt and pepper; mash until smooth.

# Sweet Potato (Kumara) Wedges

## Ingredients

2 teaspoons vegetable oil  
1/4 cup all-purpose flour  
1 teaspoon paprika  
1 teaspoon mustard powder  
1 pinch salt  
1/2 teaspoon ground black pepper  
4 large sweet potatoes, cut into wedges

## Directions

Preheat oven to 400 degrees F (200 degrees C). Drizzle a medium baking sheet with the vegetable oil.

In a large, resealable plastic bag, mix flour, paprika, mustard powder, salt, and pepper. Place sweet potato wedges in the bag, and toss to coat.

Arrange coated sweet potato wedges on the prepared baking sheet. Bake 20 to 30 minutes in the preheated oven, until browned and crisp.

# Roasted Garlic Scalloped Potatoes

## Ingredients

1 (19 ounce) can creamy potato  
with roasted garlic soup  
1/2 cup heavy cream  
1 teaspoon dried thyme  
1 teaspoon freshly ground black  
pepper  
6 large potatoes, peeled and  
sliced  
2 1/2 cups shredded Cheddar  
cheese, divided

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a blender combine soup, cream, thyme and pepper; process until smooth. Spread a thin layer of the mixture on the bottom of a 9x13 inch casserole dish. Layer potatoes with cheese, ending with potatoes and reserving 1/2 cup cheese. Pour soup mixture over potatoes and sprinkle with remaining cheese.

Bake in preheated oven for 70 minutes.

# Roasted Red Pepper and Potato Soup

## Ingredients

3 tablespoons butter  
1 tablespoon olive oil  
1 small onion, chopped  
1 large carrot, diced  
1 celery stalk, diced  
2 cloves garlic, pressed  
2 tablespoons all-purpose flour  
1 (48 fluid ounce) can chicken broth  
3 medium red potatoes, diced  
1 cup half-and-half cream  
1 (6 ounce) jar roasted red peppers, drained and chopped  
2 teaspoons fresh thyme  
salt and pepper to taste

## Directions

Melt the butter in a large pot over medium heat, and mix in the olive oil. Saute the onion, carrot, and celery for about 5 minutes, until onion is lightly browned. Stir in the garlic, and continue to cook 1 minute. Mix in the flour. Whisk in the chicken broth, and bring to a boil. Place the potatoes in the pot, reduce heat to low, and cook 15 minutes, until potatoes are tender.

Mix the half-and-half into the pot. Stir in the roasted red peppers. Season with thyme, salt, and pepper. Continue cooking until heated through.

# Garlic Mashed Potatoes

## Ingredients

8 potatoes, peeled and quartered  
1/2 cup milk  
1/4 cup butter  
2 cloves garlic, minced  
salt to taste  
1 pinch ground white pepper  
2 tablespoons sesame seeds

## Directions

Bring a large pot of water to boil; add potatoes, and boil until soft, about 20 to 25 minutes. Drain, and place in a large bowl.

Combine potatoes with milk, butter, garlic, salt, and pepper. Mix with an electric mixer or potato masher to your desired consistency. Sprinkle with sesame seeds.

# Creamed Peas and New Potatoes

## Ingredients

1 pound baby red potatoes,  
quartered  
1 cup shelled English peas  
1 tablespoon butter  
1 tablespoon all-purpose flour  
salt and pepper to taste  
1 cup milk

## Directions

Bring a large pot of water to a boil over high heat. Boil potatoes for 15 to 20 minutes, or until tender. Drain.

In a medium saucepan, bring 1 cup water to a boil. Simmer peas in boiling water for 6 to 7 minutes, or until tender (do NOT overcook). Drain.

Using the same saucepan, melt butter over medium heat. Stir in flour to make a thick paste; gradually whisk in milk, stirring constantly until slightly thickened. Season with salt and pepper to taste. Now add potatoes and peas to the sauce; simmer for about 5 minutes, stirring often. Serve immediately.



# German Potato Salad

## Ingredients

10 medium potatoes  
1 3/4 cups Swanson® Beef Broth  
1/4 cup cider vinegar  
1/4 cup all-purpose flour  
3 tablespoons sugar  
1/2 teaspoon celery seed  
1/2 teaspoon salt  
1/8 teaspoon ground black pepper  
1 medium onion, chopped  
3 tablespoons chopped fresh parsley

## Directions

Place potatoes in saucepan. Cover with water. Heat to a boil. Cook over low heat 20 minutes or until potatoes are tender. Drain. Cool and cut into cubes.

Mix broth, vinegar, flour, sugar, celery seed, salt and black pepper in saucepan. Add onion. Cook until mixture boils and thickens, stirring constantly. Cook over low heat 5 minutes or until onion is tender.

Toss potatoes, parsley and broth mixture until evenly coated. Serve warm.

# Simple Stuffed Potatoes

## Ingredients

1 teaspoon butter  
2 cups mashed potatoes  
(prepared with milk and butter)  
1 cup cubed fully cooked ham  
1/2 cup shredded Cheddar  
cheese

## Directions

In a skillet, melt butter. Stir in potatoes and ham; heat through. Sprinkle with cheese. Reduce heat; cover and cook for 3-5 minutes or until the cheese is melted.

# Ultimate Potato Soup

## Ingredients

6 cups diced potatoes  
3 stalks celery, diced  
1 cup chopped onion  
3 (14.5 ounce) cans chicken broth, divided  
4 cups half-and-half cream  
6 tablespoons butter, melted  
6 tablespoons all-purpose flour  
4 cubes chicken bouillon  
1/2 teaspoon ground black pepper

## Directions

In a large pot, bring potatoes, celery and onion to a boil in 2 cups of broth. Cook until potatoes are tender, 15 minutes. Drain and reserve liquid.

Combine reserved broth and half-and-half in pot. In a bowl, combine melted butter and flour. Stir into half-and-half mixture over medium heat. Stir until thickened. Stir in reserved vegetables, remaining broth, bouillon and pepper. Heat through and serve.

# Twice Baked Potatoes

## Ingredients

4 large baking potatoes  
1/4 cup milk  
salt to taste  
1/2 tablespoon butter  
1 1/4 cups shredded Cheddar  
cheese

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Clean and scrub baking potatoes. Pierce skin with a fork once or twice. Bake at 350 degrees F (175 degrees C) for approximately 1 hour or until the potatoes are soft and firm.

Let potatoes cool slightly. Cut baked potatoes in half and scoop out pulp within 1/4 inch of the shell edge. Mash the pulp with milk, salt and butter to taste. Stuff shells with mashed pulp mixture sprinkle tops with grated cheddar cheese. Place potatoes on a baking sheet and bake at 350 degrees F (175 degrees C) for 15 minutes or until cheese is melted and bubbly.

# Potatoes Au Gratin with Fennel and Bacon

## Ingredients

1 pound sliced bacon  
5 tablespoons butter  
5 tablespoons all-purpose flour  
3 1/2 cups whole milk, or as needed  
1/2 teaspoon ground white pepper  
salt and ground black pepper to taste  
1 pinch ground nutmeg  
2 1/2 cups shredded Cheddar cheese  
2 pounds Yukon Gold potatoes, thinly sliced  
1 large fennel bulb, trimmed and diced  
7 leaves fresh basil, chopped

## Directions

Preheat the oven to 325 degrees F (165 degrees C). Fry bacon in a large skillet until browned. Drain on paper towels. Chop or crumble, and set aside.

Melt the butter in a saucepan over medium heat. Whisk in the flour until smooth and starting to bubble. Gradually whisk in milk while stirring constantly so that no lumps form. Cook and stir over medium heat until thickened, about 5 minutes. Season with white pepper, salt, pepper and nutmeg. Remove from the heat and stir in the cheese until smooth, adding a handful at a time. Set aside.

Use 1/3 of the potatoes to make a layer in the bottom of a greased 9x13 inch baking dish. Top with 1/3 of the fennel, 1/3 of the bacon and 1/3 of the basil. Pour about 1/3 of the cheese sauce over everything. Repeat layers two more times or until you run out of room. Cover the dish with a lid or aluminum foil.

Bake in the preheated oven for 1 1/2 hours. Remove the cover during the last 30 minutes to allow the top to brown if desired.

# Garlic Potatoes Gratin

## Ingredients

3 pounds red potatoes, peeled and sliced  
6 ounces Gouda cheese, shredded, divided  
3 tablespoons butter  
5 cloves garlic, minced  
1 1/2 cups heavy cream  
1 teaspoon salt  
1/2 teaspoon black pepper

## Directions

Preheat oven to 325 degrees F (165 degrees C). Lightly grease a 9x13 inch baking dish.

In the prepared dish layer 1/2 of the potatoes, 1/2 of the cheese, then the remaining potatoes.

Melt the butter in a small skillet over medium heat. Sauté garlic until fragrant and golden brown; pour over potatoes.

Combine cream, salt and pepper; pour evenly over potatoes and sprinkle with remaining cheese.

Bake in preheated oven for 75 minutes. Serve immediately.

# Dilly Chicken and Potatoes

## Ingredients

1 (3 1/2) pound broiler-fryer chicken, cut up  
1 pound new potatoes, cut into chunks  
2 tablespoons cooking oil  
1 cup half-and-half cream  
1 teaspoon salt  
1/2 teaspoon seasoned pepper  
3/4 cup sliced green onions  
1/4 cup chopped fresh dill weed  
1/2 cup sour cream

## Directions

In a large skillet over medium heat, brown chicken and potatoes in oil for 10-15 minutes. Remove chicken and potatoes; set aside. Discard all but 1 tablespoon drippings. To drippings, add cream, salt and pepper; stir to mix. Return chicken and potatoes to skillet. Sprinkle with onions and dill. Cover and simmer for 50-60 minutes or until chicken juices run clear and potatoes are tender. With a slotted spoon, remove chicken and potatoes to a serving platter; keep warm. Add sour cream to pan; stir to mix and heat through. Serve with chicken and potatoes.

# Grandmom's Irish Potatoes

## Ingredients

1 1/2 cups white sugar  
1 tablespoon butter  
1/2 cup evaporated milk  
1/8 teaspoon cream of tartar  
1/4 teaspoon salt  
1 teaspoon vanilla extract  
2 tablespoons ground cinnamon

## Directions

In a saucepan over medium heat, combine the sugar, butter, evaporated milk, cream of tartar and salt. Mix well and bring to a boil. Cook to the soft ball stage at 234 degrees F (115 degrees C). A few drops will form a soft ball when dropped into cold water. Remove from heat and cool to room temperature. Add vanilla and beat until creamy and stiff. Roll into balls and shape like little potatoes. Roll each ball in cinnamon to coat, then press in pieces of chopped nuts to look like eyes. You can also dust with cocoa to simulate dirt.



# Potato Dumplings

## Ingredients

2 large potatoes, peeled and chopped  
1 cup self-rising flour  
1 egg  
8 large seasoned croutons

## Directions

Bring a large pot of salted water to a boil. Add potatoes and cook until tender, about 15 minutes. Drain and mash.

In a medium bowl combine 2 cups mashed potatoes with flour and egg. Using about 1/4 to 1/2 cup of mixture each, shape into dumplings. Press a crouton into the center of each and seal dough around it.

Drop dumplings into simmering soup or broth, cover and cook 20 minutes. Do not remove lid while dumplings are cooking.

# Hearty Potato, Bacon and Onion Soup

## Ingredients

4 slices bacon, diced  
2 tablespoons margarine  
3 onions, chopped  
2 tablespoons all-purpose flour  
4 1/4 cups water  
1 cube vegetable bouillon  
4 potatoes, cubed  
2 egg yolks  
1 1/3 cups sour cream  
1 tablespoon chopped fresh parsley

## Directions

In a large saucepan over medium high heat, saute the bacon for about 7 minutes, or until lightly browned. Reduce heat to medium, add the butter or margarine and onions and saute for about 5 minutes, or until onions are tender. Add the flour and stir well for one minute.

Remove saucepan from heat and gradually add the water, stirring well. Return to stovetop, raising heat to high. Add the bouillon and potatoes, bring to a boil and then reduce heat to low. Simmer uncovered for about 10 minutes, or until potatoes are tender.

In a small bowl, combine the egg yolks and the sour cream and mix together. Gradually add this mixture to the soup, stirring well. Heat through, but do not boil. Stir in the parsley just before serving.

# Aaahh! Potato Soup

## Ingredients

2 Yukon Gold potatoes, cubed  
1 (5.5 ounce) package au gratin  
instant potato mix  
1 (10.5 ounce) can condensed  
chicken broth  
1 1/2 cups water  
1 cup heavy cream

## Directions

In a large saucepan or pot, combine potatoes, au gratin potato mix, chicken broth and water. Add more water to cover if necessary. Cook over medium heat, stirring occasionally, until potatoes are tender, about 40 minutes. Stir in cream and heat through. Serve.

# Potato Salmon Patties

## Ingredients

1 (14.75 ounce) can salmon,  
drained and flaked  
2 eggs, beaten  
1/4 cup garlic and herb seasoned  
dry bread crumbs  
1/4 cup dry potato flakes  
1 medium onion, minced  
1 clove garlic, minced  
1/4 teaspoon dried dill weed  
1/4 teaspoon celery salt  
salt and pepper to taste  
2 tablespoons olive oil

## Directions

In a medium bowl, mix salmon, eggs, garlic and herb seasoned dry bread crumbs, dry potato flakes, onion, garlic, dill weed, celery salt, salt, and pepper. Form the mixture into 2 inch balls, and flatten into patties about 1/2 inch thick.

Heat olive oil in a medium skillet over medium heat. In batches, cook patties about 5 minutes on each side, until lightly browned.

# Pakistani Potato Chicken

## Ingredients

1 (4 pound) chicken, cut into pieces  
3 tablespoons vegetable oil  
4 tablespoons plain yogurt  
1/2 teaspoon ground cumin  
1 red bell pepper, chopped  
1 teaspoon minced fresh ginger root  
2 teaspoons garlic paste  
salt to taste  
1 green bell pepper, chopped  
4 potatoes  
1 tablespoon fresh chopped cilantro, for garnish

## Directions

In a large pot put chicken, with oil and yoghurt, over medium heat. Stir together and add the cumin, red bell peppers, ginger, garlic paste, salt and green bell peppers. Stir all together, cover pot and simmer over low heat until the oil separates.

Meanwhile, dice the potatoes into large chunks. When the chicken looks cooked and is no longer pink inside (after 20 to 30 minutes), add the potatoes and cook on low heat until tender, adding a little water if necessary. When chicken and potatoes are done, turn off heat. Garnish with chopped cilantro and serve. Enjoy!

# Potato Medley

## Ingredients

5 large potatoes, chopped  
3 carrots, peeled and sliced  
1 onion, chopped  
1 green bell pepper, chopped  
1 (15.25 ounce) can whole kernel corn  
3 cups water  
3 cubes vegetable bouillon

## Directions

In a large pot over high heat, combine potatoes, carrots, onion, green bell pepper, corn and water. Boil until tender, then add bouillon.

Reduce heat to medium and simmer for 10 minutes.

# Creamy Sliced Steak and Potatoes

## Ingredients

1 1/2 teaspoons vegetable oil  
1/2 slice onion, diced  
14 ounces beef top sirloin, thinly sliced  
1 (15 ounce) can whole new potatoes, drained  
1 (10.75 ounce) can condensed cream of mushroom soup  
1/4 cup milk  
salt and pepper to taste

## Directions

Heat the vegetable oil in a skillet over medium heat. Stir in the onions, and cook until they begin to soften, about 3 minutes. Increase the heat to medium-high, and add the sliced sirloin. Cook and stir until the meat is no longer pink, and beginning to brown around the edges, about 7 minutes. Add the potatoes, cream of mushroom soup, and milk. Bring to a simmer, then reduce the heat to medium-low, and simmer 10 minutes. Season to taste with salt and pepper before serving.

# Curried Cumin Potatoes

## Ingredients

2 pounds new potatoes, cut into  
1/4 inch thick pieces  
2 tablespoons olive oil  
2 tablespoons cumin seed  
2 teaspoons ground turmeric  
2 teaspoons curry powder  
2 teaspoons coarse sea salt  
1 teaspoon ground black pepper  
3 tablespoons chopped fresh  
cilantro

## Directions

Place whole potatoes into a saucepan with water to cover. Bring to a boil, and cook until just tender. Drain, and cut potatoes into quarters. Set aside to keep warm.

Heat oil in a large saute pan over medium-high heat. Saute the cumin, turmeric, and curry powder for 1 minute. Add potatoes, and saute until toasted. Toss potatoes with sea salt, pepper and fresh cilantro, and serve hot.



# Herbed Mashed Potatoes

## Ingredients

6 1/2 cups peeled and cubed potatoes  
2 garlic cloves, peeled and halved  
1/2 cup milk  
1/2 cup sour cream  
2 tablespoons minced fresh parsley  
2 tablespoons minced fresh oregano  
1 tablespoon minced fresh thyme  
1 tablespoon butter or margarine  
3/4 teaspoon salt  
1/4 teaspoon pepper

## Directions

Place potatoes and garlic in a large saucepan; cover with water. Bring to a boil over medium-high heat. Cook for 15-20 minutes or until tender; drain. Place potatoes and garlic in a large mixing bowl. Add the remaining ingredients; mash.

# Salmon With Scalloped Sweet Potatoes

## Ingredients

3 medium sweet potatoes, peeled and thinly sliced  
1 medium yellow onion, roughly chopped  
1 teaspoon grated ginger root  
1 cup orange juice  
3 tablespoons orange marmalade, divided  
2 tablespoons melted trans-fat-free margarine  
Salt, to taste  
1 1/4 pounds salmon fillet, skin removed, cut into pieces  
Freshly ground black pepper, to taste  
1/4 cup almond slivers, toasted  
1/4 cup Italian parsley sprigs

## Directions

Preheat oven to 400 degrees. Combine sweet potatoes, onion, ginger, juice, 2 Tbs. marmalade, margarine and salt. Place in a 9-by-13-inch casserole dish, sprayed with cooking spray. Bake, covered, for 40 minutes. Remove from oven; top with salmon. Brush fish with reserved 1 Tb. marmalade; grind on pepper. Return to oven uncovered and bake 10 to 12 minutes, until fish is done to your liking. Garnish with almonds and parsley.

# Hearty German Potato Salad

## Ingredients

4 bacon strips, diced  
1/4 cup chopped onion  
1 tablespoon all-purpose flour  
1/2 cup water  
1/4 cup cider vinegar  
1 tablespoon sugar  
3/4 teaspoon salt  
1/2 teaspoon celery seed  
Dash pepper  
1 1/2 pounds potatoes, cooked,  
peeled halved and sliced  
5 cooked hot dogs, sliced

## Directions

In a large skillet, cook bacon over medium heat until crisp. Remove with a slotted spoon to paper towels. In the drippings, saute the onion until tender. Stir in flour until blended. Gradually stir in water, vinegar, sugar, salt, celery seed and pepper. Bring to a boil; cook and stir for 2 minutes or until thickened.

Stir in the potatoes, hot dogs and reserved bacon. Transfer to a greased 1-qt. baking dish. Bake, uncovered, at 350 degrees F for 20-25 minutes or until heated through.

# Parmesan Potatoes

## Ingredients

1/2 cup grated Parmesan cheese  
1/2 cup all-purpose flour  
salt and pepper to taste  
10 potatoes, peeled and cubed  
1/2 cup butter, melted

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a bag combine Parmesan cheese, flour, salt and pepper; mix well. Place potatoes in bag and shake to coat.

Pour butter into a 9x13 inch baking dish. Stir in potatoes.

Bake in preheated oven for 1 1/2 hours, stirring occasionally.

# Garlic Potato Wedges

## Ingredients

4 pounds small red potatoes, cut into wedges  
1/3 cup olive or canola oil, divided  
16 unpeeled cloves garlic  
2 tablespoons minced fresh rosemary  
1 teaspoon salt  
1/3 cup white wine vinegar or cider vinegar  
4 teaspoons Dijon mustard  
3 teaspoons sugar  
1/4 teaspoon pepper  
1/3 cup chopped green onions

## Directions

In a large bowl, combine the potatoes, 1 tablespoon of oil, garlic, rosemary and salt. Pour into two 15-in. x 10-in. x 1-in. baking pans coated with nonstick cooking spray. Bake, uncovered, at 450 degrees F for 25-30 minutes or until potatoes are tender, stirring every 10 minutes.

In a small bowl, combine the vinegar, mustard, sugar, pepper and remaining oil until smooth. Squeeze roasted garlic into vinegar mixture (discard skins). Pour over potatoes and toss to coat. Sprinkle with onions.

# Ham and Potatoes Au Gratin

## Ingredients

2 cups potatoes, peeled and cubed  
1 cup diced cooked ham  
1 tablespoon minced onion  
1/3 cup butter or margarine  
3 tablespoons all-purpose flour  
1 1/2 cups milk  
1 cup shredded Cheddar cheese  
3/4 teaspoon salt  
1 dash white pepper  
Chopped fresh parsley

## Directions

Combine potatoes, ham and onion in a greased 1-qt. casserole; set aside. In a saucepan, melt butter over medium heat; stir in flour until smooth. Gradually add milk; stirring constantly until mixture thickens and bubbles. Add cheese, salt and pepper; stir until the cheese melts. Pour over potato mixture and stir gently to mix. Bake at 350 degrees F for 35-40 minutes or until bubbly. Garnish with parsley.

# Grammy Daisy's Potato Dressing

## Ingredients

8 potatoes, peeled and chopped  
6 slices bread  
2 stalks celery, minced  
1 large onion, diced  
1/2 cup butter, melted  
2 cups turkey stock  
1 teaspoon dried sage  
2 tablespoons crushed dried  
summer savory  
salt and pepper to taste

## Directions

Place potatoes in a large saucepan with enough water to cover, and bring to a boil. Boil 15 minutes, until tender but firm. Drain and mash.

Lightly toast bread, and tear into cubes. Preheat oven to 375 degrees F (190 degrees C). Lightly grease a medium baking dish.

In a large bowl, mix mashed potatoes, toasted bread, celery, onion, butter, turkey stock, sage, and savory. Season with salt and pepper.

Transfer potato mixture to the prepared baking dish. Bake 30 minutes in the preheated oven, or until lightly browned.

# Twice Baked Sweet Potatoes

## Ingredients

6 sweet potatoes  
2 tablespoons salad oil  
1 (8 ounce) package cream cheese, softened  
1/3 cup brown sugar  
2 tablespoons margarine  
1 tablespoon vanilla extract  
3/4 teaspoon salt  
1/2 teaspoon pepper  
1/3 cup chopped walnuts

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Rub sweet potato skins with salad oil. Wrap potatoes in aluminum foil and bake in preheated oven for 1 hour, or until soft.

Meanwhile, in a large bowl combine cream cheese, brown sugar, margarine, vanilla, salt and pepper.

Cut potatoes in half and scoop flesh into the bowl with the other ingredients. Mix well and fold in walnuts. Spoon mixture into potato skins.

Bake for 5 minutes, or until heated through.



# Salmon and Potato Pie

## Ingredients

6 potatoes, peeled  
1 small onion, minced  
1 clove garlic, minced  
1 tablespoon butter  
1 (6 ounce) can red salmon,  
undrained  
1 teaspoon dried thyme  
1 cup milk  
2 (9 inch) unbaked pie shells  
1 to taste salt and pepper

## Directions

Preheat oven to 400 degrees F (200 degrees C).

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain, cool and chop.

In a medium saucepan, cook onions, garlic and butter over medium heat until vegetables become transparent in color.

Add onion/garlic mixture, salmon and thyme to cooked potatoes. Mash all together with milk, adding just enough to bring about a mashed potato consistency. Spread evenly into pie shell.

Place second pie shell over top of salmon mixture. Cut slits into the upper shell, then pinch edges of both pie shells together. Bake on lower rack of oven for 45 minutes.

# Quick and Easy Grilled Potatoes

## Ingredients

2 large russet potatoes, scrubbed  
2 tablespoons olive oil  
salt and ground black pepper to taste

## Directions

Poke each potato with the tines of a fork. Place the potatoes in a microwave oven, and cook on high power for about 5 minutes. Check about halfway through, and turn potatoes over for even cooking. Slice each potato in half the long way and cook potatoes another 2 minutes on high power.

Preheat a grill for medium heat.

Brush the potato tops with olive oil, and season with salt and pepper to taste.

Cook on prepared grill for 15 to 20 minutes, turning once.

# Sweet Potato and Apple Casserole

## Ingredients

3 sweet potatoes, peeled and quartered  
1/2 cup firmly packed brown sugar  
1 teaspoon ground cinnamon  
1 teaspoon ground nutmeg  
2 large cooking apples - peeled, cored and cut into 1/4 inch rings  
  
1/4 cup all-purpose flour  
1/4 cup firmly packed brown sugar  
1/4 cup butter  
1/4 cup chopped pecans

## Directions

Place sweet potatoes in a large saucepan with enough water to cover. Bring to a boil and cook 25 minutes, or until tender but firm. Drain, cool and cut into 1/4 inch slices.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 7x11 inch baking dish.

In a small bowl, mix brown sugar, cinnamon and nutmeg.

Layer sweet potatoes, brown sugar mixture and apples in the prepared baking dish.

In a medium bowl, mix flour, brown sugar, butter and pecans. Sprinkle over the sweet potatoes.

Bake in the preheated oven 30 minutes, or until lightly browned.

# Fiesta Potatoes

## Ingredients

1 (10.75 ounce) can Campbell's®  
Condensed Cheddar Cheese  
Soup  
1/2 cup Pace® Thick & Chunky  
Salsa  
1/4 cup milk  
5 medium potatoes, cooked and  
sliced

## Directions

Stir the soup, salsa and milk in a 10-inch skillet. Add the potatoes and stir to coat. Cook over medium heat until mixture is hot and bubbling.

# Oven Roasted Potatoes

## Ingredients

1/8 cup olive oil  
1 tablespoon minced garlic  
1/2 teaspoon dried basil  
1/2 teaspoon dried marjoram  
1/2 teaspoon dried dill weed  
1/2 teaspoon dried thyme  
1/2 teaspoon dried oregano  
1/2 teaspoon dried parsley  
1/2 teaspoon crushed red pepper flakes  
1/2 teaspoon salt  
4 large potatoes, peeled and cubed

## Directions

Preheat oven to 475 degrees F (245 degrees C).

In a large bowl, combine oil, garlic, basil, marjoram, dill weed, thyme, oregano, parsley, red pepper flakes, and salt. Stir in potatoes until evenly coated. Place potatoes in a single layer on a roasting pan or baking sheet.

Roast for 20 to 30 minutes in the preheated oven, turning occasionally to brown on all sides.

# Sweet Potatoes

## Ingredients

4 medium sweet potatoes, peeled  
and cut into 1-inch-thick cubes  
3 tablespoons olive oil  
4 large garlic cloves, minced  
1/3 cup fresh thyme leaves, plus  
6 sprigs fresh thyme for garnish  
1/2 teaspoon kosher salt (optional)  
1/2 cup sliced California Almonds

## Directions

Preheat oven to 450 degrees F. In a large mixing bowl, combine all ingredients except the sliced almonds and toss.

Arrange potato slices into a single layer on a heavyweight rimmed baking sheet or in a 9x13-inch baking dish. Place on the top rack of the oven and roast until tender and slightly browned, about 40 minutes.

Stir together sweet potatoes and roasted almonds in a serving bowl and garnish with thyme sprigs. Serve warm.

# Potato Ham Skillet

## Ingredients

4 1/2 teaspoons butter  
3 medium potatoes, peeled and  
thinly sliced  
1/2 teaspoon salt  
1/4 teaspoon pepper  
7 green onions, chopped  
1/2 cup chopped green pepper  
2 cups diced fully cooked ham  
3 eggs, lightly beaten  
1/2 cup shredded Cheddar  
cheese  
Minced fresh parsley

## Directions

In a 10-in. skillet, melt butter over medium heat. In the skillet, layer half of the potatoes, salt, pepper, onions, green pepper and ham; repeat layers. Cover and cook over medium heat for 10-15 minutes or until potatoes are tender.

Pour eggs over the top. Cover and cook for 3-5 minutes or until eggs are nearly set. Sprinkle cheese. Cover and cook 3-5 minutes or until eggs are nearly set. Sprinkle with cheese. Cover and cook 3-5 minutes longer or until cheese is melted and eggs are completely set. Cut into wedges. Sprinkle with parsley.

# Potato Minestrone

## Ingredients

2 (14.5 ounce) cans chicken broth  
1 (28 ounce) can crushed tomatoes  
1 (16 ounce) can kidney beans, rinsed and drained  
1 (15 ounce) can garbanzo beans (chickpeas)  
1 (14.5 ounce) can beef broth  
2 cups frozen cubed hash brown potatoes, thawed  
1 tablespoon dried minced onion  
1 tablespoon dried parsley flakes  
1 teaspoon salt  
1 teaspoon dried oregano  
1/2 teaspoon garlic powder  
1/2 teaspoon dried basil  
1/2 teaspoon dried marjoram  
1 (10 ounce) package frozen chopped spinach, thawed and drained  
2 cups frozen peas and carrots, thawed

## Directions

In a slow cooker, combine the first 13 ingredients. Cover and cook on low for 8 hours. Stir in the spinach, peas and carrots; heat thorough.



# Homemade Potato Salad

## Ingredients

1 tablespoon sugar  
2 teaspoons all-purpose flour  
1/4 teaspoon ground mustard  
Pinch salt  
1 egg, beaten  
1/3 cup water  
1 tablespoon vinegar  
3/4 cup mayonnaise or salad dressing  
5 large potatoes, peeled and cubed  
4 hard-cooked eggs, chopped  
1 cup chopped celery  
1/4 cup chopped green onions  
salt and pepper to taste

## Directions

In a small saucepan, combine the sugar, flour, mustard and salt. Combine egg, water and vinegar; stir into dry ingredients until smooth. Bring to a boil over medium heat, stirring constantly. Cook and stir for 2 minutes. Remove from the heat; cool slightly. Stir in mayonnaise. In a bowl, combine the potatoes, hard-cooked eggs, celery, onions, salt and pepper. Add the dressing and toss gently to coat. Refrigerate until ready to serve.

# Alfredo Potatoes

## Ingredients

2 large baking potatoes  
1 cup prepared Alfredo sauce  
1 teaspoon garlic powder  
1/2 teaspoon pepper  
1/8 teaspoon dried thyme  
1 cup shredded Cheddar cheese,  
divided  
1/2 cup shredded mozzarella  
cheese

## Directions

Pierce potatoes several times with a fork and place on a microwave-safe plate. Microwave on high for 6 minutes or until tender. Allow potatoes to cool slightly.

Meanwhile, in a bowl, combine the Alfredo sauce, garlic powder, pepper and thyme. Stir in 1/2 cup cheddar cheese and mozzarella cheese.

Cut potatoes in half lengthwise. Scoop out the pulp, leaving a thin shell.

Mash the pulp and add to the sauce mixture; mix well. Spoon into potato shells. Sprinkle with remaining cheddar cheese. Microwave on high for 1 minute or until cheese is melted.

# Mom's Potato Puffs

## Ingredients

1/2 cup all-purpose flour  
1 1/2 teaspoons baking powder  
1/2 teaspoon salt  
1 cup mashed potatoes  
1 egg, beaten  
1 quart vegetable oil for deep  
frying

## Directions

In a medium bowl, stir together the flour, baking powder, and salt. Mix in the mashed potatoes and egg until well blended.

Heat oil in a deep-fryer or heavy deep skillet to 365 degrees F (180 degrees C). Carefully drop the potato mixture by spoonfuls into the hot oil, and fry until golden brown, about 5 minutes. Remove from oil to drain on paper towels.

# Potato Casserole I

## Ingredients

2 (2 pound) packages frozen hash brown potatoes  
1/2 cup chopped onion  
2 (10.75 ounce) cans condensed cream of chicken soup  
1 (10.75 ounce) can condensed cream of mushroom soup  
2 tablespoons chopped fresh chives  
1/4 pound butter, melted  
1 (8 ounce) container sour cream  
1/2 cup shredded sharp Cheddar cheese  
1 tablespoon bacon bits (optional)  
1/2 cup crushed potato chips

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a six quart casserole dish, mix together the hashbrowns, onion, chicken soup, mushroom soup, chives, butter, sour cream and cheese. Bake covered for 45 minutes.

Remove from oven, sprinkle with bacon and potato chips. Bake uncovered for 15 to 25 minutes.

# Dad's Potato Salad

## Ingredients

5 pounds potatoes, unpeeled  
12 eggs  
1 (16 ounce) package uncooked spiral pasta  
1 (16 ounce) jar dill pickles, chopped (reserve juice)  
2 bunches green onions, chopped  
3 cups mayonnaise, or to taste  
2 tablespoons Worcestershire sauce  
1/4 cup dill pickle juice, or as needed  
salt and pepper to taste

## Directions

Place the potatoes into a large pot and cover with salted water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain and allow to steam dry for a minute or two. Allow the potatoes to cool.

While potatoes are cooking, place the eggs into a saucepan in a single layer and fill with water to cover the eggs by 1 inch. Cover the saucepan and bring the water to a boil over high heat. Once the water is boiling, remove from the heat and let the eggs stand in the hot water for 15 minutes. Pour out the hot water, then cool the eggs under cold running water in the sink. Peel once cold.

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the spiral pasta, and return to a boil. Cook uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain well in a colander set in the sink, rinse with cold water, and let cool.

Peel the potatoes. Chop potatoes and hard-cooked eggs into bite-size pieces in a large bowl. Mix in the cooked pasta, dill pickles, and green onions. In a bowl, stir together the mayonnaise, Worcestershire sauce, enough dill pickle juice to make a creamy dressing, and salt and pepper to taste. Pour the dressing over the potato mixture, and toss lightly to coat all ingredients with dressing. Chill the salad until cold, at least 30 minutes.

# Orange-Ginger Sweet Potato Casserole

## Ingredients

4 sweet potatoes, scrubbed  
1 tablespoon orange zest  
2 teaspoons finely minced fresh ginger root  
2 egg yolks  
salt and ground black pepper to taste  
1/4 cup orange juice, or to taste  
1/2 cup 2% low-fat milk  
1/3 cup chopped pecans

## Directions

Preheat oven to 450 degrees F (230 degrees C). Place oven rack in middle position. Lightly grease a 1 1/2 quart baking dish, and set aside.

Line a rimmed baking sheet with foil. Pierce each sweet potato several times with a fork, and place on the prepared baking sheet.

Roast the sweet potatoes in preheated oven until easily pierced with a fork, 1 to 1 1/2 hours.

Remove sweet potatoes from the oven, and cool about 15 minutes. Lower oven temperature to 375 degrees F (190 degrees C).

When sweet potatoes are cool enough to handle, cut in half, and scoop flesh into the bowl of a food processor. Discard potato skins. Add the orange zest, ginger; and egg yolks; process to make a smooth mixture. Season to taste with salt and pepper. Pour in the orange juice and milk; if desired, add more orange juice to taste. Spoon sweet potato mixture into prepared baking dish. Sprinkle top with pecans.

Bake in preheated oven until heated through and pecans are toasted, about 30 minutes.

# Potato and Turkey Sausage Soup

## Ingredients

2 tablespoons margarine  
4 potatoes, peeled and cubed  
1 onion, chopped  
2 stalks celery, chopped  
water to cover  
1 (16 ounce) package turkey  
kielbasa, cut to 1/4 inch slices  
1 (1 ounce) package dry Ranch-  
style dressing mix  
1 quart half-and-half cream  
salt and pepper to taste

## Directions

Place the butter or margarine, potatoes, onion and celery in a large pot over high heat. Add water to cover and cook for 20 minutes, or until potatoes are tender.

Puree the cooked potato mixture in small batches in a blender or food processor. Return the pureed mixture to the pot over medium heat. Add the kielbasa, ranch dip mix and half-and-half. Stir well and season with salt and pepper to taste. Allow soup to heat through, but do not boil.

# Coconut Sweet Potato Bake

## Ingredients

2 (40 ounce) cans cut sweet potatoes, drained  
1 pound butter or margarine  
1 cup sugar  
1 cup milk  
4 teaspoons ground cinnamon  
1 teaspoon ground nutmeg  
1 (14 ounce) package flaked coconut  
2 teaspoons vanilla extract  
6 cups miniature marshmallows

## Directions

Divide sweet potatoes among four greased 13-in. x 9-in. x 2-in. baking dishes. In a large saucepan over medium heat, combine butter, sugar, milk, cinnamon and nutmeg; cook and stir until butter is melted and mixture is smooth. Remove from the heat; stir in coconut and vanilla. Pour over sweet potatoes.

Cover and bake at 350 degrees F for 45 minutes. Uncover; sprinkle each with 1-1/2 cups marshmallows. Bake 5-10 minutes longer or until marshmallows just begin to puff and melt.



# Caesar Chicken Potato Salad

## Ingredients

4 cups quartered small white or red potatoes  
3/4 pound skinless, boneless chicken breast halves - cubed  
1 tablespoon vegetable oil  
1 (10 ounce) package mixed salad greens  
1 small red onion, sliced and separated into rings  
3/4 cup Caesar salad dressing  
1/3 cup croutons  
2 tablespoons shredded Parmesan cheese

## Directions

Place potatoes in a large saucepan and cover with water. Cover and bring to a boil over medium-high heat; cook for 15-20 minutes or until tender. Meanwhile, in a skillet, saute chicken in oil for 5-10 minutes or until tender. Meanwhile, in a skillet, saute chicken in oil for 5-10 minutes or until juices run clear. Drain potatoes; add to chicken.

Place greens and onion in a serving bowl. Top with chicken mixture. Drizzle with dressing; sprinkle with croutons and Parmesan cheese. Serve immediately.

# Mom's Dill Potato Salad

## Ingredients

3 pounds new red potatoes  
1 cup mayonnaise  
3/4 cup sour cream  
2 tablespoons dried dill weed  
4 green onions, chopped  
salt and ground black pepper to taste (optional)

## Directions

Place potatoes in a large pot and cover with water. Bring to a boil over high heat, then turn heat to medium-low, cover, and cook until tender but still firm, about 15 minutes. Drain, cool in an ice water bath until cold, about 5 minutes. Leaving skins on, cut into bite-size pieces, and place in a large mixing bowl.

Combine mayonnaise, sour cream, dill weed, and green onions in a bowl and stir until blended. Season with salt and pepper to taste. Pour mayo mixture over potatoes and toss to coat evenly. Adjust seasoning if necessary. Cover and refrigerate at least 2 hours, or overnight.

# Slow Cooker Garlic Mashed Potatoes

## Ingredients

2 pounds red potatoes, diced with peel  
1/4 cup water  
1/4 cup butter  
1 1/4 teaspoons salt  
1/2 teaspoon garlic powder  
1/4 teaspoon ground black pepper  
1/2 cup milk, or as needed

## Directions

Place the potatoes, water, and butter into a slow cooker. Season with salt, garlic powder, and pepper. Cover, and cook on Low for 7 hours, or High for 4 hours.

Mash potatoes with a masher or electric beater, adding the desired amount of milk to achieve a creamy consistency. Keep warm on low until serving.

# Early Morning Oven Roasted New Potatoes

## Ingredients

1 1/2 pounds new potatoes, cut  
into wedges  
4 tablespoons butter  
2 teaspoons fresh rosemary  
salt and pepper to taste

## Directions

Preheat oven to 450 degrees F (230 degrees C).

In a hot skillet, melt the butter. Stir in rosemary, salt and pepper. Coat potatoes evenly with the melted butter. Arrange the potatoes in a single layer on a baking pan.

Bake in a preheated oven until potatoes are golden brown, approximately 20 to 25 minutes. Toss them occasionally to ensure that they brown on all sides.

# Potato Salad with Chives

## Ingredients

1 3/4 pounds new potatoes,  
halved  
1 cup sour cream  
1/2 cup mayonnaise  
1/2 cup chopped fresh chives  
salt and freshly ground black  
pepper to taste  
1/2 cup chopped fresh chives for  
garnish

## Directions

Place the potatoes into a pan, and fill with just enough water to cover. Bring to a boil, then simmer over low heat until tender, about 10 minutes. Drain, and cool under cold running water.

In a large bowl, stir together the sour cream, mayonnaise, and 1/2 cup of chives. When the potatoes have cooled, stir them into this mixture. Season with salt and pepper. Garnish with remaining chives.

# Green Bean and Potato Casserole

## Ingredients

2 (14 ounce) cans green beans,  
drained  
2 (15 ounce) cans diced potatoes,  
drained  
1 (10.75 ounce) can condensed  
cream of chicken soup  
1 pound shredded Colby cheese

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a small casserole dish.

Mix the green beans, potatoes, cream of chicken soup, and cheese in the prepared dish.

Cover, and bake 30 minutes in the preheated oven. Remove cover, and continue baking 15 minutes, or until bubbly and lightly browned.

# Greek Potato Stew

## Ingredients

2 1/2 pounds potatoes, peeled  
and cubed  
1/3 cup olive oil  
2 cloves garlic, minced  
3/4 cup whole, pitted kalamata  
olives  
1 1/3 cups chopped tomatoes  
1 teaspoon dried oregano  
salt and pepper to taste

## Directions

In a large saute pan, heat the oil over medium heat. Add the potatoes and stir. Stir in the garlic. Add the olives and cook and stir for several minutes. Stir in the tomatoes, and oregano.

Reduce heat, cover and simmer for 30 minutes or until potatoes are tender. Season to taste with salt and pepper.

# Swiss Potato Soup

## Ingredients

2 tablespoons margarine  
1/4 cup chopped onion  
2 cups diced potatoes  
1 cup boiling water  
1 teaspoon salt  
1 pinch dried marjoram  
3 cubes chicken bouillon  
2 tablespoons all-purpose flour  
3 cups milk  
1 tablespoon chopped fresh parsley  
1 cup shredded sharp Cheddar cheese

## Directions

Melt butter or margarine in a large saucepan. Add chopped onion, and cook over medium heat until tender.

Add potatoes, water, salt, marjoram, and bouillon cubes. Cover. Simmer for 10 minutes, or until potatoes are tender.

Blend flour with a little milk until smooth. Gradually stir into potato mixture with remaining milk. Cook over medium heat, stirring constantly, until thickened and mixture comes to a boil. Stir in parsley. Ladle into bowls, and top with shredded cheese.



# Silky Sweet Potato Puree

## Ingredients

3 pounds whole sweet potatoes,  
pricked with a fork  
1/2 teaspoon salt and freshly  
ground pepper, to taste  
1/2 cup buttermilk  
1/2 cup whole milk  
6 tablespoons butter

## Directions

Adjust oven rack to upper-middle position; heat to 425 degrees. Place potatoes on a foil-lined pan; bake 45 to 60 minutes, until tender. Peel when cool enough to handle.

Puree with salt and pepper in a food processor. With motor running, gradually add milks through feeder tube, then butter. Process until silken. (Can make up to 2 days ahead; store in an airtight container.) Reheat and serve.

# Mashed Potato Layer Bake

## Ingredients

4 large white potatoes, peeled, chopped and cooked  
2 large sweet potatoes, peeled, chopped and cooked  
1 (8 ounce) tub PHILADELPHIA Chive and Onion Cream Cheese Spread, divided  
1/2 cup BREAKSTONE'S or KNUDSEN Sour Cream, divided  
1/4 teaspoon salt  
1/4 teaspoon black pepper  
1/4 cup KRAFT Shredded or 100% Grated Parmesan Cheese  
1/4 cup KRAFT Shredded Cheddar Cheese, divided

## Directions

Preheat oven to 375 degrees F. Place potatoes in separate bowls. Add half each of the cream cheese and sour cream to each bowl; season with salt and pepper. Mash with potato masher or fork until creamy.

Stir half of the Parmesan cheese into white potatoes. Stir half of the Cheddar cheese into sweet potatoes. Alternately layer half each of the white potato and sweet potato mixture in 2-quart clear glass casserole. Repeat layers.

Bake 15 min. Sprinkle with remaining cheeses; bake 5 more min. or until cheeses are melted.

# Quick Potato Salad

## Ingredients

2 potatoes, peeled and diced  
3 hard-cooked eggs, peeled and diced  
1/2 cucumber, peeled and diced  
1 tomato, diced  
1 celery stalk, diced  
1/4 onion, diced  
1/4 cup chopped green onion  
3/4 cup low-fat mayonnaise  
1 tablespoon prepared yellow mustard  
salt and ground black pepper to taste

## Directions

Bring a large pot of lightly salted water to a boil. Add potatoes and cook until soft, 5 to 7 minutes; drain and rinse with cold water.

Combine the potatoes, eggs, cucumber, tomato, celery, onion, green onion, mayonnaise, and mustard in a large bowl; stir until evenly combined. Season with salt and pepper.

# Hearty Garlic Potato Soup

## Ingredients

8 medium potatoes, peeled and cut into 1/2-inch cubes  
1 large carrot, peeled and chopped  
2 garlic cloves, peeled  
1/2 pound bulk Italian sausage  
1 small onion, chopped  
1/4 cup butter or margarine  
1/4 cup all-purpose flour  
8 cups milk  
2 teaspoons minced fresh parsley  
1 1/2 teaspoons salt  
1 teaspoon chicken bouillon granules  
1/2 teaspoon seasoned salt  
1/4 teaspoon pepper

## Directions

Place potatoes, carrot and garlic in a Dutch oven and cover with water. Bring to a boil. Reduce heat; cover and simmer for 15-20 minutes or until tender. Drain. Place 3 cups potato mixture in a bowl and mash. Set aside mashed potatoes and remaining potato mixture.

In a skillet, cook sausage and onion over medium heat until meat is no longer pink; drain and set aside. In a soup kettle, melt butter. Stir in flour until smooth; gradually add the milk. Bring to a boil; cook and stir for 2 minutes or until soup is thickened.

Add the parsley, salt, bouillon, seasoned salt and pepper; mix well. add the mashed potato mixture; cook and stir until heated through. Add the reserved potato and sausage mixtures. Heat through.

# Casey Lauren's Cheesy Crab Sweet Potato

## Ingredients

2 eggs  
1/4 cup mayonnaise, plus  
2 tablespoons mayonnaise  
2 tablespoons prepared yellow  
mustard  
2 tablespoons seafood seasoning  
(such as Old Bay®)  
1 teaspoon chili powder  
2 sweet potatoes, peeled and  
shredded  
7 ounces imitation crabmeat,  
flaked  
1 cup shredded mozzarella  
cheese  
1/4 cup lemon zest  
salt and black pepper to taste

1/4 cup vegetable oil  
1 tablespoon chopped fresh  
parsley for garnish

## Directions

Beat the eggs in a mixing bowl; whisk in the mayonnaise, mustard, seafood seasoning, and chili powder. Add the sweet potatoes, crabmeat, mozzarella cheese, and lemon zest. Season to taste with salt and pepper; mix until evenly combined.

Heat the vegetable oil in a large skillet over medium heat. Scoop heaping spoonfuls of the sweet potato mixture into the heated pan. Flatten into 3-inch circles and cook until golden brown, about 3 minutes per side. Repeat with remaining sweet potato mixture. Sprinkle with parsley to garnish.

# World's Best Potato Soup

## Ingredients

8 unpeeled potatoes, cubed  
1 onion, chopped  
2 stalks celery, diced  
6 cubes chicken bouillon  
1 pint half-and-half cream  
1 pound bacon - cooked and crumbled  
1 (10.75 ounce) can condensed cream of mushroom soup  
2 cups shredded Cheddar cheese

## Directions

In a large stock pot combine potatoes, onions, celery, bouillon cubes and enough water to cover all ingredients. Bring to a boil and simmer on medium heat until potatoes are within 15 minutes of being finished.

Add half and half, bacon, cream of mushroom soup and stir until creamy. Add cheese and stir until completely melted. Simmer on low until potatoes are done.

# Coconut Potatoes

## Ingredients

- 1 tablespoon olive oil
- 1 pound small potatoes, halved
- 2 red onions, chopped
- 5 cloves garlic, minced
- 1 (1 inch) piece fresh ginger root, minced
- 1 teaspoon ground turmeric
- 1 tablespoon cumin seeds
- salt and pepper to taste
- 1 (16 ounce) can coconut milk
- 2 tablespoons tomato puree
- 1 bunch fresh parsley, chopped

## Directions

Heat the olive oil in a large skillet over medium-high heat. Cook the potatoes in the hot oil until browned on all sides, about 10 minutes. Remove from skillet and reserve.

Reduce the heat to medium, and cook the onions in the skillet until translucent, 2 to 4 minutes. Stir the garlic, ginger, turmeric, cumin seeds, and salt and pepper into the onions. Cook until fragrant, about 1 minute. Return the potatoes to the skillet and cook until almost done, about 15 minutes.

Pour the coconut milk over the potatoes; stir in the tomato puree and chopped parsley. Cook until potatoes are cooked through and sauce has thickened, about 5 additional minutes.

# Cream of Potato Soup II

## Ingredients

5 pounds peeled and cubed potatoes  
1 cup heavy whipping cream  
2 cups skim milk  
1 pound carrots, chopped  
1 stalk celery, chopped  
3 onions, chopped  
5 cloves garlic, minced  
1 green bell pepper, chopped  
5 cubes chicken bouillon  
3 bay leaves  
1 tablespoon salt  
3 tablespoons ground black pepper  
1/4 teaspoon cayenne pepper

## Directions

In a large stock pot boil potatoes in water until tender. Drain all water, reserving 2 cups. Mix potatoes and 2 cups reserved water with a hand mixer until slightly lumpy.

Add cream, milk, carrots, celery, onions, garlic, green bell pepper, chicken bouillon cubes, bay leaves, pepper, salt and season with red pepper. Let simmer for 3 to 4 hours, covered, stirring every 1/2 hour. Periodically add milk if too soup is becoming to thick. Once heated through and vegetables are tender, serve.



# Baked Sweet Potatoes with Ginger and Honey

## Ingredients

3 pounds sweet potatoes, peeled and cubed  
1/2 cup honey  
3 tablespoons grated fresh ginger  
2 tablespoons walnut oil  
1 teaspoon ground cardamom  
1/2 teaspoon ground black pepper

## Directions

Preheat oven to 400 degrees F (200 degrees C).

In a large bowl, toss together the sweet potatoes, honey, ginger, walnut oil, cardamom, and pepper. Transfer to a large cast iron frying pan.

Bake for 20 minutes in the preheated oven. Stir the potatoes to expose the pieces from the bottom of the pan. Bake for another 20 minutes, or until the sweet potatoes are tender and caramelized on the outside.

# Cheddar Mashed Potatoes

## Ingredients

8 medium potatoes, peeled and cubed  
1/2 cup sour cream  
1/3 cup butter or margarine, softened  
1 teaspoon salt  
1/4 teaspoon pepper  
1 cup shredded Cheddar cheese  
2 bacon strips, cooked and crumbled  
1 teaspoon minced chives

## Directions

Place potatoes in a saucepan and cover with water; cover and bring to a boil over medium-high heat. Cook for 15-20 minutes or until tender. Drain and mash. Add sour cream, butter, salt and pepper; beat until smooth and fluffy.

Transfer to a greased 2-1/2-qt. baking dish. Sprinkle with cheese, bacon and chives if desired. Bake, uncovered, at 325 degrees F for 20 minutes or until heated through and cheese is melted.

# Bacon, Potato and Cheese Tart

## Ingredients

1 tablespoon butter  
18 slices bacon  
1 1/2 pounds baking potatoes,  
peeled and sliced  
1 1/4 cups shredded fontina  
cheese  
salt and pepper to taste

## Directions

Preheat oven to 400 degrees F (200 degrees C).

Coat an 8 inch round baking dish with the butter. Arrange bacon in a spiral fashion in the baking dish, draping ends of the slices over the pan edge to fold over filling.

Arrange 1/3 of the potatoes over bacon, and sprinkle with 1/3 Fontina cheese. Repeat layers with remaining potatoes and cheese, and season with salt and pepper. Fold bacon over filling to form the upper layer.

Bake uncovered in the preheated oven 1 hour, or until potatoes are tender. Drain any drippings, and cut into wedges to serve.

# Au Gratin Potatoes

## Ingredients

1 (2 pound) package frozen hash browns  
1 (10.75 ounce) can condensed cream of potato soup  
1 (10.75 ounce) can condensed cream of celery soup  
1 (8 ounce) container sour cream  
1 small finely diced onion  
1 green bell pepper, minced  
1 1/2 cups shredded Cheddar cheese

## Directions

Preheat oven to 300 degrees F (150 degrees C). Grease a 9x13 inch baking pan.

Spread frozen hash browns into the bottom of the prepared pan. Mix together potato soup, celery soup, onion, green bell pepper and sour cream; pour the mixture over the potatoes.

Bake in the preheated 300 degrees F (150 degrees C) oven for 60 minutes. Remove the pan from the oven, sprinkle with cheese, and bake another 30 minutes or until the cheese melts.

# Indian Carrots, Peas and Potatoes

## Ingredients

5 tablespoons vegetable oil  
1 onion, chopped  
1 tablespoon ground cumin  
1 teaspoon ground turmeric  
1 tablespoon ground coriander  
1 teaspoon chili powder  
1/2 teaspoon salt  
6 potatoes, diced  
1 (10 ounce) package frozen  
mixed peas and carrots  
3 tablespoons water, or as  
needed

## Directions

Heat the oil in a large skillet over medium-high heat. Add the onion, and season with cumin, turmeric, coriander, chili powder and salt. Cook and stir until onion is browned.

Reduce the heat to medium, and stir in the potatoes, carrots and peas. Stir to coat, then cover and cook until potatoes are tender, about 20 minutes. Stir occasionally, and add water if necessary to keep food from sticking to the pan.

# Mashed Potato, Rutabaga, And Parsnip Casserole

## Ingredients

7 cups low-sodium chicken broth  
3 pounds baking potatoes, peeled and cubed  
1 1/2 pounds rutabagas, peeled and cubed  
1 1/4 pounds parsnips, peeled and cubed  
8 cloves garlic  
1 bay leaf  
1 teaspoon dried thyme  
3/4 cup butter, softened  
3 onions, thinly sliced  
salt and ground black pepper to taste

## Directions

Combine chicken broth, potatoes, rutabagas, parsnips, garlic, bay leaf, and thyme in a large pot. Bring to a boil. Reduce heat, and cover partially. Simmer until vegetables are very tender, about 30 minutes. Drain.

Transfer vegetables to large bowl. Add 1/2 cup butter or margarine. Use an electric mixer, beat mixture until mashed but still chunky. Season with salt and pepper. Transfer mashed vegetables to a buttered 13 x 9 x 2 inch baking dish.

Melt remaining 1/4 cup butter or margarine in a heavy large skillet over medium-high heat. Add sliced onions. Saute until beginning to brown, about 5 minutes. Reduce heat to medium-low. Saute until onions are tender and golden brown, about 15 minutes. Season with salt and pepper. Spread onions evenly over mashed vegetables. Casserole can be prepared up to 1 day ahead. Cover and refrigerate.

Preheat oven to 375 degrees F (190 degrees C). Bake, uncovered, for 25 minutes, or until heated through and top begins to crisp.

# Sweet Potato Latkes

## Ingredients

2 sweet potatoes, peeled and shredded  
2 eggs, lightly beaten  
1 tablespoon brown sugar  
2 tablespoons all-purpose flour  
2 teaspoons ground cloves  
2 teaspoons ground cinnamon  
1/4 cup vegetable oil for frying

## Directions

Place sweet potatoes in a colander. Place a cheesecloth over the potatoes, and squeeze the potatoes to release as much liquid as possible. Let the potatoes sit to release more liquid, then squeeze again.

In a large bowl, combine sweet potatoes, eggs, brown sugar, flour, cloves and cinnamon; mix well.

Heat oil in large heavy skillet to 375 degrees F (190 degrees C).

Form mixture into pancake size cakes, and fry in hot oil. Flip cakes after 2 to 3 minutes (when bottom is browned) and brown other side. Drain on paper towels, and serve piping hot!

# Spinach and Potato Frittata

## Ingredients

2 tablespoons olive oil  
6 small red potatoes, sliced  
1 cup torn fresh spinach  
2 tablespoons sliced green onions  
1 teaspoon crushed garlic  
salt and pepper to taste  
6 eggs  
1/3 cup milk  
1/2 cup shredded Cheddar  
cheese

## Directions

Heat olive oil in a medium skillet over medium heat. Place potatoes in the skillet, cover, and cook about 10 minutes, until tender but firm. Mix in spinach, green onions, and garlic. Season with salt and pepper. Continue cooking 1 to 2 minutes, until spinach is wilted.

In a medium bowl, beat together eggs and milk. Pour into the skillet over the vegetables. Sprinkle with Cheddar cheese. Reduce heat to low, cover, and cook 5 to 7 minutes, or until eggs are firm.



# Sweet Potato Apple Bake

## Ingredients

4 cups cooked sweet potato  
wedges  
1 all purpose apples, pared, cored  
and sliced  
1/2 cup packed brown sugar  
2 1/4 teaspoons cornstarch  
1/8 teaspoon salt  
1/2 cup apricot nectar  
1/4 cup water  
1 teaspoon grated orange peel  
1 tablespoon butter or margarine  
1/4 cup chopped pecans

## Directions

Arrange sweet potatoes and apple slices in a greased 11-in. x 7-in. x 2-in. baking pan. In a saucepan, combine brown sugar, cornstarch and salt. Stir in the apricot nectar, water and orange peel until blended; add butter. bring to a boil; cook and stir for 2 minutes or until thickened. Stir in pecans if desired. Pour over sweet potato mixture. Cover and bake at 375 degrees F for 35 minutes or until apples are tender.

# Grandma Cornish's Whole Wheat Potato Bread

## Ingredients

1 medium potato, peeled  
2 cups water  
1 teaspoon salt  
1/3 cup white sugar  
1/3 cup shortening  
1 tablespoon salt  
6 cups warm milk  
3 (.25 ounce) packages active dry yeast  
1/2 cup warm water (110 degrees F/45 degrees C)  
1 teaspoon white sugar  
15 cups whole wheat flour

## Directions

Dissolve yeast and 1 teaspoon sugar in 1/2 cup warm water.

Boil one medium peeled potato in 2 cups water with 1 teaspoon salt. Mash the potato in a medium bowl, while reserving the water. Combine the mashed potato, potato water, 1/3 cup of sugar, shortening or oil, 1 tablespoon salt, and milk in a large bowl.

Make sure the milk mixture is warm, and add the yeast. Stir in 15 cups of whole wheat flour.

Turn dough out onto a lightly floured surface. Knead for about 10 minutes. Place in greased bowl, and turn to coat the surface. Cover with a damp cloth, and allow to rise until doubled. Rising time will be about 1 1/2 hours. Punch down, and knead again for 3 minutes. Place back in bowl, and allow to rise again until doubled. The second rising period should be about 1 hour. Punch down. Form 4 loaves, and place into 9 x 5 inch greased bread pans. Let dough rise again for 30 - 60 minutes.

Bake at 325 degrees F (165 degrees C) for 1 hour.

# Potato Ham Bake

## Ingredients

3 medium potatoes, peeled and thinly sliced  
2 cups cubed fully cooked ham  
1 medium onion, sliced and separated into rings  
8 slices processed American cheese  
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted  
1/2 cup frozen peas, thawed

## Directions

In a greased 3-qt. baking dish, layer half of the potatoes, ham, onion, cheese and soup. Repeat layers. Cover and bake at 350 degrees F for 1-1/4 hours or until potatoes are almost tender.

Sprinkle with peas. Bake, uncovered, for 10 minutes or until heated through.

# Paprika Chicken and Potatoes

## Ingredients

1 large russet potato  
1 tablespoon butter  
1/2 pound skinless, boneless chicken breast halves  
1 1/2 teaspoons paprika, divided  
1/4 teaspoon salt  
1/4 teaspoon ground black pepper  
1 1/2 teaspoons olive oil  
1/2 onion, chopped  
3 tablespoons half-and-half cream  
1/3 cup white wine

## Directions

Place the potato in a saucepan, and add enough water to cover. Bring to a boil, and cook for about 20 minutes, until potato is tender. Drain, and cut the potato into chunks.

Melt butter in a large skillet over medium heat. Rub chicken with 1/2 teaspoon of paprika, salt, and pepper. Fry in butter, turning as needed, until chicken is cooked through. Remove chicken from the pan, and cut into bite size pieces. Set aside.

Pour the olive oil into the skillet, and add the onion. Cook and stir until onion is translucent. Stir in the half-and-half, white wine, and potato. Simmer for about 10 minutes to blend the flavors. Return the chicken to skillet, and cook until heated through. Season with remaining paprika, and serve.

# Spicy Baked Sweet Potato Fries

## Ingredients

6 sweet potatoes, cut into French fries  
2 tablespoons canola oil  
3 tablespoons taco seasoning mix  
1/4 teaspoon cayenne pepper

## Directions

Preheat the oven to 425 degrees F (220 degrees C).

In a plastic bag, combine the sweet potatoes, canola oil, taco seasoning, and cayenne pepper. Close and shake the bag until the fries are evenly coated. Spread the fries out in a single layer on two large baking sheets.

Bake for 30 minutes, or until crispy and brown on one side. Turn the fries over using a spatula, and cook for another 30 minutes, or until they are all crispy on the outside and tender inside. Thinner fries may not take as long.

# Sheryl's Baked Potatoes

## Ingredients

4 medium baking potatoes  
1 teaspoon salt  
3 tablespoons salt-free herb seasoning blend  
3 tablespoons butter, melted  
6 tablespoons grated Cheddar cheese  
1 1/2 tablespoons Parmesan cheese

## Directions

Preheat the oven to 425 degrees F (200 degrees C).

Slice the potatoes crosswise (the short way) into 1/4 inch slices, leaving about 1/4 inch on the bottom to connect all of the slices. Place into a baking dish, and slightly fan the slices open. Sprinkle with salt and seasoning blend, and drizzle with butter.

Bake for 50 minutes in the preheated oven. Sprinkle cheese over the top, and bake for another 10 minutes, or until the cheese has melted.

# Lobster Sauce for Mashed Potatoes

## Ingredients

1/2 cup butter  
2 (7 ounce) cans lobster meat, diced  
1 medium onion, diced  
2 large stalks celery, diced  
2 carrots, peeled and chopped  
1 teaspoon minced fresh thyme  
1/8 teaspoon chopped fresh parsley  
1 teaspoon whole black peppercorns  
1/8 teaspoon seasoned salt  
1 bay leaf  
1/8 teaspoon lemon juice  
1/4 cup all-purpose flour  
2 tablespoons tomato paste  
1/2 cup cream sherry  
1 quart heavy cream  
1/2 teaspoon salt and pepper to taste

## Directions

Melt the butter in a large pot over medium heat. Stir in the lobster, onion, celery, carrot, thyme, parsley, peppercorns, seasoned salt, bay leaf, and lemon juice. Cook, stirring constantly, over medium heat to soften the vegetables, about 10 minutes. Stir in the flour and tomato paste; cook for another 5 minutes, stirring constantly. Pour in sherry and cook for a minute or two to cook off the alcohol.

Pour in the heavy cream, and bring to a simmer. Reduce heat to low, simmer until the sauce has thickened, and will coat the back of a spoon, about 15 minutes. Strain through a fine mesh strainer, and discard the solids. Season to taste with salt and pepper.

# Baked Pumpkin, Sweet Potato, and Coconut Milk

## Ingredients

1 acorn squash  
2 large sweet potatoes  
1 medium pumpkin  
2 large sweet potatoes  
2 (14 ounce) cans coconut milk  
2 (14.5 ounce) cans chicken broth  
salt to taste  
ground black pepper to taste  
1 lime, juiced  
1 pinch ground ginger, or to taste

## Directions

Preheat an oven to 375 degrees F (190 degrees C).

Puncture acorn squash and pumpkin in several places using a knife. Wrap the sweet potato in aluminum foil. Place squash, pumpkin, and sweet potato on a baking sheet.

Bake in the preheated oven until the pumpkin begins to cave in and the skin browns, about 2 hours.

Remove the skin, then chop the sweet potatoes. Skin, seed, and chop the pumpkin and acorn squash. Place the sweet potatoes, pumpkin, and acorn squash in a large pot and mash until smooth. Stir in the coconut milk until incorporated, reserving 1/2 cup for garnish, then stir in the chicken broth. Season with salt, pepper, lime juice, and ground ginger.

Cook over medium heat until heated through. Serve with a lime wedge and a drizzle of coconut milk.



# Aloo Gobi Masala (Cauliflower and Potato Curry)

## Ingredients

1 head cauliflower, cut into 1-inch florets  
3 potatoes, peeled and cut into 1-inch chunks  
1 tablespoon olive oil  
1 teaspoon cumin seeds  
2 tomatoes, diced  
1 onion, chopped  
1 teaspoon salt  
1 teaspoon curry powder

## Directions

Place the cauliflower in a large, microwave-safe dish; cook in microwave on High for 3 minutes. Transfer the cauliflower to a bowl and set aside. Put the potatoes in the dish and cook in the microwave on High for 4 minutes. Pour into the bowl with the cauliflower.

Heat the olive oil and cumin seeds in a large skillet over medium-high heat until the cumin swells and turns golden brown; stir the onions into the oil and cook about 3 minutes. Add the tomatoes and cook and stir another 3 minutes. Fold the cauliflower and potatoes into the mixture. Season with the curry powder and salt. Continue cooking until completely hot, 3 to 5 minutes. Serve hot.

# Sweet Potato Pie VI

## Ingredients

1 (9 inch) pie shell  
1 (16 ounce) can mashed sweet potatoes  
3/4 cup milk  
3/4 cup packed brown sugar  
1/2 cup light corn syrup  
2 eggs  
1 tablespoon butter, melted  
1/2 teaspoon salt  
1/2 teaspoon ground cinnamon  
1 pinch ground nutmeg

## Directions

Preheat oven to 400 degrees F (200 degrees C).

In a large mixing bowl combine sweet potatoes, milk, sugar, corn syrup, eggs, butter or margarine, salt, cinnamon, and nutmeg. Blend with mixer or hand-held beaters until smooth. Pour mixture into pie shell.

Place in preheated oven and bake for 10 minutes. Reduce oven temperature to 350 degrees F (175 degrees C) and bake for an additional 35 minutes, or until knife inserted in center comes out clean. May have to shield crust edges with foil for last 20 minutes to prevent burning.

# Baja Stuffed Potatoes

## Ingredients

6 large baking potatoes  
3 tablespoons olive oil  
3/4 cup sour cream  
1 1/2 cups shredded pepperjack cheese  
2 (11 ounce) cans Mexican-style corn, drained  
2 (4 ounce) cans chopped green chile peppers, drained

## Directions

Preheat oven to 400 degrees F (200 degrees C).

Pierce each potato several times and rub generously with oil. Bake until softened, about 45 to 55 minutes.

Meanwhile, in a medium bowl combine sour cream, cheese, corn and chiles.

When the potatoes are cooked, cut a slit in the top of each one and squeeze or scoop out the flesh, leaving a 1/2 inch thick shell. Combine the potato flesh with the cheese mixture; mix well. Spoon the potato mixture back into the shells, and place them on a baking sheet.

Bake for 15 minutes, or until cheese is melted and golden brown.

# Fried Irish Potato Farls

## Ingredients

4 prepared potato bread farls  
1 tablespoon olive oil, or as  
needed  
1 pinch salt

## Directions

Heat oil in a skillet over medium heat. Gently fry potato farls for 2 to 3 minutes on each side or until golden brown. Season with salt and serve immediately.

# Cheese and Bacon Potato Balls

## Ingredients

5 baking potatoes, peeled and diced  
1 tablespoon butter  
2 tablespoons milk, or as needed  
4 ounces shredded processed cheese  
1 1/4 tablespoons Parmesan cheese  
2 slices bacon, diced

## Directions

Preheat the oven to 350 degrees F (175 degrees C).

Place the potatoes into a pot with enough lightly salted water to cover. Bring to a boil, and cook for 8 to 10 minutes, until tender. Drain.

While the potatoes are cooking, fry the bacon pieces in a skillet over medium-high heat until browned, but not totally crisp.

Mash the potatoes with the butter, milk and cheese until fairly smooth. Use a potato masher or a whisk. Mix in the bacon. Form balls aboutt the size of large ice cream scoops, and place them on a greased baking sheet. Scrape the top and sides with a fork to make textured lines over the balls. Sprinkle about 1 tablespoon of Parmesan cheese over the top of each one.

Bake for 10 to 15 minutes in the preheated oven, or until cheese is golden brown.

# Mama's Potato Salad

## Ingredients

5 pounds potatoes, peeled and cubed  
2 cups mayonnaise  
1/2 cup yellow mustard  
1 cup chopped onion  
2 tablespoons prepared horseradish  
sea salt to taste  
8 hard-cooked eggs, chopped  
3 dill pickles, chopped (optional)  
freshly ground black pepper to taste

## Directions

Place the potatoes in a large pot with enough water to cover. Bring to a boil, and cook for about 10 minutes, or until tender. Drain, and place in a serving bowl.

Stir the onion, salt and pepper into the potatoes while they are still hot. This allows the potatoes to absorb the flavor. Allow to cool for about 20 minutes.

Add the mayonnaise, mustard and horseradish to the salad, and mix well. Gently stir in the eggs and dill pickles. Finish off with a generous grinding of black pepper on top. Chill for about 30 minutes before serving.

# Laura's Lemon Roasted Potatoes

## Ingredients

1/4 cup canola oil  
1/2 cup butter, melted  
2 tablespoons lemon juice  
3 cloves garlic, minced  
1 tablespoon dried dill weed  
1 teaspoon salt  
1 teaspoon ground black pepper  
5 large potatoes, peeled and cubed

## Directions

Preheat the oven to 400 degrees F (200 degrees C).

In a large bowl, stir together the canola oil, melted butter, lemon juice, garlic, dill, salt and pepper. Add potatoes and toss to coat. Spread the potatoes out on a baking sheet and drizzle any remaining liquid from the bowl over them.

Bake in the preheated oven until potatoes are brown and crispy, about 45 minutes.

# Three Cheese Garlic Scalloped Potatoes

## Ingredients

1 1/2 pounds Yukon Gold potatoes, thinly sliced  
2 tablespoons butter, divided  
1 pint heavy cream  
2 cloves garlic, thinly sliced  
salt and pepper to taste  
2 cups shredded Cheddar cheese  
4 slices provolone cheese  
1/2 cup grated Parmesan or Romano cheese

## Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease a 1 1/2 quart or larger casserole dish with butter or nonstick spray.

Layer half of the potato slices in the bottom of the casserole dish. Dot with half of the butter cut or pinched into small pieces. Arrange half of the garlic slices over the potatoes, then pour half of the heavy cream over. Sprinkle one cup of Cheddar cheese over the layer, and season with salt and pepper. Repeat layering of potatoes, garlic, cream and Cheddar cheese, then top with the slices of provolone cheese. Season again with salt and pepper.

Bake for 1/2 hour in the preheated oven, then sprinkle the Parmesan or Romano cheese over the top. This will create a semi-hard cheese crust. Continue baking uncovered for another 30 minutes, or until potatoes are tender when tested with a fork.



# Mashed Potato Soup

## Ingredients

1 1/2 pounds ground beef  
1 large onion, diced  
6 medium potatoes, peeled and cubed  
3 cups water  
1 cup diced celery  
4 cups milk  
2 cups cold mashed potatoes (prepared with milk and butter)  
1 (12 ounce) can evaporated milk  
salt and pepper to taste

## Directions

In a soup kettle or Dutch oven, cook beef and onion over medium heat until meat is no longer pink; drain. Add the cubed potatoes, water and celery; bring to a boil. Reduce heat; cover and simmer for 15-20 minutes or until vegetables are tender. Add milk, mashed potatoes, evaporated milk, salt and pepper. Heat through but do not boil.

# Herb Garlic Baked Potatoes

## Ingredients

4 large potatoes  
3 tablespoons olive oil  
salt and pepper to taste  
8 sprigs fresh thyme, divided  
8 sprigs fresh rosemary, divided  
2 cloves garlic, crushed

## Directions

Preheat grill for high heat.

Puncture potatoes on all sides with a fork. Coat each potato with olive oil, and season with salt and pepper. Place each potato on the end of a separate sheet of aluminum foil. Crush thyme and rosemary sprigs by hand, and place 2 sprigs of each and 1/4 of the crushed garlic next to each potato. Roll potatoes and herbs in the foil and fold over sides to seal.

Place potato packets on the preheated grill, and close lid. Cook 40 minutes, turning occasionally, until tender.

# Asparagus and Yukon Gold Potato Soup with

## Ingredients

1/3 cup light sour cream  
1 tablespoon chopped fresh chives  
1 tablespoon lemon juice  
salt and white pepper to taste

1 tablespoon olive oil  
1 tablespoon butter  
1 pound fresh asparagus, trimmed and coarsely chopped  
1/2 onion, chopped  
1 clove garlic, minced  
1/2 teaspoon dried thyme  
2 tablespoons all-purpose flour  
6 cups chicken stock  
2 Yukon Gold potatoes, cubed  
1 pinch salt and white pepper to taste  
4 ounces lump crabmeat

## Directions

In a small bowl, stir together the sour cream, chives and lemon juice. Season with salt and white pepper. Cover and refrigerate until needed to blend the flavors.

Heat the olive oil and butter in a soup pot over medium heat. Add the asparagus and onion; cook and stir until onion is soft, about 5 minutes. Add the garlic and thyme, and cook just until fragrant, about 1 minute. Stir in the flour until smooth, then gradually whisk in the chicken stock to avoid causing lumps. Add the potatoes and bring to a simmer. Simmer over medium heat until potatoes are tender, about 20 minutes.

Puree the soup in a food processor or blender, or use a stick blender in the pot. Return to the pot and bring to a gentle simmer. Season with salt and white pepper.

To serve, ladle soup into warmed bowls and garnish with a dollop of the chive sour cream and a few chunks of crabmeat. Garnish with additional chives if you have extra.

# Mini Sweet Potato Casserole

## Ingredients

1 medium sweet potato  
2 tablespoons butter or margarine,  
melted, divided  
1 tablespoon raisins  
1/2 teaspoon grated orange peel  
1/8 teaspoon salt  
1/8 teaspoon ground cinnamon  
1 dash ground nutmeg  
2 tablespoons flaked coconut

## Directions

Place the sweet potato in a saucepan; cover with water. Bring to a boil. Reduce heat; cover and simmer for 30-40 minutes or just until tender; drain. When cool enough to handle, peel sweet potato and place in a bowl; mash. Stir in 1 tablespoon butter, raisins, orange peel, salt, cinnamon and nutmeg. Transfer to a greased 1-1/2-cup baking dish. Toss coconut with remaining butter; sprinkle over the top. Bake, uncovered, at 350 degrees F for 25-30 minutes or until golden brown.

# Old-Fashioned Potato Salad

## Ingredients

5 pounds red potatoes  
1 cup sugar  
1 tablespoon all-purpose flour  
1 teaspoon salt  
1/2 teaspoon ground mustard  
1/4 teaspoon pepper  
3/4 cup white vinegar  
1/4 cup water  
3 eggs, lightly beaten  
1 cup thinly sliced green onions  
1 1/2 cups sour cream

## Directions

Cook potatoes in boiling water until tender; drain and cool.

Meanwhile, in a saucepan, combine sugar, flour, salt, mustard and pepper. Add vinegar and water; bring to a boil. Boil and stir for 2 minutes. Add a small amount to eggs; return all to the pan. Cook and stir for 1-1/2 to 2 minutes or until mixture is thickened and a thermometer reads 160 degrees F.

Refrigerate until cooled. Peel potatoes if desired; slice and place in a large bowl. Add onions. Stir sour cream into dressing; pour over potato mixture and toss to coat.

# Potato and Cheddar Soup

## Ingredients

2 cups water  
2 cups peeled and cubed red potatoes  
3 tablespoons melted butter  
1 small onion, chopped  
3 tablespoons all-purpose flour  
salt and pepper to taste  
3 cups milk  
1/2 teaspoon white sugar  
1 cup shredded Cheddar cheese  
1 cup diced ham

## Directions

Using a medium sized stock pot bring water to a boil, add potatoes and cook until tender. Drain reserving 1 cup liquid.

Stir in butter, onion and flour. Season with salt and pepper. Gradually stir in potatoes, reserved liquid, milk, sugar, cheese, and ham. Simmer for 30 minutes, stirring frequently.

# Broccoli Quiche with Mashed Potato Crust

## Ingredients

2 large potatoes, peeled  
2 cups chopped fresh broccoli  
1/4 cup milk  
1/4 teaspoon salt  
1 tablespoon olive oil  
1/2 onion, chopped  
1 cup shredded Cheddar cheese  
3 eggs  
1 cup milk  
1/2 teaspoon salt  
1/2 teaspoon ground black pepper  
1/4 teaspoon ground nutmeg

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes; drain. Meanwhile, place broccoli in a steamer over 1 inch of boiling water, and cover. Cook until tender but still firm, about 2 to 6 minutes. Drain and set aside.

Mash the potatoes with milk and salt. Brush a deep 9 inch pie dish with olive oil and press the potatoes in. Brush with remaining olive oil. Bake in preheated oven for 30 minutes or until lightly browned.

Arrange onions, broccoli and cheese in the potato crust. Whisk together the eggs, milk, salt, pepper and nutmeg. Pour over broccoli and cheese.

Bake in preheated oven for 30 to 40 minutes, until slightly puffed and cooked throughout. Allow to cool for 10 minutes before serving.

# Tangy Potato Slices

## Ingredients

4 medium potatoes  
1/4 cup mayonnaise  
4 teaspoons vinegar  
1 1/2 teaspoons sugar  
1/4 teaspoon salt

## Directions

Place potatoes in a saucepan; cover with water. Bring to a boil; reduce heat. Cover and cook for 20-25 minutes or until tender; drain and cool slightly. meanwhile, in a skillet, combine the mayonnaise, vinegar, sugar and salt. Cook and stir over low heat just until heated through. Peel potatoes and cut into 1/4-in. slices. Gently stir into mayonnaise mixture; heat through.



# Nikki's Creamy Crock Pot Potato Soup

## Ingredients

3 slices bacon, cooked and crumbled  
4 red potatoes, peeled and cut into 1/2 inch chunks  
1/4 cup butter  
1/2 onion, chopped  
3 cloves garlic, coarsely chopped  
1/2 cup milk  
1/4 cup all-purpose flour  
3 cups milk  
1 cup sour cream  
1/4 cup shredded Cheddar cheese  
1/4 cup grated Parmesan cheese  
2 tablespoons seasoned salt  
1 tablespoon chopped fresh parsley  
1 tablespoon crushed red pepper flakes  
1/2 teaspoon celery salt  
1/2 teaspoon dried basil  
chives for garnish (optional)

## Directions

Preheat a large slow cooker by turning it to the High setting and covering with the lid.

Place the cut-up potatoes in a microwave safe bowl, and microwave on High for about 8 minutes, until the potatoes are cooked and steaming hot.

While the potatoes are cooking, place the butter in the preheated slow cooker, and cook and stir the onions and garlic for about 5 minutes, until the onions turn golden. Stir in 1/2 cup of milk, and whisk in the flour until smooth. Gradually whisk in the remaining 3 cups of milk, and let the mixture come to a simmer in the slow cooker. Simmer for about 10 minutes, until the soup begins to thicken.

Stir in the hot cooked potatoes, crumbled bacon, sour cream, Cheddar cheese, Parmesan cheese, seasoned salt, parsley, red pepper flakes, celery salt, and dried basil. Stir to mix the soup well, reduce the slow cooker setting to Low, cover, and cook for 3 hours, stirring occasionally. Sprinkle with chives and serve.

# Pork-Potato Meatballs

## Ingredients

1 cup finely shredded peeled potato  
1/4 cup chopped green onions  
1 egg, beaten  
2 tablespoons milk  
1 teaspoon prepared mustard  
1/2 teaspoon salt  
1/8 teaspoon pepper  
1 pound ground pork  
1/4 cup dry bread crumbs  
1 1/3 cups water, divided  
1 teaspoon chicken bouillon granules  
2 tablespoons all-purpose flour

## Directions

In a bowl, combine the first seven ingredients. Crumble pork over mixture and sprinkle with bread crumbs; mix gently. Shape into 1-in. balls. In a large skillet, brown meatballs in batches over medium heat; drain. Remove and keep warm.

Add 1 cup water and bouillon to skillet; stir until bouillon is dissolved. Return meatballs to the pan; cover and cook for 20 minutes or until no longer pink. Combine flour and remaining water until smooth; gradually add to skillet. Bring to a boil; cook and stir for 2 minutes or until thickened.

# Oregano Cubed Potatoes

## Ingredients

2 medium potatoes, peeled and cubed  
2 tablespoons lemon juice  
5 1/2 teaspoons olive oil or vegetable oil  
1 garlic clove, minced  
1 1/2 teaspoons minced fresh oregano  
1/2 teaspoon salt  
1/8 teaspoon pepper

## Directions

In a bowl, combine all of the ingredients. Transfer to a greased 1-qt. baking dish. Bake, uncovered, at 425 degrees F for 45-50 minutes or until tender, stirring twice.

# Cajun Potato Latkes

## Ingredients

2 cups peeled, shredded potatoes  
1/4 onion, shredded  
1/3 cup chopped green onion  
2 eggs, beaten  
2 tablespoons all-purpose flour, or as needed  
1 1/2 teaspoons Cajun seasoning, or to taste  
1 cup canola oil, or as needed

## Directions

Place the potatoes in a cloth, and wring them to remove as much moisture as possible. Mix the potatoes, onion, green onion, eggs, flour, and Cajun seasoning together in a bowl until thoroughly combined.

Heat the oil in a large, heavy skillet over medium heat until it shimmers (oil should be about 1/3 inch deep). Drop about 2 tablespoons of the potato mixture per patty into the hot oil, and flatten the potatoes to make the patties 1/4 to 1/2-inch thick. Brown the patties in the hot oil until golden and crisp on the bottom, about 5 minutes, then flip and cook on the other side. Drain the latkes on paper towels, and serve hot.

# Ukraine Baked Potato Salad

## Ingredients

6 medium potatoes  
6 hard-cooked eggs, sliced  
1 large onion, peeled and sliced  
1 (16 ounce) container sour cream  
salt and pepper to taste

## Directions

Place the potatoes into a large pot with enough water to cover. Bring to a boil, and cook until tender enough to insert a fork, 15 to 20 minutes. Drain and cool slightly, then peel and slice.

Preheat the oven to 350 degrees F (175 degrees C). Place a layer of potato slices in the bottom of a 9x13 inch baking dish. Top with a layer of onion slices, and then some of the sliced eggs. Cover with a thin layer of sour cream. Repeat layering, until ingredients are used up, ending with sour cream on top. Season with salt and pepper.

Bake for 35 to 40 minutes in the preheated oven, or until the top layer of sour cream is golden brown.

# Sausage Potatoes Au Gratin

## Ingredients

1 pound fully cooked smoked sausage, halved lengthwise and sliced  
1 medium onion, chopped  
1 tablespoon vegetable oil  
4 medium carrots, julienned  
1 (5.5 ounce) package au gratin instant potato mix  
2 2/3 cups water  
1/4 teaspoon pepper  
1 (10 ounce) package frozen broccoli cuts, thawed and drained  
1 cup shredded Cheddar cheese

## Directions

In a large saucepan or Dutch oven, cook sausage and onion in oil until lightly browned; drain. Stir in carrots, potatoes with contents of sauce mix, water and pepper. Bring to a boil. Reduce heat; cover and simmer for 10-20 minutes or until vegetables are tender. Stir in broccoli; cover and cook 5 minutes longer or until heated through. Sprinkle with cheese; cover and let stand until cheese is melted.

# Broccoli Chicken Potato Parmesan

## Ingredients

2 tablespoons vegetable oil  
1 pound small red potatoes, sliced  
1/4-inch thick  
1 (10.75 ounce) can Campbell's®  
Condensed Broccoli Cheese Soup  
(Regular or 98% Fat Free)  
1/2 cup milk  
1/4 teaspoon garlic powder  
2 cups fresh or frozen broccoli  
flowerets  
1 (10 ounce) package refrigerated  
cooked chicken breast strips  
1/4 cup grated Parmesan cheese

## Directions

Heat the oil in a 10-inch skillet over medium heat. Add the potatoes. Cover and cook for 10 minutes, stirring occasionally.

Stir the soup, milk, garlic powder, broccoli and chicken into the skillet. Sprinkle with the cheese. Heat to a boil. Reduce the heat to low. Cover and cook for 5 minutes or until the potatoes are fork-tender.

# Potato Chip Casserole

## Ingredients

1 pound ground beef  
1 (15 ounce) can green beans,  
drained  
1 (11 ounce) can whole kernel  
corn, drained  
2 (10.75 ounce) cans condensed  
cream of mushroom soup,  
undiluted  
1 (8 ounce) package shredded  
mozzarella cheese  
1 cup crushed plain potato chips  
(optional)

## Directions

Preheat the oven to 350 degrees F (175 degrees C).

Crumble the ground beef into a large skillet over medium-high heat. Cook and stir until evenly browned. Drain off the grease. Stir in the green beans and corn, and cook for a few minutes. Mix in the cans of soup until well blended. Transfer to a 9x13 inch baking dish. Top with shredded cheese and crushed potato chips.

Bake for about 15 minutes in the preheated oven, until the cheese melts and the chips are toasted. If you like crispier chips, you can sprinkle them on top after the cheese has melted, and bake for another 5 minutes.



# Beef and Potato Nacho Casserole

## Ingredients

2 pounds lean ground beef  
3/4 cup chopped onion, divided  
1 (1.25 ounce) package taco seasoning mix  
3/4 cup water  
1 (8 ounce) can tomato sauce  
1 (4 ounce) can chopped green chilies, drained  
1 (16 ounce) can red kidney beans, rinsed and drained  
1 (24 ounce) package frozen O'Brien potatoes, thawed  
1 (10.75 ounce) can nacho cheese soup, undiluted  
1/2 cup milk  
1/4 cup chopped green pepper  
1/4 teaspoon sugar  
1 teaspoon Worcestershire sauce  
Paprika

## Directions

Brown ground beef and 1/2 cup onion in skillet; drain excess fat. Stir in taco seasoning, water and tomato sauce. Bring to boil and simmer 1 minute. Spread meat mixture into a greased 9-in. x 13-in. baking pan. Top with green chilies, beans and potatoes. In mixing bowl, combine soup, milk, 1/4 cup onions, green pepper, sugar and Worcestershire sauce; pour over potatoes. Sprinkle with paprika. Cover with foil and bake at 350 degrees F for 1 hour. Remove foil and bake another 15 minutes, or until lightly browned. Allow to stand 10 minutes before cutting into squares.

# Creamy Sweet Potato With Ginger Soup

## Ingredients

2 tablespoons olive oil  
1 1/2 pounds peeled raw sweet potatoes, cut into 1-inch chunks  
1 large onion, cut into large dice  
1 tablespoon butter  
1 pinch sugar  
3 large garlic cloves, thickly sliced  
1 1/2 teaspoons ground ginger  
1/2 teaspoon ground nutmeg  
1/8 teaspoon cayenne pepper  
3 cups chicken broth, homemade or from a carton or can  
1 1/2 cups half-and-half (or whole milk)  
Salt and freshly ground pepper, to taste  
Garnish: chopped honey-roasted peanuts

## Directions

Heat oil over medium-high heat in a large, deep saute pan until shimmering.

Add sweet potatoes, then onion; saute, stirring very little at first, then more frequently, until vegetables start to turn golden brown, 7 to 8 minutes.

Reduce heat to low and add butter, sugar and garlic; continue cooking until all vegetables are a rich spotty caramel color, about 10 minutes longer.

Add ginger, nutmeg and cayenne pepper; continue to saute until fragrant, 30 seconds to 1 minute longer.

Add broth; bring to a simmer over medium-high heat. Reduce heat to low and simmer, partially covered, until sweet potatoes are tender, about 10 minutes.

Using an immersion blender or traditional blender, puree until very smooth, 30 seconds to 1 minute. (If using a traditional blender, vent it either by removing the lid's pop-out center or by lifting one edge of the lid. Drape the blender canister with a kitchen towel. To 'clean' the canister, pour in a little half-and-half, blend briefly, then add to the soup.)

Return to pan (or a soup pot); add enough half-and-half so the mixture is souplike, yet thick enough to float garnish. Taste, and add salt and pepper if needed. Heat through, ladle into bowls, garnish and serve.

# Potato Salad Dressing I

## Ingredients

1/2 teaspoon mustard powder  
1 tablespoon all-purpose flour  
1 teaspoon butter  
2 eggs, beaten  
3/4 cup white sugar  
1/4 cup water  
1/4 cup white wine vinegar  
1/4 cup creamy salad dressing (e.  
g. Miracle Whip)

## Directions

In a saucepan, combine the dry mustard, flour, butter, eggs, sugar, water and vinegar. Cook over medium-high heat until thick and nice and smooth, stirring often. If necessary, add up to 1 tablespoon additional flour. Set aside to cool.

Blend together cooled dressing with one equal part creamy salad dressing. Pour enough dressing over cooked potatoes to coat.

# Yummy Sweet Potato Casserole

## Ingredients

4 cups sweet potato, cubed  
1/2 cup white sugar  
2 eggs, beaten  
1/2 teaspoon salt  
4 tablespoons butter, softened  
1/2 cup milk  
1/2 teaspoon vanilla extract  
  
1/2 cup packed brown sugar  
1/3 cup all-purpose flour  
3 tablespoons butter, softened  
1/2 cup chopped pecans

## Directions

Preheat oven to 325 degrees F (165 degrees C). Put sweet potatoes in a medium saucepan with water to cover. Cook over medium high heat until tender; drain and mash.

In a large bowl, mix together the sweet potatoes, sugar, eggs, salt, butter, milk and vanilla. Mix until smooth. Transfer to a 9x13 inch baking dish.

In medium bowl, mix the sugar and flour. Cut in the butter until the mixture is coarse. Stir in the pecans. Sprinkle the mixture over the sweet potato mixture.

Bake in the preheated oven 30 minutes, or until the topping is lightly brown.

# Ian's Potato-Vegetable Soup

## Ingredients

2 1/2 cups water  
2 potatoes, peeled and cubed  
1 tablespoon salt, or to taste  
1 carrot, chopped  
1 stalk celery, chopped  
1/4 onion, chopped  
1 cube beef bouillon  
1 tablespoon olive oil  
1/2 cup frozen mixed vegetables  
1 (10.75 ounce) can condensed  
cream of celery soup  
1/4 tablespoon dried parsley  
1/2 teaspoon onion powder  
ground black pepper to taste

## Directions

In a large stock pot boil potatoes in water and add salt. Cook potatoes until tender and soft and then add carrots, celery, chopped onions, vegetable of your choice, oil and beef bouillon. Mix together and cook until all vegetables are soft.

Add cream of celery soup and season with parsley, onion powder and pepper. If you desire a thinner type of soup you may want to add 1/2 cup of water.

Heat soup through, stirring occasionally, and serve.

# Feta Cheese Mashed Potatoes

## Ingredients

1 1/2 pounds Yukon Gold potatoes, cubed  
4 cloves garlic, peeled  
1 (4 ounce) package crumbled feta cheese  
1/2 cup heavy whipping cream  
1/4 teaspoon salt  
1/4 teaspoon pepper

## Directions

Place the potatoes and garlic in a large saucepan; cover with water. Bring to a boil over medium-high heat. Reduce heat; cover and cook for 15-20 minutes or until tender. Drain and transfer to a mixing bowl; mash. Add the feta cheese, cream, salt and pepper; beat until fluffy.

# Skin-on Savory Mashed Potatoes

## Ingredients

2 pounds unpeeled potatoes,  
cubed  
1/2 cup butter  
1/4 cup milk  
2 tablespoons sour cream  
2 teaspoons chopped garlic  
2 teaspoons dried basil  
salt and pepper to taste

## Directions

Bring a pot of lightly salted water to a boil. Add potatoes, and cook until tender, about 15 minutes.

Drain potatoes, and transfer to a bowl. Add butter, and mash with a potato masher or electric mixer until potatoes are starting to become smooth. Add milk and sour cream, and mix to your desired texture. Careful not to over mix the potatoes once they are creamy. Season with garlic, basil, salt and pepper.

# Indiana's Finest Sweet Potato Casserole

## Ingredients

2 cups cooked, mashed sweet potatoes  
1 cup white sugar  
1/2 cup melted butter  
1/3 cup milk  
2 eggs, beaten  
1 teaspoon vanilla extract  
1/4 teaspoon ground cinnamon  
1/4 teaspoon ground nutmeg  
  
1/2 cup brown sugar  
1/4 cup all purpose flour  
2 1/2 tablespoons butter at room temperature  
1/2 cup chopped pecans

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 2-quart baking dish, and set aside.

Mix together the sweet potatoes, white sugar, 1/2 cup melted butter, milk, eggs, vanilla extract, cinnamon, and nutmeg in a bowl.

In another bowl, stir together the brown sugar, flour, 2 1/2 tablespoons of butter, and the pecans.

Spoon the sweet potato mixture into the greased baking dish, spread the pecan mixture evenly over the top, and bake in the preheated oven until the topping is browned and bubbling, about 25 minutes.



# Carolyn's Sweet Potato Fries

## Ingredients

2 sweet potatoes, cut into french fries  
1/4 teaspoon cinnamon  
1/4 teaspoon ground cardamom  
1/4 teaspoon ground ginger  
1/4 teaspoon ground coriander  
2 tablespoons light brown sugar  
kosher salt and ground black pepper to taste  
3 tablespoons light olive oil

## Directions

Preheat an oven to 350 degrees F (175 degrees C).

Rinse the sweet potato fries with cold water and drain. Spread onto a baking sheet.

Stir the cinnamon, cardamom, ginger, coriander, and brown sugar together in a bowl; sprinkle over the fries. Drizzle the olive oil over the fries.

Bake in the preheated oven until tender, about 30 minutes. Season with salt and pepper to serve.

# Sweet Potato Potato Salad

## Ingredients

2 potatoes  
1 sweet potato  
4 eggs  
2 stalks celery, chopped  
1/2 onion, chopped  
3/4 cup mayonnaise  
1 tablespoon prepared mustard  
1 teaspoon salt  
1 1/2 teaspoons ground black pepper

## Directions

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 30 minutes. Drain, cool, peel and chop.

Place eggs in a saucepan and cover with cold water. Bring water to a boil. Cover, remove from heat, and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water; cool, peel and chop.

Combine the potatoes, eggs, celery and onion.

Whisk together the mayonnaise, mustard, salt and pepper. Add to potato mixture, toss well to coat. Refrigerate and serve chilled.

# Roasted Potato Salad with Balsamic-Bacon

## Ingredients

3 pounds baby red potatoes, cut in half  
1/2 cup olive oil  
1/2 cup minced garlic  
1 tablespoon seafood seasoning  
8 ounces bacon  
1/4 cup balsamic vinegar  
1/2 cup minced garlic  
salt and pepper to taste  
1/2 cup olive oil  
1 large red onion, cut into 1/2-inch dice  
1 bunch parsley, minced  
5 hard boiled eggs, roughly chopped

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Toss halved potatoes with 1/2 cup olive oil, 1/2 cup garlic, and seafood seasoning. Place in a single layer onto baking sheets and bake in preheated oven until tender and golden brown, 30 to 40 minutes, depending on the size of the potatoes. Once cooked, remove from the oven and allow to cool slightly.

Meanwhile, place bacon in a large, deep skillet. Cook over medium heat until evenly browned and crispy. Pour off bacon grease and reserve. Allow the bacon slices to cool, then crumble and set aside.

Whisk together balsamic vinegar, garlic, salt, and pepper in a large bowl. Pour in the oil in a slow, steady stream while whisking vigorously to make a vinaigrette. Toss the roasted potatoes together with the vinaigrette and reserved bacon grease. Fold in red onion, parsley, and eggs. Allow to stand at room temperature 20 minutes before serving.

# Sweet Potato Casserole IV

## Ingredients

3 cups cooked and mashed sweet potatoes  
1 cup white sugar  
1/2 cup butter  
1/3 cup evaporated milk  
2 eggs, beaten  
1 teaspoon vanilla extract  
1/3 cup butter, melted  
1 cup chopped pecans  
1 cup packed light brown sugar  
1/2 cup all-purpose flour

## Directions

Mix together sweet potatoes, white sugar, 1/2 cup butter or margarine, milk, eggs, and vanilla. Spread into a greased 9 x 13 inch baking dish.

Mix together 1/3 cup melted butter or margarine, pecans, brown sugar, and flour. Spoon on top of sweet potato mixture.

Bake at 350 degrees F (175 degrees C) for 25 to 30 minutes.

# Cranberry Sweet Potato Bake

## Ingredients

1 1/2 pounds sweet potatoes  
1 1/2 cups fresh or frozen  
cranberries  
2/3 cup sugar  
1/3 cup orange juice  
1 teaspoon salt  
1 tablespoon butter or margarine  
1 1/2 cups granola cereal

## Directions

In a large saucepan, cover sweet potatoes with water; bring to a boil. Reduce heat; cover and simmer for 30 minutes or until tender. Drain and cool. Peel potatoes; cut into 1-in. pieces. Combine cranberries, sugar, orange juice and salt; place half in a greased 11-in. x 7-in. x 2-in. baking dish. Top with half of the sweet potatoes. Repeat layers. Dot with butter. Cover and bake at 350 degrees F for 25 minutes or until cranberries are tender. Uncover and sprinkle with granola; return to the oven for 10 minutes.

# Green Onion Potato Salad

## Ingredients

2 pounds red potatoes  
1 tablespoon Kosher salt  
1 1/4 cups Hellmann's® or Best Foods® Real Mayonnaise  
2 tablespoons white wine vinegar  
1 jalapeno pepper, chopped  
2 teaspoons Kosher salt  
1/4 teaspoon ground black pepper  
6 green onions (green and pale green part), thinly sliced  
1/4 cup chopped fresh cilantro or flat leaf parsley

## Directions

Cover potatoes with water in 4-quart saucepot. Bring to a boil over medium-high heat. Add 1 tablespoon salt. Reduce heat to low and simmer 10 minutes or until potatoes are tender; drain and cool slightly. Slice into 1/4-inch-thick slices.

Combine Hellmann's® or Best Foods® Real Mayonnaise, vinegar, jalapeno peppers, salt and black pepper in large bowl. Stir in remaining ingredients and toss gently. Season, if desired, with additional salt and pepper. Serve chilled or at room temperature.

# Peachy Sweet Potato Bake

## Ingredients

1/2 cup packed brown sugar  
3 tablespoons all-purpose flour  
1/2 teaspoon ground nutmeg  
2 tablespoons cold butter or margarine  
1/2 cup chopped pecans  
4 (16 ounce) cans cut sweet potatoes, drained  
2 (15 ounce) cans sliced peaches, drained  
1 cup miniature marshmallows

## Directions

In a bowl, combine brown sugar, flour and nutmeg; cut in butter until the mixture resembles coarse crumbs. Stir in pecans. Place sweet potatoes and peaches in a shallow 2-qt. broiler-proof baking dish. Sprinkle with pecan mixture.

Bake, uncovered, at 350 degrees F for 35 minutes. Sprinkle with marshmallows. Broil 4-6 in. from the heat until marshmallows are golden brown.

# Skinny Scalloped Potatoes

## Ingredients

1 tablespoon olive oil  
1 1/2 cups COLLEGE INNB®  
Chicken Broth  
1 cup low-fat (1%) milk  
2 1/2 tablespoons flour  
1/2 teaspoon basil  
2 pounds potatoes, peeled  
1/2 cup shredded low-fat Swiss  
cheese

## Directions

Preheat oven to 375 degrees F. Rub oil over 9x13-inch baking dish.

Thoroughly mix broth, milk, flour and basil together in saucepan; cook over medium-low heat 3 to 5 minutes or until thickened; set aside.

Cut potatoes into 1/8-inch thick slices. Place half of the potato slices in overlapping pattern in baking dish. Salt and pepper to taste. Spoon half the broth mixture over the potatoes. Repeat.

Cover and bake 30 minutes. Sprinkle with cheese; bake, uncovered, 15 minutes longer or until potatoes are tender and cheese is lightly browned.



# Crab-Stuffed Potatoes

## Ingredients

4 medium baking potatoes  
1/4 cup butter or margarine  
1/4 cup light cream  
1 teaspoon salt  
1/4 teaspoon pepper  
1/4 cup finely chopped green onions or chives  
1 cup shredded Cheddar cheese  
1 (6 ounce) can crabmeat - drained, flaked and cartilage removed or imitation crabmeat  
Paprika

## Directions

Bake potatoes at 425 degrees F for 45-55 minutes or until tender. When cool enough to handle, halve potatoes lengthwise. Carefully scoop out pulp into a bowl, leaving a tin shell. Set shells aside. Beat or mash potato pulp with butter, cream, salt and pepper until smooth. Using a fork, stir in onions or chives and cheese. Gently mix in crab. Stuff shells. Sprinkle with paprika. Return to the oven for 15 minutes or until heated through.

# Norwegian Potato Lefsa

## Ingredients

18 baking potatoes, scrubbed  
1/2 cup heavy whipping cream  
1/2 cup butter  
1 tablespoon salt  
1 tablespoon white sugar  
4 cups all-purpose flour

## Directions

Peel potatoes and place them in a large pot with a large amount of water. Bring water to a boil, and let the potatoes boil until soft. Drain and mash well.

In a large mixing bowl, combine 8 cups mashed potatoes, cream, butter, salt, and sugar. Cover potatoes and refrigerate over night.

Mix flour into the mashed potatoes and roll the mixture into balls about the size of tennis balls, or smaller depending on preference. Keep balls of dough on plate in the refrigerator.

Taking one ball out of the refrigerator at a time, roll dough balls out on a floured board. To keep the dough from sticking while rolling it out, it helps to have a rolling pin with a cotton rolling pin covers.

Fry the lefsa in a grill or in an iron skillet at very high heat. If lefsa brown too much, turn the heat down. After cooking each piece of lefsa place on a dishtowel. Fold towel over lefsa to keep warm. Stack lefsa on top of each other and keep covered to keep from drying out.

# Cumin Lamb Steaks with Smashed Potatoes,

## Ingredients

20 new potatoes, halved  
1 tablespoon butter  
2 cloves garlic, minced  
2 tablespoons brown sugar  
1 cup red wine  
  
4 (6 ounce) lamb shoulder steaks  
salt and pepper to taste  
1 tablespoon cumin seeds  
1 tablespoon vegetable oil  
  
2 bunches fresh spinach, cleaned  
1/4 cup sour cream  
2 tablespoons softened butter

## Directions

Place potatoes into a large saucepan and cover with salted water. Bring to a boil, then reduce heat to medium-low, cover, and simmer until tender, about 15 minutes. Drain and allow to steam dry for a minute or two.

Melt the butter in a saucepan over medium heat. Stir in the garlic, and cook for 3 to 4 minutes until the aroma of the garlic has mellowed. Add the brown sugar and red wine, then bring to a boil over medium-high heat. Allow to boil for 5 minutes, then remove from the heat, cover, and keep warm.

Meanwhile, season the lamb steaks with salt and pepper to taste. Press the cumin seeds into the steaks on both sides. Heat the vegetable oil in a large skillet over medium-high heat. Add the steaks, and cook on both sides until cooked to your desired degree of doneness, about 4 minutes per side for medium. Remove the steaks to rest in a warm spot. Place the spinach into the hot skillet, season to taste with salt and pepper, and cook until the spinach has wilted.

Mash the potatoes with the sour cream and butter; season to taste with salt and pepper. To serve, mound a serving of mashed potatoes onto the center of a dinner plate. Top with the spinach and a lamb steak. Strain the red wine sauce ovetop.

# Roasted Potatoes and Apples

## Ingredients

1/4 cup apple cider vinegar  
1 teaspoon soy sauce  
3 tablespoons brown sugar  
1 1/2 teaspoons yellow mustard  
1 tablespoon paprika  
1 teaspoon salt  
1/4 cup olive oil  
1 pound potatoes, scrubbed and cubed with skin  
1 pound apples, cored and cut into wedges

## Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a 9x13 inch baking dish.

Whisk together the vinegar, soy sauce, mustard, brown sugar, paprika, and salt in a large bowl until well mixed. Whisk in the olive oil until smooth, then add potatoes and apples, and toss to coat. Pour mixture into prepared baking dish.

Bake in preheated oven until the potatoes are tender and golden brown, 30 to 35 minutes.

# Hot Dog a la Potato

## Ingredients

4 hot dogs  
2 cups prepared mashed potatoes  
4 slices American cheese

## Directions

Preheat the oven to 350 degrees F (175 degrees C).

Slit hot dogs lengthwise down the center, but do not cut in half. Spread them open, and place them in a 9x9 inch square baking dish. Pile an equal amount of the mashed potatoes onto each hot dog.

Bake for 10 minutes in the preheated oven. Turn the oven off, and remove the dish of hot dogs. Place one slice of cheese onto each one, and return them to the oven until the cheese has melted.

# Sweet Potato Cheesecake

## Ingredients

1 cup all-purpose flour  
1/4 cup white sugar  
1 1/2 teaspoons lemon zest  
1 1/2 teaspoons orange zest  
1/2 cup butter, chilled  
1/2 cup flaked coconut  
1 egg yolk, beaten  
1 tablespoon water  
3 (8 ounce) packages cream cheese, softened  
3/4 cup white sugar  
3 tablespoons all-purpose flour  
1 tablespoon grated lemon zest  
1 tablespoon grated orange zest  
1/2 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg  
2 cups cooked and mashed sweet potatoes  
4 eggs  
1/4 cup heavy cream

## Directions

Preheat oven to 350 degrees F (175 degrees C).

To Make Crust: In a medium bowl, stir together 1 cup flour, 1/4 cup sugar, 1 1/2 teaspoons lemon zest and 1 1/2 teaspoons orange zest. Cut in butter until mixture resembles coarse crumbs; stir in coconut. Mix together egg yolk and water; stir into flour mixture. Form dough into ball.

Press slightly less than half the mixture onto the bottom of a 9 inch springform pan with the sides removed. Place on shallow baking sheet and bake for 15 minutes or until lightly browned. Let cool. Attach sides onto pan and press remaining mixture all the way up the sides of the pan; set aside.

To Make Filling: In a large bowl, combine cream cheese, 3/4 cup sugar, 3 tablespoons flour, 1 tablespoon lemon zest, 1 tablespoon orange zest, cinnamon and nutmeg. Beat until smooth. Blend in sweet potatoes and eggs. Stir in heavy cream. Pour mixture into prepared crust. Place pan in a shallow baking sheet.

Bake in preheated oven for 65 to 70 minutes or until center of the pie is nearly set.

Cool in pan on wire rack for 15 minutes. Using a small spatula or knife, loosen the crust from the sides of the pan; cool for an additional 30 minutes. Remove sides of the pan and allow pie to cool completely. Cover and refrigerate for at least 4 hours before serving.

# Sweet Potato Cheesecake

## Ingredients

1 1/4 cups graham cracker crumbs  
1/4 cup white sugar  
1/4 cup butter, melted  
2 pounds sweet potatoes  
3 (8 ounce) packages cream cheese, softened  
7/8 cup white sugar  
1/3 cup sour cream  
1/4 cup heavy whipping cream  
3 eggs  
3/4 cup packed brown sugar  
1/4 cup butter  
1/4 cup heavy whipping cream  
1 cup chopped pecans

## Directions

Preheat oven to 350 degrees F (175 degrees C ). Mix together graham cracker crumbs, 1/4 cup sugar, and 1/4 cup melted butter or margarine. Press mixture into the bottom of a 9 1/2 inch springform pan. Bake 10 minutes. Cool. Don't turn the oven off.

Place potatoes in a baking dish. Bake until a knife inserted in center goes through easily, about 1 hour. Don't turn oven off. Cool sweet potatoes enough to handle, peel, and puree.

Transfer 1 1/2 cups of sweet potato puree to a large bowl. Add cream cheese, 3/4 cup + 2 tablespoons white sugar, sour cream and 1/4 cup cream; beat until smooth. Beat in eggs one at a time, blending well after each. Pour filling into crust.

Bake until tester inserted in center comes out clean, 1 hour. Turn off the oven. Let cake stand 1 hour in oven with door ajar.

Combine brown sugar and 1/4 cup butter or margarine in a heavy small saucepan. Stir over low heat until sugar dissolves. Increase heat, and bring to a boil. Mix in 1/4 cup cream, then nuts. Pour hot topping over cheesecake. Refrigerate.

# Bacon Potato Omelet

## Ingredients

3 bacon strips, diced  
2 cups diced peeled potatoes  
1 medium onion, chopped  
3 eggs, lightly beaten  
salt and pepper to taste  
1/2 cup shredded Cheddar  
cheese

## Directions

In a 9-in. nonstick skillet, cook bacon until crisp. Drain, reserving drippings. Set bacon aside. Cook potatoes and onion in drippings until tender, stirring occasionally. Add eggs, salt and pepper; mix gently. Cover and cook over medium heat until eggs, salt and pepper; mix gently. Cover and cook over medium heat until eggs are completely set. Sprinkle with cheese. Remove from the heat; cover and let stand until cheese is melted. Sprinkle with bacon. Carefully run a knife around edge of skillet to loosen; transfer to a serving plate. Cut into wedges.



# Bacon Rosemary Mashed Potatoes

## Ingredients

3 potatoes, cubed  
1/4 cup butter  
4 slices bacon  
1 small red onion, chopped  
1 clove garlic, minced  
1 tablespoon minced fresh rosemary  
1/2 cup milk  
salt and pepper to taste

## Directions

Place the cubed potatoes in a pot with enough salted water to cover. Bring to a boil, and cook until tender, about 30 minutes; drain. Add butter to drained potatoes to melt; set aside.

While the potatoes are cooking, place bacon in a large, deep skillet. Cook over medium high heat until very crisp, about 5 minutes. Remove bacon to paper towels to drain; allow to cool and crumble. Leave 2 tablespoons bacon drippings in skillet and return it to the heat.

Cook the onion and garlic in the bacon drippings until tender, about 4 minutes. Stir in the rosemary and cook for 1 minute more.

Mash the potatoes with the melted butter. Mix in the crumbled bacon, the onion mixture, and milk; season with salt and pepper.

# Skewered Potatoes

## Ingredients

2 pounds small red potatoes,  
quartered  
1/3 cup cold water  
1/2 cup mayonnaise or salad  
dressing  
1/4 cup dry white wine or chicken  
broth  
2 teaspoons dried rosemary,  
crushed  
1 teaspoon garlic powder

## Directions

Place potatoes and water in a 2-qt. microwave-safe dish. Cover and cook on high for 10-15 minutes or until tender, stirring halfway through; drain. In a large bowl, combine the remaining ingredients. Add potatoes; stir gently to coat. Cover and refrigerate for 1 hour. Drain, reserving marinade. Thread potatoes on metal or soaked wooden skewers. Grill, covered, over hot heat for 6-8 minutes or until potatoes are golden brown. Turn and brush occasionally with reserved marinade.

# Potato Plum Dumplings

## Ingredients

4 large russet potatoes  
1/2 teaspoon salt  
1 tablespoon butter, softened  
2 eggs, beaten  
1/4 cup farina  
1 cup all-purpose flour, or as needed  
  
12 Italian prune plums  
12 cubes white sugar  
  
1/2 cup butter, melted  
1/4 cup white sugar  
1 cup dry bread crumbs  
  
additional melted butter and sugar  
for garnish (optional)

## Directions

Scrub potatoes, and place them into a large pot with enough water to cover. bring to a boil, and cook until tender, about 40 minutes. Drain, and cool. When potatoes are cool enough to handle, peel, and press through a ricer into a large bowl. Set aside to cool. This part of the process can be done as much as one day in advance.

In a large bowl, mix together the prepared potatoes, salt, egg, and 1 tablespoon of butter until well blended. Gradually stir in the farina, and then the flour. If dough is still wet, more flour can be mixed in. Turn dough out onto a floured surface, and knead until smooth, about 5 to 10 minutes.

Split open each plum where it cracks, and remove the pit. Replace each pit with a sugar cube, and close.

On a floured surface, roll out the dough to 1/4 inch thickness. Cut into twelve 3 inch squares. Place one plum into each square, and bring the corners around to the top. Pinch together all of the seams to seal.

Bring a large pot of water to a slow boil. Place about 4 dumplings into the water at a time. Once they float to the surface, continue to cook them for about 5 more minutes. Transfer cooked dumplings to a covered bowl, and keep warm.

Melt the remaining 1/2 cup of butter in a small skillet over medium heat. Stir in bread crumbs, and 1/4 cup of sugar. Continue to cook and stir until browned. Remove the bread crumbs to a plate, and roll warm dumplings in the mixture until entirely coated. To serve, place a dumpling or two on a plate, sprinkle with a little sugar and a little extra melted butter, if desired.

# Corn and Potato Chowder

## Ingredients

6 slices bacon, cut into 1 inch pieces  
1 onion, chopped  
4 stalks celery, sliced thin  
2 potatoes, peeled and diced  
2 1/2 (15 ounce) cans whole kernel corn  
3 quarts water  
2 cups non-dairy creamer  
2 teaspoons onion powder  
1 teaspoon chicken bouillon powder  
7 tablespoons all-purpose flour  
1 cup water  
salt and pepper to taste

## Directions

Render bacon in a skillet and set aside.

In a stockpot add the water, onion, celery and potatoes. If desired, add 2 chopped carrots. Boil until tender. Add the non-dairy creamer, stirring constantly. Add the corn, onion powder, chicken soup base, salt, pepper and cooked bacon.

Bring mixture to a boil. Whisk together the flour and the 1 cup water and slowly add this mixture, stirring constantly. Cook over medium heat until slightly thickened. Ladle into bowls and serve.

# Potato and Ham Soup

## Ingredients

5 cups peeled and diced potatoes  
1 cup diced onion  
3/4 cup diced celery  
3/4 cup diced carrot  
2 teaspoons salt, or to taste  
1/2 teaspoon ground black pepper, or to taste  
4 cups water  
1 1/2 cups diced ham  
2 (10.75 ounce) cans condensed cream of celery soup  
1 cup heavy cream

## Directions

Bring the potatoes, onion, celery, carrot, salt, pepper, and water to a boil in a large pot. Cook until the vegetables are tender, about 15 minutes. Add the ham, cream of celery soup, and heavy cream; return to a simmer and cook for 5 minutes. Adjust the seasoning and serve.

# Schwabischer Kartoffelsalat (Schwabish Potato

## Ingredients

5 pounds white potatoes with skin  
2 cubes chicken bouillon  
3/4 cup boiling water  
1/4 cup balsamic vinegar  
1 hard-cooked egg, diced  
freshly ground black pepper to taste  
1 tablespoon chopped fresh parsley  
2 teaspoons mayonnaise  
1 cup olive oil

## Directions

Place the potatoes into a large pot, and fill with enough water to cover. Bring to a boil, and cook for about 20 minutes, or until easily pierced with a fork. Drain, and let them cool slightly. If you wish to peel them, do it while they are still hot. It will be much easier. Allow to cool completely, then slice thinly.

Place the potatoes in a large bowl. Dissolve the chicken bouillon in boiling water, and pour in with the potatoes. Gently stir in the vinegar, egg, pepper, mayonnaise and parsley. Mix in the olive oil last. Let stand at room temperature for 15 minutes before serving. This salad is best at room temperature.

# Creamy Slow Cooker Potato Cheese Soup

## Ingredients

1/4 cup butter  
1/2 white onion, chopped  
1/4 cup all-purpose flour  
2 cups water  
2 large carrots, diced  
4 stalks celery, diced  
1 tablespoon dried, minced garlic  
salt and pepper to taste  
1 cup milk  
2 tablespoons chicken soup base  
1 cup warm water  
5 pounds russet potatoes, peeled and cubed  
1 bay leaf  
1 cup shredded Cheddar cheese  
6 slices crisp cooked bacon, crumbled

## Directions

Melt butter in a large saucepan over medium heat. Cook onion in butter until translucent. Stir in flour until smooth, then gradually stir in 2 cups water, carrots, celery, garlic, salt, and pepper. Heat through, then stir in milk. Dissolve chicken base in 1 cup warm water, and pour into vegetable mixture.

Place potatoes in slow cooker, and pour heated vegetable mixture into potatoes. Place bay leaf in pot.

Cover, and cook 5 hours on High, or 8 hours on Low.

Remove bay leaf. Puree about 4 cups of the soup in a blender or food processor, and then stir pureed soup into contents of slow cooker. Stir in cheese and bacon until cheese is melted.

# Potato Crust Pizza

## Ingredients

1 pound sweet Italian sausage,  
casings removed and crumbled  
6 cups frozen shredded hash  
brown potatoes, thawed  
2 cups shredded mozzarella  
cheese, divided  
1/4 teaspoon salt  
4 roma (plum) tomatoes  
1 (4 ounce) can sliced  
mushrooms, drained

## Directions

Preheat the oven to 425 degrees F (220 degrees C). Coat a 16 inch pizza pan with nonstick cooking spray.

Place sausage in a skillet over medium-high heat. Cook, stirring to crumble, until evenly browned. Drain grease, and set aside.

In a large bowl, toss together the hash browns, salt, and 3/4 cup of the cheese until evenly blended. Spread in an even layer on the pizza pan, and pack down. Slice tomatoes thinly, and set on paper towels to drain. This will keep them from being watery when they cook.

Bake for 30 to 35 minutes in the preheated oven, until the crust is nicely browned on the top and bottom. Remove from the oven, and arrange tomato slices all over the pizza. Sprinkle the remaining cheese, mushrooms and sausage evenly over the pizza. Return to the hot oven and bake for another 5 to 10 minutes, until cheese is melted. Cool for at least 5 minutes before cutting into slices.



# Cream of Onion and Potato Soup

## Ingredients

12 potatoes, peeled and cubed  
12 onions, chopped  
6 tablespoons all-purpose flour  
6 tablespoons butter  
9 cups milk  
3 tablespoons chopped fresh parsley  
salt and pepper to taste

## Directions

In a large pot over high heat, combine the potatoes, onions and water to cover and boil for 30 to 45 minutes, or until tender. Drain the mixture, reserving 3 cups of the water. Transfer this in small batches to a blender and puree until smooth.

In the same pot over medium heat, combine the flour and the butter, stirring together well, to form a roux. Slowly add the milk, stirring constantly, until well blended. Reduce heat to low and add the pureed potato mixture. Let simmer, stirring occasionally for 5 to 10 minutes. Add the parsley and season with salt and pepper to taste.

# Cottage Mashed Potatoes

## Ingredients

4 cups warm mashed potatoes  
(without added milk and butter)  
2 cups small curd cottage cheese  
3/4 cup sour cream  
1 tablespoon grated onion  
1 1/2 teaspoons salt  
1/2 teaspoon pepper  
2 tablespoons butter or margarine,  
melted  
1/4 cup sliced almonds, toasted

## Directions

In a bowl, combine potatoes, cottage cheese, sour cream, onion, salt and pepper. Transfer to a greased 2-qt. baking dish. Drizzle with butter.

Bake, uncovered, at 350 degrees F for 30 minutes. Sprinkle with almonds. Bake 5 minutes longer or until heated through.

# Irish Potatoes

## Ingredients

1 cup confectioners' sugar  
1 cup shredded coconut  
1 1/2 tablespoons cream  
2 tablespoons ground cinnamon

## Directions

Sprinkle the sugar on the coconut. Add the cream and mix gently.

Take approximately 1/2 tablespoon of dough and roll into balls. Place cinnamon in a plastic bag and shake cookies a few at a time until coated.

# Ripe Olive Potato Salad

## Ingredients

3 pounds potatoes  
1 2/3 cups black olives  
1 cup chopped celery  
1/3 cup chopped green onions  
1 1/2 tablespoons white wine vinegar  
2 tablespoons vegetable oil  
1 1/2 teaspoons salt  
3/4 teaspoon dried dill weed  
1/4 teaspoon ground black pepper  
1 cup plain yogurt  
2 teaspoons prepared mustard  
1 teaspoon honey  
1/4 teaspoon garlic salt

## Directions

Bring a large pot of salted water to a boil. Add potatoes; cook until tender but still firm, about 15 minutes. Drain and transfer to a large bowl; cool, peel and dice.

Add olives, celery and onions to potatoes and gently mix.

Whisk together the vinegar, oil, salt, dill weed and pepper. Pour over potatoes and mix gently to coat. Refrigerate.

Whisk together yogurt, mustard, honey and garlic salt. Pour over potato mixture and stir gently but thoroughly. Chill and serve.

# Sweet Potato and Brandy Soup

## Ingredients

3 large sweet potatoes  
1/2 cup chopped Vidalia onion  
1 tablespoon olive oil  
2 tablespoons white wine  
1/4 cup red wine  
1 tablespoon brandy  
2 cubes chicken bouillon  
2 cups water  
1/2 tablespoon allspice  
salt and pepper to taste

## Directions

Bring a large pot of water to a boil. Add sweet potatoes and cook until tender but still firm, about 15 minutes. Drain, cool, peel, and mash. Set aside.

In a medium skillet over medium high heat, cook and stir onions in olive oil until translucent. Add white wine, red wine, and brandy, and simmer for 5 minutes. Add mashed sweet potatoes, stirring to incorporate. Dissolve bouillon cubes in water and add to the soup with the allspice. Simmer another 10 minutes, stirring occasionally. Season to taste with salt and pepper. Serve hot.

# Twice-Baked New Potatoes

## Ingredients

1 1/2 pounds small red potatoes  
2 tablespoons vegetable oil  
1 cup shredded Monterey Jack cheese  
1/2 cup sour cream  
1 (3 ounce) package cream cheese, softened  
1/3 cup minced green onions  
1 teaspoon dried basil  
1 garlic clove, minced  
1/2 teaspoon salt  
1/4 teaspoon pepper  
1/2 pound sliced bacon, cooked and crumbled

## Directions

Pierce potatoes; rub skins with oil. Place in a baking pan. Bake, uncovered, at 400 degrees F for 50 minutes or until tender. Allow to cool to the touch. In a mixing bowl, combine Monterey Jack, sour cream, cream cheese, onions, basil, garlic, salt and pepper. Cut potatoes in half; carefully scoop out pulp, leaving a thin shell. Add pulp to the cheese mixture and mash; stir in bacon. Stuff potato shells. Broil for 7-8 minutes or until heated through.

# Potato Chip Chicken Casserole

## Ingredients

2 cups chopped, cooked chicken meat  
1 cup cooked white rice  
1 (10.75 ounce) can condensed cream of chicken soup  
2/3 cup mayonnaise  
2 tablespoons grated onion  
1/2 cup chopped celery  
1 (8 ounce) can sliced water chestnuts  
1 tablespoon lemon juice  
1/2 cup shredded sharp Cheddar cheese  
2 cups crushed potato chips  
1/4 cup water  
salt and pepper to taste

## Directions

Preheat oven to 400 degrees F (200 degrees C).

In a large bowl combine the chicken, rice, soup, mayonnaise, onion, celery, water chestnuts, lemon juice, water, salt and pepper. Mix well. Spread this mixture into a lightly greased 9x13 inch baking dish. Cover with cheese, then potato chips. Bake in the preheated oven for 20 to 25 minutes or until the potato chips are lightly browned.

# Oven Roasted Red Potatoes

## Ingredients

1 (1 ounce) envelope dry onion  
soup mix  
2 pounds red potatoes, halved  
1/3 cup olive oil

## Directions

Preheat oven to 450 degrees F (230 degrees C).

In a large plastic bag, combine the soup mix, red potatoes and olive oil. Close bag, and shake until potatoes are fully covered.

Pour potatoes into a medium baking dish; bake 40 minutes in the preheated oven, stirring occasionally.



# Absolutely Ultimate Potato Soup

## Ingredients

1 pound bacon, chopped  
2 stalks celery, diced  
1 onion, chopped  
3 cloves garlic, minced  
8 potatoes, peeled and cubed  
4 cups chicken stock, or enough  
to cover potatoes  
3 tablespoons butter  
1/4 cup all-purpose flour  
1 cup heavy cream  
1 teaspoon dried tarragon  
3 teaspoons chopped fresh  
cilantro  
salt and pepper to taste

## Directions

In a Dutch oven, cook the bacon over medium heat until done. Remove bacon from pan, and set aside. Drain off all but 1/4 cup of the bacon grease.

In the bacon grease remaining in the pan, saute the celery and onion until onion begins to turn clear. Add the garlic, and continue cooking for 1 to 2 minutes. Add the cubed potatoes, and toss to coat. Saute for 3 to 4 minutes. Return the bacon to the pan, and add enough chicken stock to just cover the potatoes. Cover, and simmer until potatoes are tender.

In a separate pan, melt the butter over medium heat. Whisk in the flour. Cook stirring constantly, for 1 to 2 minutes. Whisk in the heavy cream, tarragon and cilantro. Bring the cream mixture to a boil, and cook, stirring constantly, until thickened. Stir the cream mixture into the potato mixture. Puree about 1/2 the soup, and return to the pan. Adjust seasonings to taste.

# Really Good Scalloped Potatoes

## Ingredients

1 (10.75 ounce) can condensed Cheddar cheese soup  
2 cups half-and-half cream  
2 tablespoons herb and garlic flavored cream cheese spread  
2 tablespoons dehydrated onion flakes  
2 tablespoons garlic powder  
2 tablespoons mustard powder  
1 tablespoon chicken bouillon granules  
salt and pepper to taste  
6 large baking potatoes, peeled and thinly sliced  
3 cloves garlic, minced  
2 stalks celery, thinly sliced  
1 1/2 cups shredded Cheddar cheese  
1/2 cup grated Parmesan cheese

## Directions

Preheat the oven to 350 degrees F (175 degrees F).

In a large bowl, stir together the Cheddar cheese soup, half-and-half, cream cheese, onion flakes, garlic powder, mustard powder, chicken bouillon granules, salt and pepper. It will be slightly lumpy.

Grease a 9x13 inch baking dish, and layer 1/3 of the potato slices over the bottom so that they overlap slightly. Sprinkle half of the garlic and celery over this layer. Repeat layers ending with potatoes on top. Pour the cheese soup mixture evenly over the whole dish. Cover tightly with aluminum foil.

Bake for 45 minutes in the preheated oven. Remove from the oven, and sprinkle Cheddar and Parmesan cheeses over the top. Return to the oven uncovered, and bake for 20 more minutes, or until a butter knife can easily be inserted into the potatoes.

# Green Onion Potato Rolls

## Ingredients

4 1/2 cups bread flour  
1 1/4 cups instant mashed potato flakes, divided  
3 tablespoons sugar  
2 (.25 ounce) packages active dry yeast  
2 teaspoons salt  
2 cups milk  
1/2 cup butter or margarine  
4 green onions, sliced  
2 eggs  
all-purpose flour

## Directions

In a mixing bowl, combine 1-1/2 cups flour, 1 cup potato flakes, sugar, yeast and salt. In a saucepan, heat the milk, butter and onions to 120 degrees F-130 degrees F. Add to dry ingredients; beat until moistened. Add eggs; beat on medium speed for 3 minutes. Stir in enough remaining flour to form a soft dough. Turn onto a surface; knead until smooth and elastic, about 8-10 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 45 minutes. Punch dough down. Cover and let rest for 15 minutes. Turn onto a floured surface; divide into 24 pieces. Shape each into a ball. Dip each ball into remaining potato flakes. Place in a greased 13-in. x 9-in. x 2-in. baking pan. Cover and let rise in a warm place until doubled, about 30 minutes. Bake at 375 degrees F for 25-35 minutes or until golden brown. Remove from pan to a wire rack to cool.

# Sweet Potato Casserole V

## Ingredients

3 cups cooked and mashed sweet potatoes  
1/3 cup packed brown sugar  
1/3 cup eggnog  
2 tablespoons margarine, melted  
1 teaspoon vanilla extract  
1/2 teaspoon salt  
2 egg whites  
1/2 cup packed brown sugar  
1/4 cup all-purpose flour  
2 tablespoons butter

## Directions

Preheat the oven to 350 degrees F (175 degrees C). Coat one 2 quart baking dish with non-stick cooking spray.

Combine the mashed sweet potatoes, 1/3 cup brown sugar, eggnog, melted margarine, vanilla extract, salt and egg whites. Spoon mixture into the prepared baking dish.

Combine the 1/2 cup brown sugar and flour. Cut in the chilled 2 tablespoons margarine until the mixture resembles coarse crumbs. Sprinkle over the sweet potato mixture.

Bake at 350 degrees F (175 degrees C) for 30 minutes.

# Creamy Veggie Potato Stew

## Ingredients

3 quarts water  
8 large potatoes, peeled and sliced  
4 large carrots, diced  
2 stalks celery, chopped  
2 small onions, chopped  
1/3 cup butter  
2 tablespoons all-purpose flour  
1 1/2 teaspoons salt  
1 teaspoon ground black pepper  
1/4 teaspoon paprika  
2 cups heavy cream

## Directions

In a large saucepan over medium heat, heat the water and stir in the potatoes, carrots and celery. Cook 15 minutes, or until tender but firm. Remove from heat. Drain and set aside, reserving liquid.

Place the onions and butter in the large saucepan. Over medium heat, slowly cook and stir 10 minutes, or until the onions are tender. Mix in the flour, salt, pepper, paprika and heavy cream. Mix in the potato mixture. Continue cooking and stirring, adding the reserved liquid a tablespoon at a time, until the mixture has reached a desired consistency.

# Garlic Herb Skillet Potatoes

## Ingredients

1 tablespoon butter  
1 tablespoon olive oil  
4 russet potatoes, peeled and thinly sliced  
1 teaspoon chopped fresh rosemary  
1 tablespoon chopped fresh thyme  
1 teaspoon chopped fresh oregano  
1 tablespoon chopped fresh flat-leaf parsley  
1/4 teaspoon paprika  
salt and pepper to taste  
1 1/2 tablespoons minced garlic  
1/8 teaspoon cayenne pepper (optional)

## Directions

Melt the butter and heat the olive oil in a large skillet over medium heat. Arrange the potato slices across the bottom of the skillet in a single layer. Cook without stirring for 5 minutes, or until the potatoes have begun to brown on the bottom.

Sprinkle potato slices with rosemary, thyme, oregano, parsley, and paprika. Turn the potatoes, and continue cooking 5 minutes, or until tender. Turn off the heat, and sprinkle the garlic and cayenne over the potatoes. Lightly toss for about 1 minute, until the garlic has softened.

# Grilled Bacon Potatoes

## Ingredients

4 baking potatoes, scrubbed  
1 1/4 teaspoons salt  
12 slices bacon  
2 tablespoons olive oil for  
brushing  
1 cup brown sugar  
2 tablespoons freshly ground  
black pepper

## Directions

Preheat an outdoor grill for medium-high heat.

Make 4 cuts into each potato without going all of the way through so that each potato has been cut into 5 thick slices. Place potatoes onto squares of aluminum foil. Sprinkle 1/4 teaspoon of salt inside each potato, then wrap with 3 slices of bacon and secure with toothpicks if needed. Brush the potatoes with olive oil, then sprinkle with brown sugar and black pepper. Wrap the potatoes loosely in the aluminum foil.

Grill potatoes until the bacon has crisped, and the potato is soft in the center, about 45 minutes depending on grill temperature.

# Loaded Potato Soup I

## Ingredients

8 potatoes, peeled and cubed  
1/2 cup butter  
1/2 cup all-purpose flour  
8 cups milk  
1/4 cup chopped onion  
1 (8 ounce) container sour cream  
1/2 cup shredded Cheddar  
cheese  
salt and pepper to taste

## Directions

Place cubed potatoes into a glass dish, and cook in the microwave oven for 7 to 10 minutes, or until soft.

While the potatoes are cooking, melt the butter in a large pot over medium-high heat. Whisk in flour until smooth, then gradually stir in the milk. Bring to a boil, then reduce heat to medium, and simmer for 5 to 10 minutes, or until slightly thickened.

Stir in the potatoes and onion, and cook for 5 more minutes. Stir in the sour cream and Cheddar cheese until melted and well blended. Season with salt and pepper.



# Sweet Potato Pecan Pie

## Ingredients

1 (9 inch) unbaked pie crust  
2 tablespoons unsalted butter,  
melted  
1 cup cooked and mashed sweet  
potatoes  
2 eggs, beaten  
3/4 cup light brown sugar  
1/2 teaspoon ground ginger  
1/2 teaspoon ground cinnamon  
1/2 teaspoon freshly grated  
nutmeg  
1 teaspoon vanilla extract  
1/2 teaspoon salt  
1/2 cup dark corn syrup  
1 cup evaporated milk  
1 1/2 cups chopped pecans  
2 cups heavy whipping cream  
3 tablespoons confectioners'  
sugar  
1/4 cup hazelnut liqueur  
1/4 cup pecan halves

## Directions

Preheat oven to 375 degrees F (190 degrees C).

Prepare dough for one 9 inch pie. Refrigerate until ready to bake.

Blend together the butter, sweet potatoes, eggs, brown sugar, ginger, cinnamon, nutmeg, vanilla, salt, corn syrup and evaporated milk. Pour filling into crust and sprinkle with chopped pecans.

Bake for 40 to 45 minutes, or until inserted knife comes out clean. Set aside to cool.

Beat together whipping cream, sugar and liqueur until soft peaks form. Top pie with whipped cream and pecan halves.

# Garden Stuffed Baked Potatoes

## Ingredients

4 large potatoes  
2 tablespoons butter  
1 small onion, chopped  
1 (10 ounce) package chopped frozen broccoli, thawed  
1/2 cup ranch-style salad dressing  
1 tablespoon vegetable oil  
2 teaspoons dried parsley  
salt and pepper to taste

## Directions

Preheat oven to 425 degrees F (220 degrees C). Pierce the skin of the potatoes with a fork.

Microwave pierced potatoes on HIGH for 12 minutes. Place partially baked potatoes in the preheated oven and bake for 15 minutes. Slice off potato tops, scoop out the bulk of the interior of the potato being careful to leave the potato skins intact. In a medium bowl, mash the removed potato interior.

Heat a small skillet over medium heat, stir in butter. Saute onions in the skillet until tender, about 5 minutes.

Combine onions, broccoli, and ranch dressing with the mashed potato. Brush the outside of the potato skins with oil. Spoon potato mixture into the skins. Arrange stuffed potatoes on a cookie sheet.

Bake potatoes for 15 minutes in the preheated 425 degrees F (220 degrees C) oven, or until heated through. Season with salt, pepper, and parsley.

# Potato Candy

## Ingredients

2 tablespoons mashed cooked potatoes  
1 tablespoon butter  
1 teaspoon milk  
1/2 cup confectioners' sugar  
1 cup peanut butter

## Directions

Mix together potatoes, butter or margarine, and milk. Add enough confectioners' sugar to make a stiff dough.

Roll out on a flat surface sprinkled with powdered sugar. Spread on a layer of peanut butter and roll up. Chill and slice.

# Potato Chocolate Torte

## Ingredients

2 potatoes, peeled and halved  
1 cup butter  
2 cups white sugar  
4 egg whites  
4 egg yolks  
1/2 cup heavy whipping cream  
1 cup ground almonds  
4 (1 ounce) squares semisweet chocolate, grated  
2 1/2 cups all-purpose flour  
1/4 teaspoon ground cloves  
1 teaspoon ground cinnamon  
2 tablespoons grated lemon zest  
2 teaspoons baking powder

## Directions

To rice potatoes: Place potatoes in a saucepan with water to cover. Bring to a boil, and cook for 20 minutes, or until tender. Drain potatoes, and cool slightly. Hold the ricer over a bowl and force the potatoes through the sieve until completely processed.

Preheat oven to 325 degrees F (165 degrees C). Sift together flour, baking powder, cloves and cinnamon. Set aside.

Cream butter and sugar until light. Add yolks, one at a time, beating well with each addition. Add riced/mashed potatoes, ground almonds and grated chocolate.

Add flour mixture and mix well. Fold in the lemon rind.

Beat egg whites until soft peaks form, then fold into batter until no streaks remain.

Pour batter into a 9 inch springform. Bake at 325 degrees F (165 degrees C) for 1 1/2 hours or until toothpick inserted into the center of cake comes out clean. Let cool, then frost with chocolate frosting.

# Italian Chicken with Pesto Potatoes

## Ingredients

3/4 cup balsamic vinegar  
4 skinless, boneless chicken breast halves  
4 1/2 ounces sliced mozzarella cheese  
salt and pepper to taste  
4 slices Parma ham  
1 pint cherry tomatoes  
1 tablespoon olive oil  
1 pound small potatoes  
2 tablespoons prepared basil pesto

## Directions

Preheat oven to 400 degrees F (200 degrees C).

In a saucepan, bring the vinegar to a boil. Reduce heat, and simmer 15 minutes, stirring frequently, until thickened.

Cut a pocket in each chicken breast. Fill each pocket with an equal amount of mozzarella cheese, and season with salt and pepper. Wrap each chicken breast with a slice of ham. Arrange the wrapped chicken breasts in a baking dish. Place the tomatoes around the chicken, sprinkle all with olive oil, and season with salt and pepper.

Bake 25 minutes in the preheated oven, or until chicken is no longer pink and juices run clear.

In a saucepan with enough lightly salted water to cover, boil the potatoes 15 minutes, or until tender. Drain, return to the pan, and coat with the pesto.

Place chicken breasts, tomatoes, and potatoes on serving plates, and drizzle with the reduced balsamic vinegar to serve.

# Slow Cooker Scalloped Potatoes with Ham

## Ingredients

3 pounds potatoes, peeled and thinly sliced  
1 cup shredded Cheddar cheese  
1/2 cup chopped onion  
1 cup chopped cooked ham  
1 (10.75 ounce) can condensed cream of mushroom soup  
1/2 cup water  
1/2 teaspoon garlic powder  
1/4 teaspoon salt  
1/4 teaspoon black pepper

## Directions

Place sliced potatoes in slow cooker. In a medium bowl, mix together shredded cheese, onion and ham. Mix with potatoes in slow cooker. Using the same bowl, mix together condensed soup and water. Season to taste with garlic powder, salt and pepper. Pour evenly over the potato mixture.

Cover, and cook on High for 4 hours.

# Farmer's Ranch Potatoes

## Ingredients

2 pounds medium red potatoes  
2/3 cup sour cream  
2/3 cup creamy Ranch salad dressing  
6 slices bacon (optional)  
3 tablespoons chopped fresh parsley  
3/4 cup shredded Cheddar cheese  
1/2 cup butter, melted  
3/4 cup shredded Cheddar cheese  
3 cups crushed cornflakes cereal

## Directions

Place the potatoes in a large pot, and fill with enough water to cover. Bring to a boil, and cook until fork tender, about 15 minutes. Drain, and cut into chunks, leaving the skins on.

Preheat the oven to 375 degrees F (190 degrees C). Meanwhile, fry the bacon in a large skillet until browned and crisp. Drain, and set aside.

Place the potatoes in a greased 9x13 inch baking dish. In a medium bowl, stir together the sour cream, Ranch dressing, parsley, and 3/4 cup Cheddar cheese. Crumble in the bacon and stir. Pour over the potatoes in the baking dish. In a another bowl, mix together the cornflake crumbs, melted butter and remaining cheese. Sprinkle evenly over the top of the casserole.

Bake for 40 to 45 minutes in the preheated oven, or until the top of the casserole is browned and crisp.

# Peach Pecan Sweet Potatoes

## Ingredients

6 sweet potatoes, peeled and sliced  
1 (16 ounce) package frozen peach slices  
1/4 cup butter  
1 tablespoon lemon juice  
1/2 cup brown sugar  
1/2 teaspoon ground ginger  
1/4 cup coffee flavored liqueur  
1/2 cup chopped pecans

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a medium baking dish.

Arrange 1/2 the sweet potatoes in the bottom of the prepared baking dish. Layer with 1/2 the peaches, and dot with 1/2 the butter. Repeat layering with remaining sweet potatoes and peach slices. Sprinkle evenly with lemon juice, brown sugar, and ginger. Dot with remaining butter, and sprinkle with coffee flavored liqueur.

Cover, and bake 1 hour in the preheated oven, or until sweet potatoes are tender. Remove cover, sprinkle with pecans, and continue baking 10 to 15 minutes before serving warm.



# Tangy Dill Potato Salad

## Ingredients

3 pounds new potatoes, scrubbed and quartered

1/2 cup Italian-style salad dressing

3/4 cup mayonnaise

1/4 cup chopped green onions

2 teaspoons chopped fresh dill

1 teaspoon Dijon mustard (optional)

1 teaspoon lemon juice

1/8 teaspoon pepper

## Directions

Bring a large pot of water to a boil. Add potatoes, and cook for about 10 minutes, or until tender. Drain, and set aside to cool.

Meanwhile, in a large bowl, stir together the salad dressing, mayonnaise, green onions, dill, mustard, lemon juice, and pepper. When the potatoes are cooled, stir into the bowl until coated. Refrigerate for a couple of hours to blend flavors before serving.

# Philly Mashed Potatoes

## Ingredients

4 potatoes, chopped  
1 (8 ounce) package cream cheese, softened  
1 small onion, finely chopped  
2 eggs, beaten  
1 tablespoon all-purpose flour  
1/4 teaspoon salt  
1/8 teaspoon pepper  
1/2 (6 ounce) can French-fried onions, crushed

## Directions

Preheat oven to 300 degrees F (150 degrees C).

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain and mash.

In a large mixing bowl combine mashed potatoes, cream cheese, onion, eggs, flour, salt and pepper. Using an electric mixer, beat on medium speed for several minutes. Spoon mixture into a 1 1/2 quart casserole dish and top with crushed fried onions.

Bake in preheated oven for 30 to 35 minutes.

# Garlic Potatoes and Ham

## Ingredients

8 small red potatoes, cut into wedges  
1 tablespoon vegetable oil  
1 (16 ounce) package frozen chopped broccoli, partially thawed  
1 cup cubed fully cooked ham  
1 (1 ounce) package herb and garlic soup mix\*

## Directions

In a large skillet, cook potatoes in oil over medium-high heat for 10 minutes or until lightly browned. Stir in broccoli, ham and dry soup mix. Reduce heat; cover and cook for 25 minutes or until potatoes are tender.

# Yummy Pesto Mashed Potatoes

## Ingredients

4 medium potatoes, peeled and cubed  
1 tablespoon butter  
1/4 cup milk, or as needed  
1 tablespoon basil pesto

## Directions

Place the potatoes into a saucepan with enough water to cover. Bring to a boil, and cook until tender; about 10 minutes. Drain, and mash with butter and milk to your desired consistency. Mix in pesto, and serve.

# Sweet Potato Balls

## Ingredients

3 cups peeled and chopped sweet potatoes  
1/4 cup butter, softened  
3/4 cup brown sugar  
2 tablespoons milk  
1/4 teaspoon salt  
1/2 teaspoon grated lemon zest  
8 large marshmallows  
1/2 cup crushed corn flake cereal

## Directions

Preheat oven to 375 degrees F (190 degrees C). Grease a 9x13 inch baking dish.

Bring a pot of water to a boil. Add sweet potatoes and cook until tender, about 15 minutes. Drain and mash with butter, sugar, milk, salt and lemon zest. Shape mixture into balls, with a marshmallow in the center of each. Roll in cereal crumbs and place in prepared dish.

Bake in preheated oven for 20 minutes, or until marshmallows begin to ooze.

# Chipotle Smashed Potatoes

## Ingredients

2 pounds potatoes, peeled and cubed  
1 teaspoon ground black pepper  
1 tablespoon salt  
2 tablespoons softened butter  
2 chipotle peppers in adobo sauce, minced  
2 cloves garlic, minced  
1/4 cup shredded Cheddar cheese  
1/4 cup shredded white Cheddar cheese  
1/4 cup reduced-fat mayonnaise  
1/4 cup heavy cream  
1/4 cup chopped fresh cilantro

## Directions

Place the potatoes into a large pot and cover with salted water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain and allow to steam dry for a minute or two.

Return the potatoes to the pot, and mash with the black pepper, salt, butter, chipotle peppers, and garlic until smooth. Fold in the Cheddar cheeses, mayonnaise, heavy cream, and cilantro until the cheeses have melted.

# Yellow Dhal - Sweet Potato Soup

## Ingredients

1 1/2 cups dry yellow lentils  
2 1/2 cups water  
1/4 teaspoon ground turmeric  
1 sweet potato, peeled and cut into 1-inch cubes  
2 tablespoons vegetable oil, divided  
1 onion, finely chopped  
1 tomato, finely chopped  
3 fresh jalapeno peppers, seeded and finely diced  
salt and freshly ground black pepper to taste  
chopped fresh cilantro, for garnish

## Directions

Rinse lentils under running water; drain. Place lentils, 2 1/2 cups water, and turmeric in a medium pot, and bring to a boil. Cover, reduce heat, and cook until lentils are tender, about 30 minutes.

Meanwhile, place cubed sweet potato in a steamer over 1 inch of boiling water. Cover and cook until tender but still firm, about 15 minutes (time may vary depending on size of potato pieces). Once tender, mash sweet potato and lentils together; set aside.

Heat the oil in a skillet over medium heat, and cook the onion until lightly browned. Stir in tomato, jalapenos, salt, and pepper, and continue cooking another 3 to 5 minutes. Place lentils, vegetables, and potatoes in a stockpot over medium heat. Stir in water as needed to attain desired consistency. Serve warm with cilantro or green onions.

# Spicy Roasted Potatoes

## Ingredients

3 medium red potatoes, cut in 1-inch pieces  
1 tablespoon taco seasoning  
1 tablespoon canola oil

## Directions

In a large resealable plastic bag, combine all ingredients; shake to coat. Place potatoes in a 9-in. square baking pan coated with nonstick cooking spray. Bake, uncovered, at 450 degrees F for 25-30 minutes or until tender, stirring once.



# Red Potato Chicken

## Ingredients

4 skinless, boneless chicken  
breast halves  
15 potatoes  
1 (16 ounce) bottle Italian-style  
salad dressing

## Directions

Preheat oven to 375 degrees F (190 degrees C).

Place chicken in a 9x13 inch baking dish. Arrange potato halves around chicken, then cover all with salad dressing.

Bake at 375 degrees F (190 degrees C) for 1 hour or until chicken is cooked through and juices run clear.

# Peppery Sweet Potato Soup

## Ingredients

1 jalapeno pepper\*  
2 medium sweet red peppers  
5 cloves garlic  
1 teaspoon olive or canola oil  
5 cups reduced sodium chicken broth  
4 cups cold mashed sweet potatoes (without added milk or butter)  
1/2 teaspoon salt  
1 cup fat-free milk

## Directions

Broil whole jalapeno and red peppers 4 in. from the heat until the skins blister, about 7 minutes. With tongs, rotate peppers a quarter turn. Broil and rotate until all sides are blistered and blackened. Immediately place peppers in a bowl; cover with plastic wrap. Let stand for 15-20 minutes. Peel off and discard charred skin; remove stems and seeds. Finely chop peppers.

Place garlic on a double thickness of heavy-duty foil; drizzle with oil. Wrap foil around garlic. Bake at 425 degrees F for 15-20 minutes. Cool for 10-15 minutes. Squeeze softened garlic from skins into a small bowl and mash.

In a large saucepan or soup kettle, combine the peppers, garlic, broth, sweet potatoes and salt. Bring to a boil. Reduce heat; simmer, uncovered, for 25 minutes, stirring occasionally. Stir in milk; heat through. Cool slightly. Process soup in batches in a blender or food processor until smooth; return all to the pan and heat through.

# Mashed Sweet Potatoes by Jean Carper

## Ingredients

2 1/2 pounds sweet potatoes  
3 tablespoons Amaretto (almond  
liqueur) or maple syrup  
Cinnamon, to taste  
Ginger, to taste  
1/4 cup toasted almonds

## Directions

Microwave whole potatoes until done. Cool to touch. Remove pulp.  
Mash with liqueur and spices. Top with almonds. Reheat in  
microwave.

# Sweet and Spicy Soup with Black-Eyed Peas and

## Ingredients

1/2 red bell pepper  
1 tablespoon olive oil  
1 onion, chopped  
1 celery stalk, chopped  
2 cloves garlic, minced

1 cup water  
1 cup vegetable broth  
3 plum tomatoes, chopped  
1 (15 ounce) can black-eyed peas, drained and rinsed  
1 (15 ounce) can sweet potatoes, drained and cut into chunks

1 tablespoon brown sugar  
1 1/2 teaspoons cinnamon  
1/8 teaspoon cayenne pepper  
1/4 teaspoon crushed red pepper flakes

1 bay leaf  
1 pinch dried thyme  
1 pinch dried basil  
1 pinch dried oregano  
1 pinch dried rosemary

1 pinch garlic powder  
1 pinch onion powder  
1 pinch mustard powder

1 pinch cumin  
1 pinch coriander

salt and cracked black pepper to taste  
2 tablespoons chopped fresh parsley

## Directions

Set oven to broil. Brush red bell pepper lightly with olive oil, and place cut-side down on a baking sheet. Place sheet under broiler, and broil until pepper is blackened and blistered. Remove from broiler, and when cool enough to touch, peel skin. Chop pepper into bite-size pieces.

Heat olive oil in a large skillet over medium heat. Stir in onion, celery, and garlic; cook until onion is soft and translucent.

Mix in water, vegetable broth, tomatoes, black-eyed peas, sweet potatoes, and chopped bell pepper. Add brown sugar, cinnamon, cayenne, and red pepper flakes. Add bay leaf, thyme, basil, oregano, and rosemary. Mix in garlic, onion, and mustard powders. Stir in cumin and coriander.

Bring contents to a boil. Reduce heat to medium-low; simmer, covered, until sweet potatoes begin to disintegrate, about 20 minutes. Season with salt and cracked pepper to taste. Stir in fresh parsley, and serve.

# Grandma Pondelik's Sweet Potato Pone

## Ingredients

1 cup softened butter  
1 cup brown sugar  
1/2 cup molasses  
1/2 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg  
1/2 teaspoon ground cloves  
1/4 teaspoon salt  
4 large sweet potatoes, peeled and grated  
1 teaspoon vanilla extract  
2 eggs, beaten  
1 (12 fluid ounce) can evaporated milk

## Directions

Preheat an oven to 325 degrees F (165 degrees C). Grease a 9x13 inch baking dish.

Beat the butter, sugar, molasses, cinnamon, nutmeg, cloves, and salt together in a large bowl until smooth. Stir in the sweet potatoes, vanilla extract, eggs, and evaporated milk until evenly blended. Pour into the prepared baking dish.

Bake in the preheated oven until the sweet potatoes are tender, and the top of the pone is golden brown, about 1 hour.

# Sweet Potato Casserole I

## Ingredients

3 large sweet potatoes  
3 tablespoons butter, softened  
1 cup packed brown sugar  
1 cup chopped pecans  
1 cup flaked coconut (optional)  
1/3 cup all-purpose flour  
1/2 cup white sugar  
2 eggs  
1/4 cup milk  
1 tablespoon grated orange zest  
3 tablespoons butter  
1 teaspoon vanilla extract  
1/2 teaspoon salt

## Directions

Preheat oven to 350 degrees F (175 degrees C). Poke holes in the sweet potatoes with a fork, arrange the sweet potatoes on a cookie sheet. Grease an 11x7 inch glass baking dish.

Bake sweet potatoes for 1 hour. Let cool, then mash in a large bowl. There should be approximately 3 2/3 cups of mashed sweet potato.

Combine softened butter with brown sugar, nuts, coconut and flour; stir with a fork. Set aside.

Combine sugar, eggs, milk, orange peel, butter, vanilla, salt with the mashed sweet potatoes. Beat the mixture with an electric mixer until smooth. Pour mixture into prepared baking dish. Sprinkle the brown sugar-nut mixture over the top of the mixture.

Bake for 35 minutes.

# Crissi's Sweet Potato Biscuits

## Ingredients

1 cup sifted all-purpose flour  
1/4 cup toasted wheat germ  
2 tablespoons baking powder  
1/2 teaspoon salt  
1/3 cup butter, melted  
1/4 cup evaporated milk, heated  
1 cup mashed sweet potatoes  
2 tablespoons milk  
1 pinch ground nutmeg

## Directions

Preheat oven to 400 degrees F (200 degrees C). Grease a baking sheet.

Into a large bowl, sift together the flour, wheat germ, baking powder, and salt. Mix in butter, evaporated milk, sweet potatoes, milk, and nutmeg, stirring by hand until dough is smooth.

On a lightly floured board, roll out the dough until it is about 1/2-inch thick. With a sharp knife, cut into 3-inch squares or diamonds. Place squares on greased baking sheet, and bake for 15 to 20 minutes. Serve warm.

# Creamy Potato Leek Soup II

## Ingredients

8 potatoes, peeled and cubed  
4 cups chicken broth  
1 pound bacon, cut into 1 inch pieces  
3 leeks, sliced  
1 cup heavy cream

## Directions

In a large saucepan or stockpot, bring potatoes and chicken broth to a boil. Cook until potatoes are tender. Meanwhile, place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, reserving 3 tablespoons of grease and set aside. Sautee the leeks in the frying pan with the reserved bacon grease 8 to 10 minutes.

When the potatoes are tender, stir in the fried leeks, heavy cream and bacon. Stir to blend and remove from heat. Serve hot.



# Best Cream of Potato Soup

## Ingredients

1 onion, chopped  
1/2 cup chopped celery  
1/4 cup chopped carrots  
2 cloves garlic, minced  
2 tablespoons chopped fresh parsley  
5 tablespoons margarine  
4 tablespoons all-purpose flour  
1 1/2 cups chicken broth  
1 1/2 cups whole milk  
3 potatoes, cut into 1/4-inch slices  
2 teaspoons Worcestershire sauce  
1 1/2 teaspoons mustard powder  
1 pinch ground allspice  
3/4 teaspoon celery seed  
1/2 teaspoon dried thyme  
1/2 teaspoon seasoning salt  
2 tablespoons dry white wine  
1/4 teaspoon ground cayenne pepper  
1/4 teaspoon chicken bouillon powder

## Directions

In a large stock pot, saute onion, celery, carrots, garlic and parsley in butter until soft but not browned. Sprinkle in flour and cook, stirring for 2 minutes. Add broth slowly, stirring as you add.

Add milk, potatoes, Worcestershire sauce, dry mustard, allspice, celery seed, thyme, seasoning salt, dry white wine, cayenne pepper and chicken granules. Allow to simmer and thicken, stirring frequently, until the potatoes are cooked through, approximately 25 minutes. During cooking, break up potatoes with the back of a spoon. Serve warm.

# Crunchy Potato Salad

## Ingredients

9 medium potatoes, cut into cubes  
1 (10.75 ounce) can Campbell's® Condensed Cream of Celery Soup (Regular or 98% Fat Free)  
3/4 cup mayonnaise  
1/4 cup vinegar  
1/2 teaspoon ground black pepper  
2 stalks celery, chopped  
1 small green pepper, chopped  
2 medium green onions, chopped  
2 hard-cooked eggs, chopped

## Directions

Place the potatoes into a 3-quart saucepan and add water to cover. Heat over medium-high heat to a boil. Reduce the heat to low. Cook for 10 minutes or until the potatoes are tender. Drain the potatoes well in a colander.

Stir the soup, mayonnaise, vinegar and black pepper in a large bowl. Add the potatoes, celery, green pepper, onions and eggs and toss to coat. Cover and refrigerate for 3 hours or overnight.

# Sweet Potato Pone

## Ingredients

- 1 large sweet potato, cut into chunks
- 1 cup brown sugar
- 1 cup butter
- 1/3 cup sweetened condensed milk
- 1 teaspoon vanilla extract
- 1 teaspoon ground cinnamon
- 1 pinch salt
- 2 eggs

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 5x9 inch loaf pan with butter or oil.

Place the sweet potato chunks into a large pot and cover with salted water. Bring to a boil; reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain and transfer to a large bowl.

Mash the potatoes with a potato masher. Add the brown sugar, butter, condensed milk, vanilla extract, cinnamon, and salt to the mashed potato; beat with a wire whisk until fluffy. Crack the eggs into the bowl and continue whisking until the mixture is light in color; pour into the prepared pan.

Bake in the preheated oven until golden brown, about 90 minutes.

# Home-Style Potatoes

## Ingredients

6 potatoes, sliced 1/4 inch thick  
3/4 cup water  
1/2 cup butter or margarine  
1 envelope onion soup mix  
1/2 teaspoon dried rosemary,  
crushed

## Directions

Place potatoes in a greased 2-qt. baking dish. In a saucepan, combine water, butter, soup mix and rosemary; heat until butter is melted. Pour over potatoes. Cover and bake at 350 degrees F for 40 minutes. Uncover; bake 20 minutes longer or until the potatoes are tender.

# Fiesta Potatoes

## Ingredients

4 medium potatoes, baked  
1/2 cup sour cream  
1/2 cup diced fully cooked ham  
3 tablespoons grated Parmesan cheese  
2 tablespoons mayonnaise  
2 tablespoons chopped green chilies  
salt and pepper to taste  
1 cup shredded sharp Cheddar cheese

## Directions

Place potatoes in a 13-in. x 9-in. x 2-in. baking dish. With a sharp knife, cut an X in the top of each potato. Bake, uncovered, at 350 degrees F for 10 minutes or until warm. Meanwhile, combine the sour cream, ham, Parmesan, mayonnaise, chilies, salt and pepper; mix well. Fluff potato pulp with a fork. Top with ham mixture; sprinkle with cheese. Bake, uncovered, 10-15 minutes longer or until cheese is melted.

# Pumpkin Sweet Potato Coconut Pie

## Ingredients

1 (15 ounce) can cut sweet potatoes in syrup, drained (1/4 cup syrup reserved)  
1 (15 ounce) can 100% pure pumpkin  
1/2 cup canned coconut milk  
1/3 cup light brown sugar  
3 large or extra-large eggs, divided  
2 tablespoons butter, melted  
1/2 teaspoon ground cinnamon  
1/4 teaspoon ground ginger  
1/8 teaspoon ground allspice  
1 prepared, refrigerated single-crust piecrust  
1 cup sweetened flaked coconut  
1/3 cup light corn syrup  
1/4 teaspoon vanilla extract

## Directions

Preheat oven to 350 degrees F. Combine sweet potatoes, reserved syrup, coconut milk, pumpkin, brown sugar, melted butter, 2 eggs, cinnamon, ginger and allspice in the work bowl of a food processor. Process in pulses until completely smooth, about 1 minute. Line a pie plate with prepared crust and crimp the edges. Note that you will have to roll the crust to be about 1 inch bigger all around if using a 9 1/2-inch pie plate.

Fill crust with the filling and even the surface. Bake for 45 minutes. Meanwhile, mix the remaining egg, coconut, corn syrup and vanilla in a mixing bowl until well combined. Spread over the surface of the baked filling. Return to the oven and bake until golden brown, about 40 minutes, until knife inserted near center comes out clean. Cool for at least 1 hour before serving.

# Great Twice Baked Potatoes

## Ingredients

1/4 cup olive oil  
salt and pepper to taste  
6 baking potatoes  
1/2 cup shredded Cheddar cheese  
1 egg, beaten  
1/4 cup butter  
1 cup sliced green onions, divided  
1/2 cup milk  
paprika to taste

## Directions

Preheat oven to 400 degrees F (200 degrees C).

In a small bowl combine oil, salt and pepper. Rub potato skins with oil mixture.

Bake potatoes (do not wrap in foil) in preheated oven for 50 to 60 minutes, or until soft.

Remove potatoes from oven and slice skin off of the top. Scoop the flesh into a large bowl, reserving the intact skins. To the potatoes add cheese, egg, butter and half of the green onions. Mash potatoes while gradually adding milk. Spoon the mixture into the skins and top with remaining onions and paprika.

Bake for an additional 15 minutes, or until golden brown.

# Potato and Egg Casserole

## Ingredients

6 potatoes  
8 eggs  
seasoning salt to taste  
1 cup margarine  
1 (16 ounce) container sour cream

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain, cool, peel and slice.

Place eggs in a saucepan and cover with cold water. Bring water to a boil and immediately remove from heat. Cover and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool, peel and slice.

In a 9x13 inch casserole dish layer potatoes and eggs, sprinkling each layer of eggs with seasoning salt, ending with potatoes.

In a small saucepan over low heat, melt margarine with sour cream. Pour over potatoes and sprinkle lightly with seasoning salt.

Bake in preheated oven for 30 minutes.



# Sweet Potato and Turnip Swirl

## Ingredients

1/2 pound turnips, peeled and cubed  
2 sweet potatoes, peeled and cubed  
1 teaspoon minced fresh ginger root  
1 tablespoon reduced fat margarine  
1 tablespoon white sugar  
2 teaspoons orange zest

## Directions

In a medium saucepan over medium high heat, cover the turnips and sweet potatoes with enough water to cover. Bring to a boil and cook until soft, about 15 to 20 minutes. Drain; transfer to a food processor and puree.

In a saucepan over medium heat, combine the ginger, margarine, sugar, and orange peel. Allow margarine to melt and mix ingredients together well. Add the puree and swirl together. Serve warm.

# Basic Mashed Potatoes

## Ingredients

2 pounds baking potatoes, peeled and quartered  
2 tablespoons butter  
1 cup milk  
salt and pepper to taste

## Directions

Bring a pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes; drain.

In a small saucepan heat butter and milk over low heat until butter is melted. Using a potato masher or electric beater, slowly blend milk mixture into potatoes until smooth and creamy. Season with salt and pepper to taste.

# Potatoes and Carrots Au Gratin

## Ingredients

2 1/2 cups sliced peeled potatoes  
1 1/2 cups thinly sliced carrots  
1/2 cup chopped green pepper  
1/4 cup chopped onion  
3/4 cup shredded Cheddar cheese, divided  
1/2 teaspoon salt  
1/2 teaspoon dry mustard  
1/8 teaspoon pepper  
2/3 cup milk  
1 (10.75 ounce) can cream of celery soup, undiluted

## Directions

In a greased 2-qt. casserole, place potatoes, carrots, green pepper and onion. Combine half the cheese and remaining ingredients. Pour over vegetables; gently toss. Bake at 350 degrees F, covered, 35-40 minutes or until potatoes are tender. Top with remaining cheese; bake, uncovered, 10-15 minutes more.

# Sweet Potato Pie III

## Ingredients

6 sweet potatoes  
1 1/2 cups butter  
1 1/2 cups white sugar  
3 eggs  
1 teaspoon ground cinnamon  
1 teaspoon ground allspice  
1/4 teaspoon salt  
2 (9 inch) unbaked pie crusts

## Directions

Boil (or microwave) sweet potatoes in their jackets until cooked (a thin knife should be able to go through easily).

Beat the eggs.

Put butter and sugar in a large bowl.

Peel hot potatoes--with knife, cut top and peel down, removing any stringiness from the potato with the skin, cut bottoms. Place hot, peeled potatoes on the butter in the bowl with sugar, crush together. Add beaten eggs. Stir in spices (to taste). Pour into 2 unbaked pie crusts. Should be the consistency of pumpkin pie mix.

Bake at 350 degrees F (175 degrees C), for 45-55 minutes, until brown.

# Southern Sweet Potato Pie

## Ingredients

3 tablespoons all-purpose flour  
1 2/3 cups sugar  
1 cup mashed sweet potatoes  
2 eggs  
1/4 cup light corn syrup  
1/4 teaspoon ground nutmeg  
Pinch salt  
1/2 cup butter or margarine  
3/4 cup evaporated milk  
1 (9 inch) unbaked pastry shell

## Directions

In a large mixing bowl, combine the flour and sugar. Add potatoes, eggs, corn syrup, nutmeg, salt, butter and evaporated milk; beat well. Pour into pastry shell. Bake at 350 degrees F for 55-60 minutes.

# Red Scalloped Potatoes

## Ingredients

3 pounds small red potatoes,  
quartered  
2 (10.75 ounce) cans condensed  
cream of mushroom soup,  
undiluted  
2 cups sliced onions  
1 cup milk  
1/4 cup thinly sliced green onions  
1 teaspoon dill weed  
1 teaspoon dried marjoram  
3/4 teaspoon salt  
1/2 teaspoon pepper

## Directions

Place potatoes in a ungreased 13-in. x 9-in. x 2-in. baking pan. In a large bowl, combine the remaining ingredients; pour over potatoes.

Cover and bake at 350 degrees F for 1-1/4 hours. Uncover and bake 10-20 minutes longer or until bubbly and potatoes are tender.

# Herbed Greek Roasted Potatoes with Feta Cheese

## Ingredients

5 pounds potatoes, cut into wedges  
6 cloves garlic, minced  
3/4 cup olive oil  
1 cup water  
1/4 cup fresh lemon juice  
sea salt to taste  
ground black pepper to taste  
1 1/2 tablespoons dried oregano  
1 teaspoon chopped fresh mint  
1 (8 ounce) package crumbled feta cheese

## Directions

Preheat an oven to 450 degrees F (230 degrees C). Lightly oil a large baking dish.

Stir the potatoes, garlic, olive oil, water, lemon juice, salt, and pepper together in a bowl until the potatoes are evenly coated; pour into the prepared baking dish.

Roast in the preheated oven until the potatoes begin to brown, about 40 minutes. Season the potatoes with the oregano and mint. If the dish appears dry, pour another 1/2 cup water into the dish. Return to the oven and bake about 40 minutes more. Top with the crumbled feta cheese to serve.

# Creamy Potato Casserole

## Ingredients

1 (2 pound) package frozen hash brown potatoes  
1/3 cup chopped green onions  
2 cups shredded Cheddar cheese, divided  
1 (10.75 ounce) can condensed cream of potato soup  
1/4 cup butter  
2 cups sour cream  
salt and pepper to taste

## Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a small pot, heat the soup, butter or margarine and sour cream over low heat.

Combine potatoes, green onion and 1 cup cheese into a large mixing bowl. Mix in the heated soup mixture. Season with salt and pepper. Pour into a 9x13 inch dish. Sprinkle one cup of cheese over the top of the casserole.

Bake 30 to 45 minutes. Serve warm.



# Snow Days Potato Soup

## Ingredients

1 pound bacon  
1 large onion, diced  
8 potatoes, diced  
1 tablespoon salt  
1 tablespoon ground black pepper  
3 tablespoons all-purpose flour  
3 cups water  
1 gallon whole milk

## Directions

In a large pot over medium heat, cook the bacon until evenly brown, but not crisp. Mix in the onion, and coat with the bacon drippings. Stir in potatoes, and season with salt and pepper. Mix in the flour and water, stirring until smooth. Cover pot, and cook 10 minutes, until potatoes are tender.

Reduce heat to low. Gradually stir in the milk. Simmer soup 1 hour, stirring frequently to avoid scorching.

# Neopolitan Potatoes

## Ingredients

1/2 cup grated Parmesan cheese  
3 garlic cloves, minced  
1/2 cup minced fresh basil  
1/4 cup minced fresh parsley  
2 teaspoons minced fresh oregano  
1 1/2 teaspoons salt  
1 teaspoon pepper  
7 tablespoons olive oil or vegetable oil, divided  
6 cups thinly sliced red potatoes  
1 (14.5 ounce) can diced tomatoes, drained

## Directions

In a bowl, combine the first seven ingredients; set aside. Grease a shallow 2-1/2-qt. baking dish with 1 tablespoon oil. Place a third row of the potatoes and tomatoes in dish. Drizzle with 2 tablespoons oil; sprinkle with a third of the cheese mixture. Repeat layers twice. Cover and bake at 350 degrees F for 55-65 minutes or until the potatoes are tender.

# Potato Chip Cookies I

## Ingredients

1 pound butter, softened  
1 1/2 cups white sugar  
2 teaspoons vanilla extract  
3 1/2 cups all-purpose flour  
1 1/2 cups crushed potato chips  
2 eggs

## Directions

Preheat oven to 350 degrees F. Lightly grease cookie sheets.

Cream together the butter, sugar, eggs and vanilla.

Mix in the flour and potato chips and stir well.

Drop by teaspoon onto cookie sheets about 2 inches apart. Bake for 12 to 15 minutes.

# Roasted New Potato Salad With Olives

## Ingredients

2 pounds small red new potatoes, rinsed, dried and halved  
2 tablespoons olive oil  
1 1/4 teaspoons herbes de Provence (mixed dried French herbs) or dried thyme leaves  
Salt and freshly ground black pepper  
1/2 cup pitted and coarsely chopped Kalamata olives  
1/2 small red onion, cut into thin slivers  
2 tablespoons chopped fresh parsley  
1 1/2 tablespoons malt vinegar or rice wine vinegar  
1 tablespoon mayonnaise  
1 small garlic clove, minced  
3 tablespoons extra-virgin olive oil

## Directions

Toss potatoes in oil with herbs, a generous sprinkling of salt and a few grinds of pepper. Place potatoes, cut side down, in a single layer on a lipped cookie sheet. Set pan on lowest rack of cold oven; heat oven to 450 degrees. Roast until cut side is golden brown and potatoes are tender, 20 to 25 minutes.

Transfer potatoes to a large bowl; add olives, onion and parsley.

Whisk vinegar, mayonnaise, garlic, a big pinch of salt and a couple of grinds of pepper in a 1-cup glass measuring cup. Slowly whisk in oil, first in droplets, then in a slow, steady stream. Pour dressing over warm salad; toss to coat. Serve at room temperature for best flavor.

# Best Potatoes Ever!

## Ingredients

4 large potatoes, peeled and cubed  
1 1/2 tablespoons ghee (clarified butter)  
1 teaspoon cumin seeds  
2 green chile peppers, chopped  
1 (1 inch) piece fresh ginger root, finely chopped  
1 teaspoon chili powder  
1 teaspoon coriander, ground  
1 teaspoon amchoor (dried mango powder)  
1/2 teaspoon salt  
1 bunch fresh cilantro, chopped

## Directions

Place the potatoes in a saucepan with enough water to cover. Bring to a boil, and cook 10 minutes, until tender. Drain and allow to cool slightly.

Heat the ghee in a large skillet over medium heat. Lightly toast the cumin seeds in the ghee. Mix in the green chile peppers and ginger. Season with chili powder and coriander. Stir in the potatoes, and cook about 5 minutes. Season with amchoor and salt, and continue cooking about 15 minutes. Garnish with cilantro to serve.

# Squash Potatoes

## Ingredients

4 large baking potatoes  
1 pound banana squash, peeled  
and cubed  
1/2 cup butter  
2 teaspoons seasoned salt

## Directions

Preheat oven to 400 degrees F (200 degrees C). Place the potatoes on a baking sheet, and bake 45 minutes, until cooked through and tender.

Place the squash in a pot with enough water to cover, and bring to a boil. Cook 10 minutes, or until tender. Transfer to a colander, and allow to drain for 30 minutes.

Cut the baked potatoes in half, and scoop out the pulp, taking care to leave skins intact. In a large bowl, mash together the potato pulp, squash, and butter. Spoon the mixture into the potato skins, and place on a baking sheet. Sprinkle with seasoned salt.

Reduce oven temperature to 350 degrees F (175 degrees C). Bake stuffed potato skins 30 minutes, until surface of filling is lightly browned.

# Golden Potato Soup

## Ingredients

3 cups peeled and cubed potatoes  
1/2 cup chopped celery  
1/2 cup chopped onion  
1 cube chicken bouillon  
1 cup water  
1 teaspoon dried parsley  
1/2 teaspoon salt  
1 pinch ground black pepper  
2 teaspoons all-purpose flour  
1 1/2 cups milk  
1 1/2 cups shredded American cheese  
1 cup chopped ham

## Directions

In a large stock pot add potatoes, celery, onion, chicken bouillon, water and parsley flakes. Season with salt and pepper and simmer until vegetables become tender.

In a separate bowl mix flour and milk. Once it is well blended, add to soup mixture and cook until soup becomes thick.

Stir in cheese, cooked ham or hamburger and simmer until cheese is melted.

# Dilly Potato Salad

## Ingredients

8 medium potatoes, cubed  
4 hard-cooked eggs, sliced  
1 cup mayonnaise  
1/2 cup sour cream  
1/2 cup dill pickle relish  
1 (2.25 ounce) can sliced ripe olives, drained  
2 teaspoons prepared mustard  
2 garlic cloves, minced  
2 tablespoons snipped fresh dill  
3/4 teaspoon celery seed  
1/2 teaspoon salt  
1/4 teaspoon paprika

## Directions

Place potatoes in a saucepan and cover with water. Cover and bring to a boil. Reduce heat; cook for 20-30 minutes or until tender. Drain and cool. Place potatoes in a large bowl; add eggs.

In a small bowl, combine the remaining ingredients. Pour over potatoes and toss to coat. Cover and refrigerate for several hours before serving.



# Beaumont Ranch Potato Salad

## Ingredients

5 pounds red potatoes  
B  
1 (.7 ounce) package dry Italian salad dressing mix (such as Good SeasonsB®)  
1/4 cup tarragon vinegar  
1/4 cup water  
1 cup extra-virgin olive oil  
1/2 cup chopped celery  
1 cup real bacon bits  
1/4 cup chopped dill pickle (optional)  
1/4 cup chopped green onion  
3 cups mayonnaise

## Directions

Place the potatoes into a large pot and cover with water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain and allow to steam dry for a minute or two.

In a bowl, whisk together the dry Italian dressing mix, tarragon vinegar, water, and olive oil until thoroughly blended. Set aside.

Place the hot potatoes into a large bowl, and roughly but thoroughly slice them with a table knife until the potatoes are in chunks. Pour the dressing mixture over the hot potatoes, toss to coat, and let the potatoes cool. Add the celery, bacon bits, dill pickle, and green onion to the potatoes; lightly stir in mayonnaise until all ingredients are well combined, and serve.

# Sweet-Potato Muffins

## Ingredients

- 1 1/8 cups packed brown sugar
- 1/2 cup canola oil
- 1 teaspoon vanilla extract
- 2 eggs
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon ground cinnamon
- 1 teaspoon freshly grated nutmeg
- 1/2 teaspoon ground allspice
- 1/2 teaspoon salt
- 4 cups peeled, shredded sweet potato
- 1/2 cup raisins
- 1 cup walnuts

## Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease muffin tins to hold 12 muffins.

Whisk together brown sugar, oil, vanilla and eggs in a small bowl.

Mix together the flour, baking powder, spices, salt, and grated sweet potatoes in a large bowl. Make a well in the center, and pour in the egg mixture. Stir the egg mixture, gradually incorporating it with the flour mixture. Stir in the raisins and walnuts

Spoon the batter into the tins. I like to fill each tin to the rim to make a large cap. Bake the muffins for 25 to 30 minutes or until a toothpick inserted into the middle comes out clean. Take the muffins out of the oven and run a paring knife carefully around each muffin, then invert the pan, and knock one edge against your work surface to release the muffins. Serve the muffins right away.

# Zesty Potato Salad

## Ingredients

2 pounds red potatoes  
1/2 cup mayonnaise  
1/2 cup sour cream  
2 tablespoons prepared horseradish  
1 tablespoon chopped fresh parsley  
3/4 teaspoon salt  
1/2 teaspoon pepper  
3 bacon strips, cooked and crumbled  
4 hard-cooked eggs, chopped  
2 green onions, sliced

## Directions

Place potatoes in a large saucepan and cover with water. Add 1/4 teaspoon salt. Bring to a boil. Reduce heat; cover and cook for 20 minutes or until tender. Drain and cool. Cut potatoes into cubes.

In a large bowl, combine the mayonnaise, sour cream, horseradish, parsley, pepper and remaining salt. Stir in the potatoes, bacon, eggs and onions. Cover and refrigerate up to 24 hours.

# Low-Fat Potato Salad

## Ingredients

1 1/2 pounds small salad potatoes  
3/4 cup plain fat-free yogurt  
3 tablespoons white wine vinegar  
1 tablespoon minced fresh dill  
1 tablespoon minced fresh parsley  
2 teaspoons minced fresh tarragon  
1/2 medium onion, chopped  
1 celery rib, chopped  
1 small carrot, coarsely grated

## Directions

Cook potatoes until tender but firm; cool and slice. In a large bowl, combine remaining ingredients. Add potatoes and stir until well coated. Chill for several hours.

# Potato Drop Biscuits

## Ingredients

2 1/4 cups biscuit baking mix  
1/3 cup mashed potato flakes  
2/3 cup milk  
2 tablespoons sour cream

## Directions

In a bowl, combine biscuit mix and potato flakes. In another bowl, whisk the milk and sour cream. Stir into dry ingredients just until moistened. Drop by heaping tablespoonfuls onto a greased baking sheet. Bake at 400 degrees F for 10-12 minutes or until tops begin to brown. Serve warm.

# Sweet Potato and Turkey Shepherd's Pie

## Ingredients

2 large sweet potatoes, peeled and cubed  
1 large russet potato, peeled and cubed  
2 large carrots, peeled and diced  
1/4 cup egg substitute  
1/3 cup light sour cream  
salt and ground black pepper to taste  
1 tablespoon olive oil  
1 pound ground turkey  
1/2 cup chopped onion  
1 stalk celery, chopped  
1 clove garlic, minced  
1 teaspoon crumbled dried thyme  
3/4 teaspoon poultry seasoning  
1/2 cup chicken stock  
1/2 cup hot milk  
1 tablespoon all-purpose flour  
1 dash Worcestershire sauce  
1 dash browning sauce  
1 1/3 cups herb-seasoned stuffing mix  
1 cup peas  
3/4 cup corn  
1/2 teaspoon crumbled dried thyme  
salt and ground black pepper to taste  
1 teaspoon ground nutmeg

## Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a 2-quart, deep-dish casserole pan.

Place the sweet potato, russet potato, and carrot each in separate saucepans. Pour enough water into each saucepan to cover the vegetables. Place each saucepan over medium heat and bring to a boil. Cook each until tender enough to pierce with a fork, 5 to 7 minutes; drain. Set the carrots aside.

Place the drained sweet potato and russet potato in a large mixing bowl; mash lightly. Add the egg substitute and sour cream. Blend the potato mixture with an electric hand mixer set to medium until smooth and fluffy, about 2 minutes. Season with salt and pepper. Set aside.

Heat the oil in a large skillet over medium heat. Cook the turkey in the hot oil until browned, 4 to 5 minutes. Add the onion, celery, garlic, 1 teaspoon thyme, and poultry seasoning. Cook until the turkey is cooked through and no longer pink. Increase the heat to medium-high. Pour the chicken stock into the turkey mixture. Whisk together the hot milk and flour until smooth. When the chicken stock begins to boil, add the flour mixture to the stock and stir until it thickens. Remove from heat and stir in Worcestershire sauce and browning sauce.

Pour the turkey mixture into the bottom of the prepared casserole dish. Sprinkle the stuffing mix over the turkey mixture. Arrange the carrots, peas, and corn atop the stuffing mix. Season with thyme, salt and pepper. Spoon the potato mixture over the vegetables, spreading to cover all the way to the edges of the dish. Sprinkle with nutmeg.

Bake in preheated oven until top is slightly browned, about 35 minutes. Allow to rest 30 minutes before serving.

# Potato Arugula Salad

## Ingredients

1 1/2 pounds red potatoes, cubed  
3 tablespoons white vinegar  
2 cloves garlic, minced (optional)  
1/2 teaspoon salt  
1/4 teaspoon black pepper  
1/4 cup olive oil  
1 bunch arugula - rinsed, dried  
and torn

## Directions

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain, and cool. Transfer to a large bowl.

Meanwhile, mix vinegar, garlic, salt, and pepper in a mixing bowl. Drizzle in olive oil, whisking until mixture thickens.

Toss potatoes with vinegar and oil mixture and arugula. Serve at room temperature.

# Tender Potato Biscuits

## Ingredients

2 1/2 cups all-purpose flour  
2 tablespoons baking powder  
1 teaspoon salt  
1/4 cup sugar  
1/4 cup butter or margarine  
1 1/2 cups leftover mashed potatoes  
1 egg, beaten  
1/3 cup cold water  
1/3 cup milk  
extra milk for brushing the tops

## Directions

Preheat the oven to 450 degrees F (230 degrees C).

In a medium bowl, stir together the flour, baking powder, salt, and sugar. Cut in butter, until pieces of butter are no larger than peas. Use a fork to stir in mashed potatoes, breaking them up into chunks. Make a well in the mixture, and pour in egg, water and milk. Stir into a loose dough using the fork.

Turn dough out onto a floured surface, and knead for 6 or 8 times so the dough holds together. Pat the dough out to about 3/4 inch thickness, and cut into circles with a biscuit cutter or drinking glass. Place biscuits onto an ungreased baking sheet. Brush the tops with a bit of milk.

Bake for 15 to 20 minutes in the preheated oven, or until bottoms are golden.



# Garlic Twice-Baked Potatoes

## Ingredients

6 medium baking potatoes  
1 whole head whole garlic bulb  
1 teaspoon olive or canola oil  
2 tablespoons butter or stick margarine, softened  
1/2 cup fat-free milk  
1/2 cup 1% buttermilk  
1 1/2 teaspoons minced fresh rosemary  
1/2 teaspoon salt  
1/8 teaspoon pepper  
Paprika

## Directions

Bake the potatoes at 400 degrees F for 45-55 minutes or until tender. Meanwhile remove papery outer skin from garlic (do not peel or separate cloves). Place garlic in a double thickness of heavy-duty foil. Frizzle with oil. Wrap foil around garlic. Bake at 400 degrees F for 30-35 minutes or until softened. Cool for 10 minutes. Cut top off garlic head, leaving root end intact. Squeeze softened garlic into a small bowl; set aside.

Cut a thin slice off the top of each potato and discard. Scoop out the pulp, leaving a thin shell. In a bowl, mash the pulp with butter. Stir in the milk, buttermilk, rosemary, salt, pepper and roasted garlic. Pipe or spoon into potato shells. Place on an ungreased baking sheet. Bake at 425 degrees F for 20-25 minutes or until heated through. Sprinkle with paprika.

# Onion-Crusted Meat Loaf with Roasted Potatoes

## Ingredients

1 (10.75 ounce) can Campbell's®  
Condensed Tomato Soup  
1 1/2 pounds ground beef  
1 (2.8 ounce) can French's®  
French Fried Onions  
1 egg, beaten  
1 tablespoon Worcestershire  
sauce  
6 small potatoes, cut into quarters

## Directions

Thoroughly mix 1/2 cup soup, beef, 1/2 can onions, egg and Worcestershire in a large bowl. Place the mixture in a 13 x 9 x 2-inch baking pan and firmly shape into an 8 x 4-inch loaf. Spoon the remaining soup over the meat loaf. Arrange the potatoes around the meat loaf.

Bake at 400 degrees F for 1 hour or until the meat loaf is cooked through. Stir the potatoes. Sprinkle the remaining onions over the meat loaf and bake for 3 minutes or until the onions are golden.

# Mother's Potato Soup

## Ingredients

### RIVELS:

1 egg white

Pinch salt

6 tablespoons all-purpose flour

### SOUP:

1 1/2 cups cubed peeled potatoes  
(3/4 inch cubes)

1 large carrot, sliced

1/2 cup chopped onion

1/2 teaspoon salt

1/8 teaspoon pepper

1 1/2 cups water

1 egg yolk

1/2 cup milk

Minced fresh parsley

## Directions

In a small bowl, beat egg white lightly with a fork. Stir in salt and flour (mixture will be slightly dry); set aside. In a 1-1/2-qt. saucepan, combine potatoes, carrot, onion, salt, pepper and water. Cover but keep the lid ajar and bring to a boil; cook for 3 minutes. With a knife, cut rivels into soup. Cook, partially covered, for 10 minutes. Beat egg yolk and milk; add to the soup. Bring to a boil. Remove from the heat and sprinkle with parsley. Serve immediately.

# Sweet Sweet Potato Casserole

## Ingredients

5 large sweet potatoes, peeled and quartered  
3/4 cup packed brown sugar  
2/3 cup whole milk  
2 tablespoons butter, melted  
1/4 cup all-purpose flour  
1 1/3 cups pecans  
1 cup flaked coconut

## Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a medium baking dish.

Boil the sweet potatoes in a large saucepan approximately 10 minutes, or until tender.

In a large bowl, mix together the sweet potatoes, brown sugar, milk, butter and flour. Transfer the mixture to the baking dish. Sprinkle with pecans and coconut.

Bake 30 minutes in the preheated oven.

# Creamed Beans and Potatoes

## Ingredients

4 medium red potatoes, cut into wedges  
1 (10 ounce) package frozen beans or peas  
2 tablespoons butter or margarine  
2 tablespoons all-purpose flour  
1/2 teaspoon salt  
1/8 teaspoon pepper  
1 cup milk

## Directions

Place potatoes in a saucepan; cover with water and cook until tender. Cook beans according to package directions. Meanwhile, melt butter in a saucepan; stir in flour, salt and pepper until smooth. Gradually add milk. Bring to a boil; boil for 1 minute. Drain potatoes and beans; place in a serving bowl. Add sauce and stir to coat.

# Parmesan and Broccoli Stuffed Potatoes

## Ingredients

4 large baking potatoes  
1 small head broccoli, cut into florets  
salt and pepper to taste  
3 tablespoons roasted garlic and parmesan cheese sauce (such as RaguB®)

## Directions

Wash potatoes and pierce with a fork. Microwave on high for 15 minutes, or until done.

Place broccoli in a steamer over 1 inch of boiling water, and cover. Cook until tender but still firm, about 2 to 6 minutes. Drain.

Preheat oven to 350 degrees F (175 degrees C).

Slice the tops off of the potatoes, and scoop the flesh into a large bowl with the broccoli. Season with salt and pepper to taste. Stir in cheese sauce and mash mixture until desired consistency is reached, adding more sauce if desired. Spoon mixture back into the skins, and place on a baking sheet.

Bake in preheated oven for 30 minutes.

# Hot German Potato Salad III

## Ingredients

9 potatoes, peeled  
6 slices bacon  
3/4 cup chopped onions  
2 tablespoons all-purpose flour  
2 tablespoons white sugar  
2 teaspoons salt  
1/2 teaspoon celery seed  
1/8 teaspoon ground black pepper  
3/4 cup water  
1/3 cup distilled white vinegar

## Directions

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 30 minutes. Drain, cool and slice thin.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside, reserving drippings.

Saute onions in bacon drippings until they are golden-brown.

In a small bowl, whisk together the flour, sugar, salt, celery seed, and pepper. Add to the sauteed onions and cook and stir until bubbly, then remove from heat. Stir in water and vinegar, then return to the stove and bring to a boil, stirring constantly. Boil and stir for one minute. Carefully stir bacon and sliced potatoes into the vinegar/water mixture, stirring gently until potatoes are heated through.

# Nikujaga (Japanese-style meat and potatoes)

## Ingredients

8 snow peas  
1 tablespoon vegetable oil  
1/4 pound sirloin steak, thinly sliced  
4 potatoes, cut into bite sized pieces  
2 cups dashi soup  
1/4 cup soy sauce  
1/4 cup sake  
1 tablespoon white sugar  
1 onion, chopped

## Directions

Put the snow peas in a small saucepan with enough water to cover; bring to a boil and immediately remove from heat. Drain and set aside.

Heat the oil in a large skillet over medium heat; cook the beef in the oil until browned. Add the potatoes; cook and stir until soft, 5 to 7 minutes. Stir the dashi soup, soy sauce, sake, and sugar into the mixture; simmer for 10 minutes.

Reduce heat to low and scatter the chopped onion over the mixture; allow to simmer until the liquid is nearly completely evaporated, about 15 minutes more. Top the mixture with the snow peas to serve.



# Green Potatoes

## Ingredients

5 pounds potatoes, peeled and halved  
3 cloves garlic, crushed  
1/4 cup chopped parsley  
salt and pepper to taste

## Directions

In a large pot combine potatoes, garlic, parsley, salt and pepper. Pour in enough water to just cover potatoes. Cover and cook on medium heat for 1 hour, stirring occasionally. Let stand 10 minutes.

# Rich Italian Sausage and Potato Soup

## Ingredients

1 pound Italian sausage  
3/4 cup chopped onion  
1 slice pancetta bacon, diced  
1 1/4 teaspoons garlic, minced  
1 cube chicken bouillon  
4 cups water  
2 potatoes, cubed  
2 cups kale, rinsed and julienned  
1/3 cup heavy cream

## Directions

Preheat oven to 300 degrees F (150 degrees C).

Place sausage links on a sheet pan and bake for 15 to 20 minutes, or until done. Cut each link in half lengthwise, and then into 1/2 inch slices. Set aside for later.

In a 4 quart saucepan over medium heat, saute the onions and the pancetta for 10 minutes, or until onions are almost clear. Add the garlic and saute for one more minute. Add the chicken base OR bouillon, water and potatoes and bring to a simmer for 15 minutes. Add the kale, cream and reserved sausage, simmer for 5 more minutes and serve.

# Three-Cheese Potato Bake

## Ingredients

2 2/3 cups chicken broth  
2/3 cup milk  
1/4 cup butter or margarine  
1/4 teaspoon pepper  
2 2/3 cups instant mashed potato flakes  
1/3 cup shredded Monterey Jack cheese  
1/3 cup shredded Cheddar cheese  
1/3 cup cubed process American cheese  
2 tablespoons snipped chives  
1/4 cup sour cream

## Directions

In a large saucepan, combine the broth, milk, butter and pepper; bring to a boil. Remove from the heat; stir in potato flakes. Let stand for 30 seconds; fluff with a fork. Transfer to a greased 1-qt. baking dish. Top with cheeses.

Bake, uncovered, at 350 degrees F for 20 minutes or until cheese is melted. Sprinkle with chives. Serve with sour cream if desired.

# Sweet Potato Patties

## Ingredients

2 sweet potatoes, peeled and shredded  
1 small sweet onion, chopped  
1/4 cup flaked coconut  
2 tablespoons flour  
2 tablespoons semolina  
3 tablespoons maple syrup  
2 egg, beaten  
1 (6 ounce) container plain yogurt  
2 tablespoons half and half  
1/4 cup pineapple juice  
1/4 teaspoon cayenne pepper  
1/4 cup oil for frying

## Directions

Mix together the sweet potatoes, onion, coconut, flour, semolina, and syrup in a large bowl. Mix in the eggs. Form the mixture into 4 patties.

Mix together the yogurt, half and half, pineapple juice, and cayenne pepper in a separate bowl. Set aside until serving.

Heat the oil in a skillet over medium-high heat. Cook the patties in the hot oil until crisp, 3 to 5 minutes per side. Transfer to plate lined with paper towels.

Serve patties hot with yogurt mixture on the side.

# Scott's Sweet Potato and Butternut Squash

## Ingredients

3 sweet potato, peeled and cubed  
1 butternut squash- peeled,  
seeded and cubed  
1/2 teaspoon ground cinnamon  
1/2 teaspoon nutmeg  
1/4 cup sugar free maple flavored  
syrup

## Directions

Place the sweet potatoes and butternut squash into a large pot and cover with water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain and allow to steam dry for a minute or two.

Mash the sweet potatoes and butternut squash, then add cinnamon, nutmeg, and syrup. Mix until smooth.

# Authentic German Potato Salad

## Ingredients

3 cups diced peeled potatoes  
4 slices bacon  
1 small onion, diced  
1/4 cup white vinegar  
2 tablespoons water  
3 tablespoons white sugar  
1 teaspoon salt  
1/8 teaspoon ground black pepper  
1 tablespoon chopped fresh parsley

## Directions

Place the potatoes into a pot, and fill with enough water to cover. Bring to a boil, and cook for about 10 minutes, or until easily pierced with a fork. Drain, and set aside to cool.

Place the bacon in a large deep skillet over medium-high heat. Fry until browned and crisp, turning as needed. Remove from the pan and set aside.

Add onion to the bacon grease, and cook over medium heat until browned. Add the vinegar, water, sugar, salt and pepper to the pan. Bring to a boil, then add the potatoes and parsley. Crumble in half of the bacon. Heat through, then transfer to a serving dish. Crumble the remaining bacon over the top, and serve warm.

# Sweet Potato Bake

## Ingredients

2 (29 ounce) cans sweet potatoes  
in light syrup, drained  
1/2 cup white sugar  
1/2 cup butter, melted  
2 eggs, beaten  
1 teaspoon vanilla extract  
1/3 cup milk

1/3 cup butter, melted  
1 cup brown sugar  
1/2 cup all-purpose flour  
1 cup pecan halves

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Mash sweet potatoes. Stir in sugar, 1/2 cup melted butter, eggs, vanilla and milk until smooth. Pour into 9x13 inch baking dish and spread evenly. In a separate bowl, combine 1/3 cup melted butter, brown sugar and flour. Stir in pecans. Spread topping evenly over potatoes.

Bake in preheated oven 25 minutes, until top is golden and potatoes are hot and bubbly.

# Sweet Potato Pie IV

## Ingredients

1 pound sweet potatoes  
1/4 cup butter  
1 (14 ounce) can sweetened condensed milk  
1 teaspoon ground cinnamon  
1 teaspoon orange zest  
1 teaspoon vanilla extract  
1/2 teaspoon ground nutmeg  
1/4 teaspoon salt  
1 egg  
1 recipe pastry for a 9 inch single crust pie  
1 egg  
2 tablespoons dark corn syrup  
2 tablespoons brown sugar, packed  
1 tablespoon butter, melted  
1/2 teaspoon maple flavored extract  
1 cup chopped pecans

## Directions

Boil sweet potato whole in skin for 40 to 50 minutes until done. Run cold water over the sweet potato, and remove the skin. Break apart in a large bowl.

Melt 1/4 cup butter or margarine, and pour it in the bowl with the sweet potatoes. Beat with an electric mixer until smooth. Blend in sweetened condensed milk, cinnamon, orange rind, vanilla, nutmeg, salt, and 1 egg. Pour into the unbaked crust.

Bake at 425 degrees F (220 degrees C) for 20 minutes. Remove the pie from the oven and reduce the temperature to 350 degrees F (175 degrees C).

While the pie is baking, prepare the topping. Mix together 1 egg, corn syrup, brown sugar, 1 tablespoon melted butter, maple flavoring, and pecans. Mix thoroughly. Sprinkle over pie.

Bake for another 25 minutes until set.



# Cheesy Potato Casserole

## Ingredients

1 pound frozen hash brown potatoes  
2 (10.75 ounce) cans condensed cream of mushroom soup  
1 small onion, chopped  
1 pint sour cream  
2 1/2 cups shredded Cheddar cheese  
salt and pepper to taste  
4 1/2 cups crispy rice cereal squares  
2/3 cup butter

## Directions

Place hash browns in the bottom of a 9x13 inch baking dish. In a medium bowl, stir together soup, onion, sour cream, cheese, salt and pepper until well combined. Pour over hash browns. Crush the cereal and mix with the butter. Sprinkle mixture over soup layer. Cover and let rest in refrigerator 24 hours.

Preheat oven to 325 degrees F (165 degrees C).

Bake in preheated oven 45 minutes, until golden, hot and bubbly.

# Sweet Potato Cookies II

## Ingredients

2 1/2 cups all-purpose flour  
1 1/2 teaspoons baking powder  
1/2 teaspoon baking soda  
1/4 teaspoon salt  
1/2 cup butter  
1/4 cup white sugar  
1 1/2 teaspoons grated lemon  
zest  
1/4 teaspoon ground nutmeg  
1/4 cup honey  
1 egg  
1 cup grated raw sweet potato

## Directions

Preheat the oven to 350 degrees F (175 degrees C). Sift the flour, baking powder, baking soda and salt into a bowl, and set aside.

In a large bowl, cream together the butter and sugar until smooth. Stir in the lemon zest, honey, nutmeg and egg until well blended, then mix in the sweet potato. Stir in the flour using a large spoon until just blended in. Form tablespoons of dough into balls, and place onto ungreased baking sheets about 2 inches apart.

Bake for 7 minutes in the preheated oven, or until the edges are starting to brown lightly. Let the cookies cool on the baking sheet for about 5 minutes before removing to wire racks to cool completely.

# Spruced Up Mashed Potatoes

## Ingredients

5 pounds potatoes, peeled and quartered  
3 cups cauliflower florets  
4 cloves garlic  
1 large carrots, chopped  
1/2 cup skim milk  
3 tablespoons butter  
1/2 teaspoon salt  
1/4 teaspoon ground black pepper  
1 tablespoon chopped fresh parsley, for garnish

## Directions

Bring a large pot of salted water to a boil. Add potatoes, cauliflower, garlic and carrots. Cook until potatoes are tender but still firm, about 15 minutes. Drain.

Add the milk, butter, salt and pepper. Beat until smooth. Sprinkle with parsley and serve.

# Potato Dumplings

## Ingredients

6 cups baked potatoes -- peeled,  
cooled and riced  
6 eggs  
1 teaspoon salt  
2 cups all-purpose flour  
3 slices square sandwich bread  
2 tablespoons butter

## Directions

The day before, boil potatoes with the skins on until tender. Cook enough to make at least 6 cups cold riced potatoes. Peel the potatoes, and rice them. Refrigerate them until needed.

Brown 2 to 3 pieces of bread in butter or margarine for croutons. Cut into small pieces, and let cool.

Combine riced potatoes, 5 or 6 beaten eggs, salt, and flour. Add croutons, and mix together. The mixture should stick together. Too much flour will make them heavy.

Form into balls about the size of tennis balls. Drop into boiling water in a large pot. Cover and cook for 10 minutes. Serve immediately.

# Smoked Sausage-Potato Hash

## Ingredients

1 (1 pound) package smoked sausage, sliced  
1 medium onion, chopped  
1 green bell pepper, seeded and chopped  
1 (16 ounce) package frozen Southern-style hash brown potatoes  
1/2 teaspoon salt  
1/2 teaspoon ground black pepper

## Directions

Heat a large skillet over medium heat. Add the sausage and cook until browned, about 5 minutes. Remove from the skillet, reserving the drippings. Add the onion and green pepper to the drippings in the skillet. Cook and stir over medium heat until tender but still crisp. Stir in the hash browns and cook for about 5 minutes, until browned. Return sausage to the skillet, season with salt and pepper. Heat through and serve.

# Home-Style Mashed Potatoes

## Ingredients

3 pounds red potatoes, quartered  
2 teaspoons salt, divided  
1/4 cup milk  
5 tablespoons butter or margarine  
1/4 teaspoon white pepper

## Directions

Place potatoes in a large saucepan or Dutch oven; cover with water. Add 1 teaspoon salt. Cover and bring to a boil. Reduce heat; cook for 20-30 minutes or until very tender.

Drain potatoes well and place in a large mixing bowl. Add 1/4 cup milk, butter, pepper and remaining salt. Beat on low speed until potatoes are light and fluffy, adding remaining milk if needed.

# Mom's Paprika Chicken with Potatoes

## Ingredients

1/4 cup butter  
4 bone-in chicken breast halves  
5 potatoes, peeled and cut in half  
4 large carrots, peeled and cut into large chunks  
1/2 teaspoon paprika  
1/4 teaspoon garlic powder  
salt and pepper to taste

## Directions

Melt the butter in a large skillet with a lid over medium heat, and sear the chicken breasts, skin side down, for 5 minutes, until the chicken starts to brown.

Turn the chicken breasts over, add the potatoes and carrots, and sprinkle with paprika, garlic powder, salt, and pepper. Cover and cook over medium heat for 35 to 45 minutes, stirring occasionally, until the potatoes are tender, the chicken is no longer pink inside, and the chicken and vegetables have brown, crisp spots on the bottom.

# Potato Soup VIII

## Ingredients

3 potatoes, peeled and cubed  
1 cup water  
1 cup chopped onion  
1/2 cup chopped celery  
1/2 cup chopped carrots  
1 cube chicken bouillon  
1/4 cup nonfat dry milk powder  
2 tablespoons all-purpose flour  
2 cups skim milk

## Directions

In a large saucepan over high heat, add the potatoes, water, onions, celery, carrots and bouillon. Bring to a boil and reduce heat to low. Cover and simmer for 20 minutes, or until potatoes are tender. Mash slightly.

In a small bowl, mix together the milk powder and the flour. Gradually add the milk, stirring until smooth. Add the milk/flour mixture to the potato mixture, stirring constantly. Cook and stir until soup is thick and bubbly.



# Savory Sweet Potato Salad

## Ingredients

3 pounds sweet potato, cooked,  
peeled and cubed  
1 cup chopped sweet red pepper  
1/2 cup chopped onion  
1 1/4 cups mayonnaise  
1 teaspoon salt  
1/4 teaspoon pepper  
1/8 teaspoon hot pepper sauce

## Directions

In a large bowl, combine potatoes, red pepper and onion. In a small bowl, blend mayonnaise, salt, pepper and hot pepper sauce. Pour over potato mixture and toss to coat. Cover and refrigerate for at least 1 hour.

# Shredded Potato Salmon Cakes

## Ingredients

3 medium potatoes, peeled and shredded  
2 eggs  
salt and pepper to taste  
1 teaspoon Italian seasoning  
1/2 pound cooked flaked salmon  
3 green onions, chopped  
2 tablespoons capers, drained  
1 red bell pepper, seeded and chopped  
3/4 cup chopped canned banana peppers  
3/4 cup sliced fresh mushrooms  
3/4 cup dry bread crumbs  
1 cup oil for frying, or as needed

## Directions

Squeeze as much liquid from the potatoes as you can, and place in a large bowl. Beat the eggs with salt, pepper, and Italian seasoning, and mix with the potatoes. Mix in salmon, green onions, capers, red bell pepper, banana peppers, mushrooms and bread crumbs. Form into about 12 patties about 3/4 inch thick.

Heat 1/4 inch of oil in a large heavy skillet over medium-high heat. Fry the patties for about 3 minutes per side, or until golden brown. Drain on paper towels quickly before serving. Try to fry all the patties at one time, otherwise the mixture becomes stiff.

# Potato Salad with Smoked Sausage

## Ingredients

2 1/2 pounds new potatoes,  
quartered  
1 (16 ounce) package Hillshire  
Farm® Smoked Sausage (any  
variety), sliced  
1 medium green bell pepper,  
chopped  
4 green onions, sliced  
1/2 cup cherry tomatoes,  
quartered

### Dressing:

1/4 cup vegetable oil  
3 tablespoons white wine vinegar  
2 tablespoons whole-grain Dijon  
mustard  
1 teaspoon salt  
1/4 teaspoon ground black  
pepper

## Directions

Cook potatoes in boiling water for 10 to 12 minutes or until tender; drain.

Heat a large skillet over medium heat for 3 minutes. Add sausage and cook, stirring frequently for 3 to 4 minutes or until sausage is lightly browned.

Combine dressing ingredients in large bowl; whisk and set aside. Serve immediately or refrigerate.

# Potato Salad II

## Ingredients

3 potatoes, peeled and quartered  
2 teaspoons salt  
4 tablespoons creamy salad  
dressing (e.g. Miracle Whip)  
salt and pepper to taste

## Directions

Place potatoes in a medium saucepan with enough water to cover. Add 2 teaspoons salt. Bring to a boil; cook until tender, about 15 minutes. Drain, and allow to cool until easily handled but still warm.

Cut potatoes into bite size pieces, and transfer to a medium mixing bowl. Add salad dressing, and gently stir until well coated. Season with salt and pepper to taste. Serve warm.

# Tex Mex Potato Soup

## Ingredients

2 potatoes, peeled and cubed  
1 onion, chopped  
1 green bell pepper, chopped  
1 red bell pepper, chopped  
2 tablespoons margarine  
4 ounces chopped ham  
1 tablespoon chopped green chile peppers  
1/4 teaspoon ground white pepper  
1/8 teaspoon cayenne pepper  
14 (14.5 ounce) cans chicken broth  
1 egg yolk, beaten  
1/4 cup heavy whipping cream  
1/2 cup shredded Cheddar cheese

## Directions

Cook potatoes in boiling water until tender, about 15 minutes. Drain and reserve.

In a skillet, saute onion, green and red pepper in butter for 10 minutes, or until softened. Stir in the ham, green chilies, white pepper and cayenne. Cook for 1 minute longer. Reserve.

In a blender, combine the potatoes and chicken broth and blend until smooth. Add to the sauteed vegetable mixture.

Heat soup just to boiling. Beat the egg yolk with the heavy cream in a small bowl. Stir in 1/2 cup hot soup, stir yolk mixture back into sauce pan. Gently heat soup, but do not boil. Garnish with shredded cheddar cheese.

# Bengali Chicken Curry with Potatoes

## Ingredients

2 tablespoons olive oil  
2 large onions, diced  
1 tablespoon ginger-garlic paste  
2 large tomatoes, diced  
1 teaspoon cayenne pepper, or more to taste  
1 teaspoon curry powder  
1 teaspoon garam masala  
1 teaspoon ground turmeric  
1 teaspoon ground cumin  
4 skinless, boneless chicken breast halves - cut into bite-size pieces  
2 large red-skinned potatoes, chopped  
1/2 cup fresh cilantro

## Directions

Heat the olive oil in a large skillet over medium-high heat. Cook and stir the onions in the hot oil until translucent, about 5 minutes. Add the ginger-garlic paste and continue cooking another 5 minutes. Reduce heat to medium; stir the tomatoes into the mixture and cook until the tomatoes are pulpy, 5 to 10 minutes. Season with the cayenne pepper, curry powder, garam masala, turmeric, and cumin; cook and stir another 5 minutes.

Add the chicken and potatoes to the mixture in the skillet; simmer, stirring occasionally, until the potatoes are tender and the chicken is no longer pink in the center, about 20 minutes. Sprinkle the cilantro over the mixture and continue simmering another 10 minutes. Serve hot.

# Sweet Potato Pie with Marshmallow Meringue

## Ingredients

### Graham Cracker Crust:

1 1/2 cups crushed graham crackers  
1/3 cup white sugar  
5 tablespoons butter, melted  
1/8 teaspoon salt

### Sweet Potato Pie Filling:

1 1/2 cups canned sweet potatoes, drained and mashed  
1 cup packed brown sugar  
1 cup whipping cream  
3 large eggs  
1 teaspoon vanilla extract  
3/4 teaspoon ground cinnamon  
1/4 teaspoon ground mace  
1/4 teaspoon salt

### Meringue Topping:

2 cups miniature marshmallows  
1 tablespoon milk  
2 egg whites  
1/4 cup white sugar  
1/2 teaspoon vanilla extract  
1/4 teaspoon salt

## Directions

Preheat oven to 325 degrees F (165 degrees C).

Mix the graham cracker crumbs together with 1/3 cup white sugar, butter, and 1/8 teaspoon salt in a mixing bowl. Spread evenly over the bottom and sides of a 9 inch pie pan.

Bake the graham cracker crust in preheated oven until lightly browned, about 5 minutes. Remove from oven, and cool on a rack.

Preheat oven to 400 degrees F (200 degrees C).

To make the sweet potato filling, place the mashed sweet potatoes in a mixing bowl. Whisk in the brown sugar, whipping cream, eggs, vanilla, cinnamon, mace, and salt until smooth and evenly blended. Pour the sweet potato mixture into the baked graham cracker crust.

Bake the pie in preheated oven until the center is set, about 45 minutes. Remove from oven and cool on a rack.

To make the marshmallow meringue, place the marshmallows and milk in a pan; cook over low heat, folding mixture gently until marshmallows are half melted. Remove pan from the heat. Continue folding until marshmallows melt completely, and the mixture becomes smooth and fluffy.

Place the egg whites in a separate mixing bowl, and beat until soft peaks form. Gradually add 1/4 cup white sugar, and continue beating until stiff peaks form. Beat in vanilla and salt. Gently fold the egg whites into the marshmallow mixture, and spread over the top of the pie.

Return the pie to the oven and cook until the meringue is toasted, 5 to 10 minutes.

# Cinnamon Apple Sweet Potatoes

## Ingredients

6 sweet potatoes  
6 large apples - peeled, cored and sliced  
1 1/4 cups white sugar  
1/4 cup cornstarch  
1 1/4 teaspoons salt  
2 tablespoons ground cinnamon  
2 teaspoons ground nutmeg  
2 1/2 cups water  
1 tablespoon butter

## Directions

Preheat an oven to 350 degrees F (175 degrees C).

Place the sweet potatoes into a large pot and cover with salted water. Bring to a boil over high heat; reduce heat to medium-low, cover, and simmer until just tender, 15 to 20 minutes. Drain and allow to steam dry for a minute or two. Peel and cut into 1/2-inch slices; layer the sweet potatoes and apples into a 9x13-inch baking dish.

Meanwhile, stir together the sugar, cornstarch, salt, cinnamon, and nutmeg in a saucepan. Stir in the water and butter and bring to a simmer over medium heat. Cook and stir until thickened and no longer cloudy, 5 to 10 minutes. Pour over the sweet potatoes.

Bake in the preheated oven until the apples are very tender and the sweet potatoes are golden on top, about 1 hour.



# Red Bliss Potato Salad with Gorgonzola and

## Ingredients

1/2 cup walnuts  
12 small red new potatoes, halved  
1 large Granny Smith apple -  
halved, cored and thinly sliced  
1 small red onion, halved and  
thinly sliced  
1/2 cup crumbled Gorgonzola  
cheese  
1/4 cup extra-virgin olive oil  
1/4 cup champagne vinegar, or as  
needed  
1 tablespoon chopped fresh basil  
salt to taste  
white pepper to taste

## Directions

Preheat an oven to 275 degrees F (135 degrees C). Spread the walnuts onto a baking sheet, and toast until the nuts start to turn golden brown and become fragrant, about 30 minutes. Watch the nuts carefully as they bake, they burn quickly. Once toasted, set the nuts aside to cool to room temperature.

Place the potatoes into a large pot, and cover with salted water. Bring to a boil over high heat; reduce heat to medium-low, cover, and simmer until tender, about 15 minutes. Rinse under cold water, and place in large bowl. Refrigerate until cold.

Combine apples, onion, cheese, and walnuts with cooled potatoes. Whisk together the olive oil, vinegar, basil, salt, and pepper in a small bowl. Pour the dressing over the salad, and toss to coat. Serve chilled.

# Pork Chop and Potato Casserole

## Ingredients

4 pork chops  
4 large baking potatoes, peeled  
and sliced  
1 (10.75 ounce) can condensed  
cream of mushroom soup

## Directions

In a large skillet, brown pork chops with a little oil over medium-high heat. An electric skillet can also be used.

Add potatoes and condensed soup. Do not dilute soup. Cover and cook for 45 minutes, or until potatoes and chops are fully cooked.

# Cheddar Potato and Gravy Bake

## Ingredients

Vegetable cooking spray  
4 medium potatoes, halved and  
thinly sliced  
1/2 cup chopped onion  
1 (10.5 ounce) can Campbell's®  
Chicken Gravy  
Paprika  
1 cup shredded Cheddar cheese

## Directions

Spray 2-quart shallow baking dish with vegetable cooking spray.

Layer half of potatoes in prepared dish. Top with onion and remaining potatoes. Pour gravy over all. Sprinkle with paprika. Cover.

Bake at 350 degrees F for 1 hour. Uncover. Sprinkle with cheese. Bake 15 minutes or until potatoes are done.

# Sweet Potato Souffle II

## Ingredients

3 cups mashed sweet potatoes  
2 eggs, beaten  
1/2 teaspoon salt  
1 cup white sugar  
1 teaspoon vanilla extract  
1/2 cup milk  
2/3 cup margarine, melted  
1 cup packed dark brown sugar  
1/3 cup all-purpose flour  
1 cup chopped pecans  
1 cup shredded coconut  
1/3 cup margarine

## Directions

Preheat oven to 325 degrees F (165 degrees C).

In a mixing bowl, combine mashed sweet potatoes, eggs, salt, sugar, vanilla, milk and margarine. Blend until smooth and pour into 9x13 inch baking dish.

Prepare the topping by mixing together the brown sugar, flour, pecans, coconut and melted margarine. Sprinkle mixture over potatoes. Bake for 30 minutes.

# Orzo and Potato Parmesan

## Ingredients

2 tablespoons butter  
1 cup uncooked orzo pasta  
2 teaspoons minced garlic  
2 potatoes, peeled and diced  
1 carrot, sliced  
1 onion, chopped  
1 teaspoon dried Italian seasoning  
salt and pepper to taste  
3 cups water  
1 cube vegetable bouillon  
1 cup freshly grated Parmesan  
cheese

## Directions

Melt butter in a medium saucepan over medium heat. Stir in orzo and garlic, and saute until lightly browned. Place potatoes, carrot, and onion in the saucepan. Continue to cook and stir until tender. Season with dried Italian seasoning, salt, and pepper.

Mix water into the saucepan. Stir in vegetable bouillon until dissolved. Cover, reduce heat, and simmer 12 minutes, or until orzo is tender and most of the liquid has been absorbed. Top with Parmesan cheese to serve.

# Taco-Topped Potato

## Ingredients

1 large baking potato  
1/4 pound ground beef  
1 tablespoon chopped onion  
1/4 cup salsa  
1/4 teaspoon Worcestershire  
sauce  
2 tablespoons shredded Cheddar  
cheese  
Sour cream

## Directions

Scrub and pierce potato; place on a microwave-safe plate. Microwave, uncovered, on high for 4-5 minutes or until tender, turning once. Let stand while preparing topping.

Crumble meat into a shallow microwave-safe bowl; add onion. Cover and microwave on high for 2 to 2-1/2 minutes or until meat is no longer pink, stirring once; drain. Stir in salsa and Worcestershire sauce. Cut potato in half lengthwise; fluff pulp with fork. Top each half with meat mixture, cheese and sour cream.

# Easy Barbeque Chicken and Red Potatoes

## Ingredients

4 skinless, boneless chicken breast halves  
1 Vidalia onion, sliced  
1 pound sliced fresh mushrooms  
8 red potatoes, sliced 1/2 inch thick  
1 (18 ounce) bottle barbeque sauce

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Place chicken breasts, onion, mushrooms and potatoes in a lightly greased 9x13 inch baking dish and cover all with sauce.

Cover dish and bake for 1 hour.

# Quick Creamy Potato Soup

## Ingredients

8 slices bacon  
1 cup chopped onion  
4 cups cubed potatoes  
2 (10.75 ounce) cans condensed  
cream of chicken soup  
2 1/2 cups milk  
salt to taste  
ground black pepper to taste  
1 teaspoon dried dill weed

## Directions

In a large saucepan, cook bacon until crisp. Remove bacon, and set aside. Drain all but 3 tablespoons bacon fat from the pan.

Brown onions in bacon fat over medium heat.

Add potatoes, and enough water to cover. Cover and cook until potatoes are tender, 15 to 20 minutes.

Stir together soup and milk until smooth; add to potato mixture. Heat, but do not boil. Add salt and pepper to taste, and stir in dill weed. Crumble bacon; stir in just before serving soup, or sprinkle on top to garnish.



# Sara's Special Red Potato Salad

## Ingredients

4 cups peeled and diced red potatoes  
3/4 cup vanilla yogurt  
1/4 cup chopped green onions  
1/2 lemon, juiced  
1/2 cup chopped celery  
1/2 cup shredded carrots  
1/4 cup fresh bean sprouts  
1/8 cup minced red onion  
salt and pepper to taste  
1 dash garlic salt

## Directions

Bring a large pot of lightly salted water to a boil. Add potatoes and cook for 15 minutes or until tender but firm. Drain the potatoes and transfer to a large bowl.

In a large mixing bowl, toss together the vanilla yogurt, green onions, lemon, celery, carrots, bean sprouts, red onion, salt, pepper and garlic salt. Pour the mixture over the potatoes. Mix gently, thoroughly coating but not mashing the potatoes. Refrigerate until serving.

# Mayo-Free Potato Salad

## Ingredients

9 large red potatoes  
2 dill pickles, chopped  
2 green onions, chopped  
2 stalks celery, chopped  
3 tablespoons chopped fresh cilantro  
2 tablespoons dill pickle juice  
2 teaspoons dried dill weed  
1 teaspoon paprika  
1/4 teaspoon kosher salt, or to taste  
1/4 teaspoon ground black pepper  
  
1/2 cup olive oil  
1/4 cup red wine vinegar  
1 tablespoon Dijon mustard  
1/4 teaspoon paprika, for garnish (optional)

## Directions

Place the potatoes into a large pot and cover with water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain and allow to steam dry for a minute or two. Chill the potatoes in cold water, and chop into cubes when cool enough to handle.

Transfer the potatoes into a large salad bowl, and toss lightly with dill pickles, green onions, celery, cilantro, dill pickle juice, dried dill, 1 teaspoon paprika, salt, and pepper. In a bowl, whisk together the olive oil, red wine vinegar, and Dijon mustard, and pour the dressing over the potato mixture. Toss again to coat all ingredients with dressing. Sprinkle with 1/4 teaspoon paprika.

# Shortcut Potato Onion Perogies

## Ingredients

3 cups all-purpose flour  
1 teaspoon salt  
2 tablespoons butter  
2/3 cup water  
  
1 tablespoon extra virgin olive oil  
1 small yellow onion, diced  
1 (7.6 ounce) package instant  
mashed potato flakes

## Directions

In a medium bowl, stir together the flour and salt. Cut in the butter using a fork until pieces are very small. Stir in the water and mix until well blended. If the dough is too sticky, stir in a little more flour until you can knead it on a floured surface. Knead the dough for 2 to 3 minutes. Cover, and let rest for 10 or 15 minutes.

On a lightly floured surface, roll the dough out to 1/4 inch thickness. Cut into circles using a cookie cutter or large glass. Set aside while you prepare the filling.

To make the filling, prepare the mashed potato flakes according to package directions. Set aside. Heat the olive oil in a skillet over medium heat. Add the onions; cook and stir until soft and transparent. Remove from the heat, and mix in the mashed potatoes.

Place one tablespoon of the pierogi filling onto each circle of dough. Fold circles over and pinch the edges to seal tightly so that no filling will escape while they boil. They can be frozen at this time if you like.

Bring a large pot of water to a boil. Carefully drop several perogies into the water. They are done when they float to the top. Continue the process with remaining perogies. You can also fry the perogies in some butter with onion before serving if you like.

# Sweet Potato and Carrot Pie

## Ingredients

1 (15 ounce) can sweet potatoes, drained  
1 (15 ounce) can carrots, drained  
1/4 cup packed brown sugar  
1/4 cup milk  
2 eggs  
1 teaspoon pumpkin pie spice  
1 prepared graham cracker crust

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Place the potatoes, carrots, sugar, milk, eggs, and pumpkin pie spice together in a blender; blend until smooth. Pour mixture into the pie crust.

Bake in preheated oven until a toothpick inserted in center comes out clean, about 30 minutes.

# Mom's Mustard Style Potato Salad

## Ingredients

6 large potatoes - peeled and cubed  
3 eggs  
1 onion, finely chopped  
3 stalks celery, diced  
3 teaspoons sweet pickle relish  
1 (4 ounce) jar pimentos  
2 teaspoons prepared mustard  
3 tablespoons creamy salad dressing  
1 teaspoon paprika

## Directions

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain, place in a large mixing bowl and beat until smooth.

Place eggs in a saucepan and cover with cold water. Bring water to a boil; cover, remove from heat, and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool, peel and chop.

In a mixing bowl, combine the potatoes, eggs, onion, celery, relish and pimentos.

Blend together the mustard and salad dressing, add to salad and mix well. Sprinkle with paprika and refrigerate until chilled.

# Garlic Mashed Potatoes

## Ingredients

2 1/2 pounds potatoes, peeled,  
quartered  
4 cloves garlic, minced  
1 (8 ounce) tub PHILADELPHIA  
Cream Cheese Spread  
1 tablespoon butter or margarine  
1 teaspoon salt

## Directions

Cook potatoes and garlic in boiling water in large covered saucepan  
20 min. or until potatoes are tender; drain.

Mash potatoes until smooth.

Stir in remaining ingredients until well blended.

# Starkey's Mashed Potato Pizza

## Ingredients

4 slices bacon  
1 (14 ounce) package fresh or thawed frozen pizza dough  
1 cup prepared mashed potatoes  
1 cup shredded Cheddar cheese  
1/4 cup sour cream, for topping

## Directions

Preheat the oven to 350 degrees F (175 degrees C). Cook bacon in a large deep skillet over medium heat until crisp. Drain, crumble and set aside.

Spread the pizza dough out on a lightly greased baking sheet. Spread mashed potatoes over the dough, leaving a small crust around the outside if you want. Sprinkle the cheese and bacon evenly over the potatoes.

Bake the pizza in the preheated oven until the cheese is melted and bubbly, about 20 minutes. Let cool for 2 minutes, then slice into wedges and top each one with a small dollop of sour cream.

# Potato Gratin With Chicken Broth, Garlic and

## Ingredients

6 garlic cloves, peeled  
1/2 cup extra-virgin olive oil  
1 1/2 teaspoons dried thyme leaves  
4 pounds starchy potatoes, such as russets, peeled  
Salt and freshly ground black pepper  
3 cups canned or cartonated chicken broth

## Directions

Adjust oven rack to lowest position. Heat oven to 350 degrees.

With motor running, drop garlic through the feeder tube of a food processor to mince. Scrape down sides of bowl. With motor running, add oil through feeder tube; continue to process. Transfer to a small bowl, stir in thyme and set aside. Switch to the slicing blade and slice the potatoes (or thinly slice them with a knife).

Brush a little of the garlic oil over the bottom of a 9-by-13-inch (or similar size) baking dish. Make 4 layers in this order: potatoes, a generous brushing of the oil, a sprinkling of salt and pepper. Slowly add broth at one corner to avoid washing off garlic and herbs.

Bake until most of the broth has been absorbed, about 45 minutes. To brown, move pan to middle rack and broil until spotty brown, about 5 minutes.

Let rest so potatoes continue to absorb liquid, about 10 minutes. May be made ahead, held at room temperature while roast cooks, then reheated.



# Corny Potato Chowder

## Ingredients

4 bacon strips, diced  
1/2 cup chopped onion  
1 (15 ounce) can white potatoes,  
drained and diced  
2 cups milk  
1 (14.75 ounce) can cream-style  
corn  
1/2 teaspoon garlic salt  
1/8 teaspoon pepper

## Directions

In a saucepan, cook the bacon and onion until bacon is almost crisp; drain. Add potatoes; saute for 2-3 minutes. Stir in the milk, corn, garlic salt and pepper. Simmer, uncovered, until heated through.

# Spinach-Infused Mashed Potatoes

## Ingredients

4 potatoes, peeled and cubed  
1 tablespoon extra-virgin olive oil  
1/2 cup diced red bell pepper  
1/2 cup diced yellow bell pepper  
1/4 cup all-purpose flour  
2 cups chicken broth  
ground black pepper to taste  
  
3 ounces baby spinach leaves  
1/2 cup grated Parmesan cheese  
2 tablespoons bacon bits  
1 tablespoon minced garlic  
2 tablespoons butter  
1/2 cup cream  
salt and pepper to taste

## Directions

Place the potatoes into a large pot and cover with salted water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain and allow to steam dry for a minute or two.

Meanwhile, heat the olive oil in a saucepan over medium heat. Stir in the red and yellow bell pepper, and cook until the peppers begin to soften, about 3 minutes. Stir in the flour, and cook for 3 minutes more. Pour in the chicken broth, and bring to a boil over medium-high heat. Reduce heat to medium-low and simmer gently for 15 minutes. Season to taste with black pepper.

Once the potatoes have finished draining, return them to the pot along with the baby spinach, Parmesan cheese, bacon bits, and garlic; mash until smooth. Fold in the butter and cream until incorporated and season to taste with salt and pepper. Serve the mashed potatoes alongside the bell pepper gravy.

# Tuna Scalloped Potatoes

## Ingredients

6 cups baking potatoes, peeled and sliced  
1/4 cup yellow mustard  
1/2 cup all-purpose flour  
3 1/2 cups milk  
1 teaspoon salt  
1/2 cup condensed cream of mushroom soup  
2 (6 ounce) cans tuna, drained  
1 1/2 cups thinly sliced onions

## Directions

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 10 minutes; Drain. Preheat oven to 300 degrees F (150 degrees C).

In a saucepan, combine yellow mustard, flour, milk, salt and 1/2 cup of soup. Mix thoroughly and heat until thickened.

Starting with the potatoes, arrange the potatoes, tuna and onions, in alternating layers in a 9x13 inch baking dish. Pour the mustard sauce all over the top.

Bake in a preheated oven for 1 hour or until hot and bubbly.

# Foil Potatoes

## Ingredients

4 medium baking potatoes,  
scrubbed  
4 tablespoons butter  
4 teaspoons garlic powder  
2 teaspoons salt

## Directions

Preheat the oven to 400 degrees F (200 degrees C).

Lay out 4 squares of aluminum foil on the counter. Cut each potato in half lengthwise, and place onto a square of aluminum foil. Place 1/2 tablespoon of butter onto the cut side of each half, then season with garlic powder and salt. Close the potato halves together, and wrap tightly in the aluminum foil.

Bake potatoes directly on the oven rack for 40 minutes, or until tender.

# Corned Beef Potato Pancakes

## Ingredients

3 medium potatoes, shredded  
2 green onions, chopped  
1/2 (12 ounce) can corned beef,  
broken into very small chunks  
1 egg  
salt and pepper to taste  
1/4 cup vegetable oil

## Directions

In a large bowl, mix the potatoes, green onions, corned beef, and egg. Season with salt and pepper. Form the mixture into golf ball sized balls.

Heat the oil in a skillet over medium heat. Place the potato balls a few at a time into the skillet, flatten with a spatula, and fry 7 minutes on each side, until crisp and golden brown. Drain on paper towels.

# Easy Cheese and Ham Scalloped Potatoes

## Ingredients

5 Yukon Gold potatoes, peeled and thinly sliced  
1 small onion, chopped  
1 clove garlic, minced  
1 cup shredded sharp Cheddar cheese  
1 1/2 cups cubed fully cooked ham  
1 quart heavy cream

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Place the potatoes, onion, garlic, Cheddar cheese, and ham in a 9x13 inch baking dish. Gently stir until well combined. Pour the cream over the potato mixture.

Bake in the preheated oven until the potatoes are tender, about 1 hour.

# SwansonB® Ultra Creamy Mashed Potatoes

## Ingredients

3 1/2 cups SwansonB® Chicken Broth (Regular, Natural GoodnessB, or Certified Organic)  
5 large potatoes, cut into 1-inch pieces  
1/2 cup light cream  
2 tablespoons butter  
Generous dash ground black pepper

## Directions

Heat the broth and potatoes in a 3-quart saucepan over medium-high heat to a boil.

Reduce the heat to medium. Cover and cook for 10 minutes or until the potatoes are tender. Drain, reserving the broth.

Mash the potatoes with 1/4 cup broth, cream, butter and black pepper. Add additional broth, if needed, until desired consistency.

# German Potato Casserole

## Ingredients

5 pounds red potatoes, peeled and cut into 1/2 inch chunks  
1 pound sliced bacon, diced  
8 hard-cooked eggs, chopped  
1 large onion, chopped  
1/2 teaspoon salt  
1/2 teaspoon pepper  
1 1/2 cups mayonnaise\*  
3 tablespoons cider vinegar  
2 tablespoons Worcestershire sauce  
1 pound process cheese (eg. Velveeta), cubed

## Directions

Place potatoes in a Dutch oven and cover with water. Bring to a boil. reduce heat; cover and cook for 15-20 minutes or until tender. Drain. In a skillet, cook bacon over medium heat until crisp. Using a slotted spoon, remove to paper towels; drain, reserving 1 tablespoon drippings.

In a large bowl, gently toss the potatoes, bacon, eggs, onion, salt and pepper. Combine the mayonnaise, vinegar, Worcestershire sauce and reserved bacon drippings; add to potato mixture and toss to coat.

Divide half of the mixture between one greased 13-in. x 9-in. x 2-in. baking dish and one 9-in. square baking dish. Top with half of the cheese cubes. Repeat layers. Bake, uncovered, at 350 degrees F for 40-45 minutes or until golden brown and bubbly.



# Cheesy Chicken and Potato Casserole

## Ingredients

3 teaspoons vegetable oil  
3 skinless, boneless chicken breasts  
1 (5.5 ounce) package scalloped potato mix  
4 potatoes, thinly sliced  
2 cups shredded Cheddar cheese

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Heat oil in a medium skillet over medium high heat. Add chicken breasts and saute until tender. Meanwhile, prepare potatoes according to package directions, adding 1 cup (instead of 2/3 cup) of milk and sliced potatoes. When chicken is tender, remove from heat, let cool and shred. Add shredded chicken to potato mixture.

Fold chicken/potato mixture into a 9x13 inch baking dish. Cover and bake in the preheated oven for 25 to 35 minutes. Add cheese and bake for another 10 minutes.

# Baked Potato Casserole

## Ingredients

5 pounds red potatoes, cooked and cubed  
1 pound sliced bacon, cooked and crumbled  
4 cups cubed Cheddar cheese  
4 cups shredded sharp Cheddar cheese  
1 large onion, finely chopped  
1 cup mayonnaise\*  
1 cup sour cream  
1 tablespoon minced chives  
1 teaspoon salt  
1/2 teaspoon pepper

## Directions

In a large bowl, combine potatoes and bacon. In another bowl, combine the remaining ingredients; add to potato mixture and toss gently to coat. Transfer to a greased 4-1/2-qt. baking dish. Bake, uncovered, at 325 degrees F for 50-60 minutes or until bubbly and lightly browned.

# Cheese-Stuffed Potatoes

## Ingredients

2 medium baking potatoes  
1 small onion, finely chopped  
2 tablespoons water  
1/2 cup cottage cheese  
1/4 cup buttermilk  
3 tablespoons grated Parmesan cheese  
salt and pepper to taste  
2 tablespoons thinly sliced green onions

## Directions

Bake potatoes at 400 degrees F for 1 hour or until tender. Cut a thin slice off the top of each potato and discard. Scoop out pulp, leaving a thin shell. In a small mixing bowl, mash pulp; set aside.

In a small skillet, cook and stir onion in water for 2-3 minutes or until tender. Add mashed potatoes, cottage cheese, buttermilk, Parmesan cheese, salt and pepper. Stir until blended and heated through. Spoon into potato shells. Sprinkle with green onion.

# Traditional Mashed Potatoes

## Ingredients

6 medium russet potatoes, peeled  
and cubed  
1/2 cup warm milk  
1/4 cup butter or margarine  
3/4 teaspoon salt  
Dash pepper

## Directions

Place potatoes in a saucepan and cover with water. Cover and bring to a boil; cook for 20-25 minutes or until very tender. Drain well. Add milk, butter, salt and pepper; mash until light and fluffy.

# Sweet Potato Passover Souffle

## Ingredients

5 sweet potatoes, sliced  
1/3 cup margarine, softened  
1/2 cup packed brown sugar  
3 tablespoons orange juice, or to taste  
1/2 teaspoon salt  
1 teaspoon ground cinnamon  
1/2 teaspoon ground ginger  
1/2 teaspoon ground nutmeg  
1 egg  
  
2 matzo crackers, crushed  
1/2 cup margarine, melted  
1/4 cup packed brown sugar  
1 pinch ground cinnamon

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Place the sweet potatoes into a large saucepan, cover with water, and bring to a boil. Gently boil over medium-low heat until tender, 15 to 25 minutes. Drain the sweet potatoes, peel, and mash in a large mixing bowl. Using an electric mixer, beat the sweet potatoes until fluffy, about 5 minutes. Beat in 1/3 cup of margarine, 1/2 cup brown sugar, orange juice, salt, 1 teaspoon cinnamon, ginger, nutmeg, and egg. Spread the mixture into the prepared baking dish.

Beat in 1/3 cup of margarine, 1/2 cup brown sugar, orange juice, salt, cinnamon, ginger, nutmeg, and egg. Spread the mixture into a 9x13-inch baking dish.

In a bowl, mix the crushed matzo, 1/2 cup margarine, 1/4 cup brown sugar, and 1 pinch cinnamon. Spread the topping evenly over the sweet potato mixture.

Bake in the preheated oven until the topping is golden and bubbling, about 30 minutes. If the topping needs more browning, switch the oven to broil and brown under the broiler darker, about 3 minutes.

# Tropical Sweet Potato Fries

## Ingredients

2 sweet potatoes, unpeeled  
2 tablespoons olive oil, or as needed  
salt and ground black pepper  
1 tablespoon sea salt  
1 1/2 teaspoons grated lime zest  
1/8 teaspoon chili powder  
1/8 teaspoon paprika  
1/8 teaspoon crushed red pepper flakes  
1/4 cup chopped fresh cilantro

## Directions

Place the sweet potatoes into a large pot and cover with water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain and allow to steam dry for a minute or two. Allow to cool, then slice each sweet potato into wedges. Arrange wedges on a baking sheet.

Preheat an oven to 400 degrees F (200 degrees C).

Brush the sweet potato wedges with olive oil, and lightly season with salt and pepper. Combine sea salt, lime zest, chili powder, paprika, and crushed red pepper flakes in a small bowl.

Bake in the preheated oven until golden brown on all sides, about 20 minutes. Plate and sprinkle with the seasoning mixture and cilantro immediately.

# Incredible Potato Casserole

## Ingredients

6 medium potatoes  
1/4 cup butter  
1 (10.5 ounce) can condensed cream of mushroom soup  
1 pint sour cream  
1/3 cup chopped green onion  
1 1/2 cups shredded Cheddar cheese  
1/2 cup crushed cornflakes cereal  
2 tablespoons melted butter

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 2 1/2 quart casserole dish.

Place whole potatoes in their skins into a large pot of boiling water; cook for 25 to 30 minutes. Remove potatoes, and discard water. When cool enough to handle, peel potatoes, and grate into a medium bowl.

Melt 1/4 cup butter in a large skillet over medium heat. Stir in soup; cook until soup begins to bubble. Remove from stove, and mix in sour cream, green onion, and cheese. Stir in potatoes. Pour mixture into casserole dish.

In a resealable bag, shake together the cornflake crumbs and 2 tablespoons melted butter. Sprinkle over top of casserole.

Bake in a preheated oven 45 minutes.

# Quinoa with Sweet Potato and Mushrooms

## Ingredients

1/3 cup quinoa  
1 cup water  
1 pinch salt  
1 tablespoon olive oil  
1 teaspoon minced garlic  
1 small sweet onion, chopped  
1 cup crimini mushrooms, sliced  
1 small sweet potato, peeled and diced  
1/4 teaspoon cayenne pepper  
salt and pepper to taste  
1/4 cup chopped, toasted pecans

## Directions

Stir the quinoa in a saucepan over medium heat until it begins to take on a toasty aroma, about 5 minutes. Pour in the water, and add pinch of salt. Bring to a boil, then reduce heat to medium-low, cover, and simmer until the quinoa is tender, about 20 minutes.

Meanwhile, heat the olive oil in a large skillet over medium heat. Stir in the garlic and onion, and cook until the onion has softened and turned translucent, about 5 minutes. Add the mushrooms, sweet potatoes, and cayenne pepper; season to taste with salt and pepper. Cover the skillet, reduce heat to medium-low, and cook until the sweet potato is soft, about 20 minutes, stirring occasionally. Pour a splash of water into the skillet if needed to keep the vegetables from burning. Spoon the vegetable mixture over a bed of quinoa, and sprinkle with chopped pecans to serve.



# Ranch Potato Salad

## Ingredients

3 potatoes, peeled and cubed  
1/4 cup low-fat mayonnaise  
1/2 cup fat free ranch dressing  
3/4 cup diced celery  
1/2 cup frozen green peas,  
thawed  
1 teaspoon paprika  
1/4 cup chopped green onions  
salt and pepper to taste

## Directions

Boil the potatoes for 10 to 15 minutes or until tender. Drain and set aside.

In a mixing bowl, mix together the mayonnaise, ranch salad dressing, celery, peas, paprika, scallions and salt and pepper.

Add the potatoes, toss and refrigerate 1 hour before serving.

# My Potatoes

## Ingredients

5 potatoes, peeled and sliced  
1/2 tablespoon seasoning salt  
1/4 tablespoon dried parsley  
4 tablespoons butter, sliced

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Place potatoes in a 9x13 inch baking dish. Sprinkle with seasoning salt and parsley. Lay butter slices on top of potatoes.

Bake in preheated oven for 20 minutes. Carefully turn potatoes and bake 20 minutes more.

# Sugar Snap Potato Salad

## Ingredients

1 1/2 pounds small red potatoes, quartered  
1/2 pound fresh sugar snap peas  
1/2 cup finely chopped red onion  
1/3 cup mayonnaise  
1/3 cup plain yogurt  
1 garlic clove, minced  
3 tablespoons Dijon mustard  
2 teaspoons dill weed  
1/2 teaspoon salt

## Directions

Cook potatoes in boiling water until tender, about 12 minutes. Rinse with cold water and drain. Place the potatoes in a large bowl; add peas and onion. In a small bowl, combine the remaining ingredients. Pour over potato mixture and gently toss to coat. Cover and refrigerate for at least 1 hour.

# Potato Chapati Bread

## Ingredients

1 cup mashed potatoes  
salt to taste  
1/2 teaspoon cayenne pepper  
1/2 teaspoon ground turmeric  
1 tablespoon fresh cilantro, finely chopped  
3 tablespoons vegetable oil  
2 cups whole wheat flour

3/4 cup vegetable oil for frying  
1 tablespoon butter, melted

## Directions

Combine the mashed potatoes, salt, cayenne, turmeric, cilantro, and 3 tablespoons vegetable oil in a bowl and mix well. Add the whole wheat flour a little at a time, kneading the mixture until it forms a stiff but pliable dough. (If the dough becomes too stiff, add a few drops of water.) Transfer the dough to an oiled bowl, turning to coat; cover with plastic and set aside for 10 minutes.

Preheat a nonstick griddle to medium heat.

Divide the dough into lemon-sized portions and roll them out on a lightly floured surface to 1/4-inch thickness. Fry the chapatis using up to 1 teaspoon of oil for each side. Cook until brown spots have started to form on the bread and the dough is cooked through. Brush with melted butter and serve hot.

# Potato Omelet

## Ingredients

1 cooked medium red potato,  
cubed  
1/2 cup chopped fresh broccoli  
2 tablespoons chopped onion  
1 small tomato, seeded and  
chopped  
1/2 teaspoon dill weed  
2 tablespoons butter or margarine,  
divided  
4 eggs  
1 tablespoon water  
salt and pepper to taste  
3/4 cup shredded Cheddar or  
Swiss cheese

## Directions

In a saucepan, saute potato, broccoli, onion, tomato and dill in 1 tablespoon butter until tender; keep warm. In a bowl, beat the eggs, water, salt and pepper.

In a skillet, melt remaining butter; add egg mixture. As the eggs set, lift edges, letting uncooked portion flow underneath. When eggs are completely set, remove skillet from the heat. Spoon vegetable mixture and cheese over half of the eggs; fold in half. Serve immediately.

# Sweet Potato Pound Cake

## Ingredients

1 cup butter, softened  
2 cups white sugar  
2 cups cooked and mashed sweet potatoes  
1 teaspoon vanilla extract  
4 eggs  
3 cups all-purpose flour  
2 teaspoons baking powder  
1 teaspoon ground cinnamon  
1/2 teaspoon baking soda  
1/2 teaspoon ground nutmeg  
1/4 teaspoon salt

1 cup sifted confectioners' sugar  
5 teaspoons orange juice  
2 tablespoons grated orange zest

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch tube pan. Sift together flour, baking powder, cinnamon, baking soda, nutmeg and salt. Set aside.

In large mixing bowl, cream butter and sugar until light and fluffy. Add mashed sweet potatoes and vanilla. Beat until well blended. Add eggs, one at a time (the batter will look curdled). Add flour mixture to potato mixture. Beat on low until combined.

Pour batter into 10 inch tube pan. Bake at 350 degrees F (175 degrees C) for about 1 hour and 20 minutes, or until a wooden toothpick inserted into cake comes out clean. Cool cake for 20 minutes in the pan, then invert onto serving plate.

To make the glaze: in a small bowl, combine confectioners sugar with 3 to 5 teaspoons orange juice to achieve drizzling consistency. Spoon over warm cake and sprinkle with orange zest if desired.

# Delicious Ham and Potato Soup

## Ingredients

3 1/2 cups peeled and diced potatoes  
1/3 cup diced celery  
1/3 cup finely chopped onion  
3/4 cup diced cooked ham  
3 1/4 cups water  
2 tablespoons chicken bouillon granules  
1/2 teaspoon salt, or to taste  
1 teaspoon ground white or black pepper, or to taste  
5 tablespoons butter  
5 tablespoons all-purpose flour  
2 cups milk

## Directions

Combine the potatoes, celery, onion, ham and water in a stockpot. Bring to a boil, then cook over medium heat until potatoes are tender, about 10 to 15 minutes. Stir in the chicken bouillon, salt and pepper.

In a separate saucepan, melt butter over medium-low heat. Whisk in flour with a fork, and cook, stirring constantly until thick, about 1 minute. Slowly stir in milk as not to allow lumps to form until all of the milk has been added. Continue stirring over medium-low heat until thick, 4 to 5 minutes.

Stir the milk mixture into the stockpot, and cook soup until heated through. Serve immediately.

# Day Before Mashed Potatoes

## Ingredients

9 potatoes, peeled and cubed  
6 ounces cream cheese  
1 cup sour cream  
2 teaspoons onion powder  
1 teaspoon salt  
1/4 teaspoon ground black pepper  
2 tablespoons butter

## Directions

Bring a large pot of salted water to a boil. Drop in potatoes, and cook until tender but still firm, about 15 minutes.

Transfer potatoes to a large bowl, and mash until smooth. Mix in the cream cheese, sour cream, onion powder, salt, pepper and butter. Cover, and refrigerate 8 hours, or overnight.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a medium baking dish.

Spread potato mixture into the prepared baking dish, and bake in the preheated oven about 30 minutes.



# Mussel and Potato Stew

## Ingredients

2 pounds Yukon Gold potatoes, peeled and cubed  
1/2 pound broccoli rabe, thick stems peeled  
1/2 cup olive oil  
4 anchovy filets, rinsed and chopped  
4 cloves garlic, minced  
2 1/2 pounds mussels, cleaned and debearded  
2 tablespoons chopped fresh parsley  
1/2 cup water  
salt to taste

## Directions

In a medium saucepan, cover the potatoes with cold water. Add salt, and bring to a boil. Cook until tender, about 15 minutes. Drain.

Bring a saucepan of salted water to a boil. Add the broccoli rabe, and cook until just tender; it should be bright green. Drain well, and cut into 2 inch lengths.

Combine the oil, anchovies, and garlic in a large, deep skillet. Cook over high heat, mashing the anchovies, for about 1 minute. Spread the mussels in the skillet, top with the potatoes, broccoli rabe, and chopped parsley. Add 1/2 cup water, and season with salt. Cover, and cook until mussels are open. Serve.

# Sweet Potato Pie VIII

## Ingredients

2 cups mashed sweet potatoes  
3 tablespoons butter, melted  
2 eggs, beaten  
3/4 cup white sugar  
3/4 cup milk  
1/2 teaspoon ground nutmeg  
1 teaspoon vanilla extract  
2 tablespoons lemon juice  
1/2 cup light whipping cream  
1 (9 inch) unbaked pie crust

## Directions

Preheat oven to 375 degrees F (190 degrees C).

Combine the potatoes and melted butter in a mixing bowl. Stir the eggs, sugar, milk, nutmeg, vanilla, lemon juice, and light whipping cream into the potato mixture. Beat until well blended and smooth; pour into the pie shell.

Bake in preheated oven for 50 to 60 minutes, until toothpick inserted in center comes out clean. Serve warm or cold.

# Zesty Pantry Potato Stew

## Ingredients

2 cups chopped carrots  
1/2 cup texturized vegetable protein (TVP)  
1/4 cup uncooked long-grain rice  
1 onion, sliced  
2 (15 ounce) cans sliced potatoes, drained  
1 cup salsa  
1/8 cup dry sherry  
1/8 cup Italian-style salad dressing  
2 cups water  
1 teaspoon cornstarch  
1/4 cup dry bread crumbs  
1/2 cup grated Parmesan cheese

## Directions

Preheat oven to 250 degrees F (120 degrees C).

In a large bowl toss together carrots, TVP, rice and onion. Transfer to a deep, round casserole dish. Press mixture down evenly. Layer potatoes on top of carrot mixture.

In a medium bowl combine salsa, sherry, salad dressing, water and cornstarch. Slowly pour over potatoes.

Bake, covered, in preheated oven for 1 hour. Remove cover and sprinkle with bread crumbs and Parmesan cheese.

Heat oven to 400 degrees F (200 degrees C) and bake, uncovered, for 1 1/2 hours. Cool slightly before serving.

# Celery Seed Potato Salad

## Ingredients

6 medium red potatoes  
4 hard-cooked eggs, diced  
2 celery ribs, finely chopped  
1 small onion, finely chopped  
1 teaspoon salt  
1 teaspoon celery seed  
6 tablespoons sugar  
1/2 teaspoon cornstarch  
1/2 teaspoon ground mustard  
1/4 cup heavy whipping cream  
1 egg, beaten  
2 tablespoons white vinegar  
1/2 cup mayonnaise  
4 1/2 teaspoons butter

## Directions

Place potatoes in a Dutch oven and cover with water. Bring to a boil. Reduce heat; cover and simmer for 20-25 minutes or until tender. drain. When cool enough to handle, peel and cube potatoes. Place in a large bowl. Add the hard-cooked eggs, celery, onion, salt and celery seed; set aside.

In a small saucepan, combine the sugar, cornstarch and mustard. Stir in cream, egg and vinegar until smooth. Cook and stir over medium heat until mixture coats the back of a metal spoon. Cook and stir 1-2 minutes longer or until thickened.

Remove from the heat; let stand for 20 minutes. Whisk in mayonnaise and butter until smooth. Cool slightly. Pour over potato mixture; mix well. Cover and refrigerate for at least 6 hours.

# Easy Au Gratin Potatoes

## Ingredients

2 pounds Yukon Gold potatoes,  
sliced thin  
1 quart buttermilk  
5 tablespoons kosher salt  
3 tablespoons freshly ground  
black pepper  
1 (16 ounce) package sharp  
Cheddar cheese, shredded

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x12 inch glass or ceramic dish with olive oil.

Layer potatoes on the bottom of the dish. Pour 1/3 of the buttermilk over the potatoes and sprinkle with 1/3 of the salt, pepper and cheese. Repeat 2 more times, ending with cheese on top.

Bake in preheated oven for 30 to 35 minutes, or until hot, bubbly and golden brown.

# Spicy Vegan Potato Curry

## Ingredients

- 4 potatoes, peeled and cubed
- 2 tablespoons vegetable oil
- 1 yellow onion, diced
- 3 cloves garlic, minced
- 2 teaspoons ground cumin
- 1 1/2 teaspoons cayenne pepper
- 4 teaspoons curry powder
- 4 teaspoons garam masala
- 1 (1 inch) piece fresh ginger root, peeled and minced
- 2 teaspoons salt
- 1 (14.5 ounce) can diced tomatoes
- 1 (15 ounce) can garbanzo beans (chickpeas), rinsed and drained
- 1 (15 ounce) can peas, drained
- 1 (14 ounce) can coconut milk

## Directions

Place potatoes into a large pot and cover with salted water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until just tender, about 15 minutes. Drain and allow to steam dry for a minute or two.

Meanwhile, heat the vegetable oil in a large skillet over medium heat. Stir in the onion and garlic; cook and stir until the onion has softened and turned translucent, about 5 minutes. Season with cumin, cayenne pepper, curry powder, garam masala, ginger, and salt; cook for 2 minutes more. Add the tomatoes, garbanzo beans, peas, and potatoes. Pour in the coconut milk, and bring to a simmer. Simmer 5 to 10 minutes before serving.

# Party Potatoes

## Ingredients

9 large potatoes  
8 ounces cream cheese  
1 cup sour cream  
2 teaspoons onion salt  
1 teaspoon salt  
1/4 teaspoon ground black pepper  
2 tablespoons butter

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 2 quart casserole dish, and set aside.

Bring a large pot of lightly salted water to a boil. Cook potatoes in boiling water until tender. Drain, and transfer to a large mixing bowl. Mash until smooth. Stir in cream cheese, sour cream, onion salt, salt, and pepper. Beat until light and fluffy. Transfer to the prepared casserole dish, and dot with pieces of butter.

Bake for 30 minutes in the preheated oven, or until heated through.

# Southern Sweet Potato Bread with Pecans

## Ingredients

1 1/2 cups all-purpose flour  
2 teaspoons baking powder  
1/4 teaspoon salt  
1 teaspoon ground nutmeg  
1/2 teaspoon ground cinnamon  
1 cup white sugar  
2 eggs, beaten  
1/2 cup vegetable oil  
2 tablespoons milk  
1 cup cooked and mashed sweet potatoes  
1 cup chopped pecans  
1/2 cup golden raisins

## Directions

Preheat oven to 325 degrees F ( 165 degrees C ). Grease an 8x4 inch loaf pan.

In a medium bowl, stir together the flour, baking powder, salt, nutmeg cinnamon, and sugar. Add the eggs, oil, and milk; mix until well blended. Finally, stir in the mashed sweet potatoes, pecans, and golden raisins. Pour the batter into the prepared pan.

Bake for 70 minutes, or until a toothpick inserted comes out clean. Allow bread to cool in the pan at least 15 minutes before removing. For best flavor, store overnight before serving.



# Ham n Swiss-Topped Potatoes

## Ingredients

3 medium baking potatoes  
2 tablespoons cornstarch  
2 cups fat-free milk  
1 tablespoon Dijon mustard  
1/2 teaspoon pepper  
1/2 cup shredded reduced fat  
Swiss cheese  
2 cups cubed fully cooked lean  
ham  
2 cups steamed cut fresh  
asparagus

## Directions

Bake potatoes at 375 degrees F for 1 hour or until tender. Meanwhile, in a saucepan, combine the cornstarch and milk until smooth. Bring to a boil over medium heat; cook and stir for 2 minutes or until thickened. Reduce heat; stir in the mustard, pepper and Swiss cheese. Cook and stir until the cheese is melted. Stir in ham and asparagus. Cook for 5 minutes or until heated through. Cut potatoes in half lengthwise; place cut side up and fluff the pulp with a fork. Spoon 2/3 cup sauce over each half.

# Broccoli, Leek, and Potato Soup

## Ingredients

4 slices bacon, diced  
2 tablespoons olive oil  
2 tablespoons butter  
3 large leeks, chopped  
1 onion, chopped  
3 stalks celery, chopped  
3 cups chicken stock  
3 Yukon Gold potatoes, cubed  
1 teaspoon herbes de Provence  
1/2 teaspoon ground coriander  
1/2 teaspoon fennel seed,  
crushed  
1/2 teaspoon salt  
1 tablespoon ground black pepper  
3 cups broccoli florets  
2 1/2 cups whole milk  
3 green onions, chopped  
(optional)

## Directions

Stir the bacon and olive oil in a large pot over medium heat until the bacon has turned golden brown and released its grease, about 7 minutes. Add the butter, leeks, onion, and celery. Cook and stir until the leeks have softened, about 7 minutes.

Pour in the chicken stock, potatoes, herbes de Provence, coriander, fennel, salt, and pepper. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until the potatoes are just beginning to turn tender, about 8 minutes. Stir in the broccoli, and simmer 5 minutes. Add the milk, and continue simmering until the vegetables are tender, about 5 minutes more.

Pour the soup into a blender, filling the pitcher no more than halfway full. Hold down the lid of the blender with a folded kitchen towel, and carefully start the blender, using a few quick pulses to get the soup moving before leaving it on to puree. Puree in batches until smooth and pour into a clean pot. Alternately, you can use a stick blender and puree the soup right in the cooking pot. Season to taste with additional salt and pepper; sprinkle with chopped green onions to serve.

# Pioneer Potato Candy

## Ingredients

1 pound semisweet chocolate,  
chopped  
1 cup mashed cooked potatoes  
1/2 teaspoon salt  
2 teaspoons vanilla extract  
2 pounds confectioners' sugar  
2/3 cup shredded coconut

## Directions

In the top of a double boiler, heat chocolate, stirring occasionally, until chocolate is melted and smooth.

In a mixing bowl, combine the potato, salt and vanilla. Sift the confectioners sugar over potato, stirring and adding about 1 cup at a time. Mixture will liquefy when first sugar is added then gradually begin to thicken.

When it becomes the consistency of stiff dough, knead it even though not all the sugar has been added.

After kneading, cover with a damp cloth and chill until a small spoonful can be rolled into a ball. Shape in small 1/2 inch balls. Dip balls in melted chocolate then roll in peanuts or coconut.

# Zadi's Potato Bread

## Ingredients

4 cups water  
1/3 cup butter  
1/3 cup white sugar  
1/4 cup dry buttermilk powder  
4 teaspoons salt  
2 (.25 ounce) packages active dry yeast  
1 cup instant mashed potato flakes  
10 cups bread flour, divided

## Directions

Bring the water, butter, sugar, buttermilk powder, and salt to a simmer in a saucepan over low heat. Remove from the heat, mix well, and let cool to between 105 and 110 degrees F (41 to 43 degrees C). Sprinkle the yeast on top of the mixture, and let stand for about 10 minutes, until the yeast begins to form a creamy foam. Stir in the instant mashed potato flakes, and mix well.

Pour the yeast mixture into the work bowl of a standing mixer with a dough paddle, and slowly incorporate 8 cups of bread flour into the liquid, adding the flour 1 cup at a time.

Turn the dough out onto a floured surface, and knead for about 8 minutes, adding the remaining flour to the dough as you knead. When the dough is smooth and elastic, form into a ball, and place into a large greased bowl. Turn the dough over in the bowl to grease the top, cover with a cloth, and let rise in a warm place for about 1 hour, until doubled.

Spray 2 9x5 inch loaf pans with cooking spray. Punch the dough down, divide into two pieces, and shape each piece into a loaf shape. Place the loaves in the baking pans, seam sides down, cover with a cloth, and let rise in a warm place until doubled, about 30 minutes.

Preheat oven to 350 degrees F (175 degrees C).

Bake bread for 30 minutes in the preheated oven, until the tops are golden brown and the loaves sound hollow when tapped. Remove from pans to a wire rack to cool.

# Three Cheese Baked Mashed Potatoes

## Ingredients

4 cups prepared instant mashed potatoes  
2 cups shredded Cheddar cheese  
4 slices American cheese  
3/4 cup grated Parmesan cheese  
1 (3 ounce) can bacon bits  
1 finely chopped onion  
salt and pepper to taste  
1 pinch garlic powder  
1/4 cup butter, melted  
1/4 cup grated Parmesan cheese  
1 cup dry bread crumbs  
1 pinch onion powder

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a 2 quart casserole, combine mashed potatoes, Cheddar cheese, American cheese, Parmesan cheese, bacon bits (reserving 1 tablespoon of the bacon bits for later use), onion, salt, pepper and garlic powder. Stir until the cheeses begin to melt.

Combine melted butter, 1/4 cup Parmesan cheese, reserved bacon bits, onion powder and bread crumbs. Crumble mixture over the potato-cheese mixture.

Bake in preheated oven for 30 minutes, or until the topping has browned.

# Candied Sweet Potatoes

## Ingredients

2 sweet potatoes  
1/4 cup butter  
1/2 cup packed brown sugar  
1/4 cup orange juice

## Directions

Boil cut-up sweet potatoes or bake at 350 degrees F (175 degrees C) whole sweet potatoes until tender.

In a frying pan, melt the butter and brown sugar together until bubbly. Add the orange juice and stir until smooth. Add the cut-up sweet potatoes and cook slowly, turning occasionally until the sweet potatoes are caramelized, about 20 minutes. If syrup is too thin, add a bit more brown sugar.

# Irish Potato Candy

## Ingredients

1/4 cup butter, softened  
1/2 (8 ounce) package cream  
cheese  
1 teaspoon vanilla extract  
4 cups confectioners' sugar  
2 1/2 cups flaked coconut  
1 tablespoon ground cinnamon

## Directions

In a medium bowl, beat the butter and cream cheese together until smooth. Add the vanilla and confectioners' sugar; beat until smooth. Using your hands if necessary, mix in the coconut. Roll into balls or potato shapes, and roll in the cinnamon. Place onto a cookie sheet and chill to set. If desired, roll potatoes in cinnamon again for darker color.

# Potato Soup X

## Ingredients

4 potatoes - peeled and cubed  
3 stalks celery, chopped  
2 teaspoons dried onion flakes  
2 quarts water  
2 cups milk  
1/2 cup unsalted butter  
1 cup potato flakes  
salt and pepper to taste

## Directions

In a large pot over high heat, combine the potatoes, celery and onion with the water and bring to a boil. Reduce heat to low and simmer for 20 minutes.

Drain the water, reserving 2 cups of water in the pot. Add the milk, butter and potato flakes. Stir all together well until thickened, about 5 minutes. Season with salt and pepper to taste.



# Curried Squash, Garbanzo Bean, and Potato Stew

## Ingredients

3 tablespoons olive oil  
1 teaspoon ground cayenne pepper  
1 medium yellow onion, chopped  
2 tablespoons yellow curry powder  
2 (14 ounce) cans vegetable broth  
3 large Yukon Gold potatoes, chopped  
2 (10 ounce) packages frozen cooked yellow squash  
1/2 head cauliflower, chopped into bite size pieces  
2 (15 ounce) cans garbanzo beans  
1 (8 ounce) container plain yogurt  
cilantro leaves, for garnish

## Directions

Heat the olive oil and cayenne pepper in a large pot over medium heat, and saute the onion until tender. Season with curry powder. Pour in the broth, and mix in the potatoes. Bring to a boil, reduce heat to low, and simmer 20 minutes, or until potatoes are very tender.

Mix the squash and cauliflower into the pot, and continue cooking 30 minutes.

Mash the garbanzo beans with a fork, and mix into the pot. Continue cooking 5 minutes, until heated through. Top with yogurt, and garnish with cilantro to serve.

# Nacho Potato Soup

## Ingredients

1 (5.5 ounce) package au gratin instant potato mix  
1 (11 ounce) can whole kernel corn, drained  
1 (10 ounce) can diced tomatoes and green chilies, undrained  
2 cups water  
2 cups milk  
2 cups cubed process American cheese  
1 dash hot pepper sauce  
Minced fresh parsley

## Directions

In a 3-qt. saucepan, combine contents of potato package, corn, tomatoes and water; mix well. Bring to a boil. Reduce heat; cover and simmer for 15-18 minutes or until potatoes are tender. Add milk, cheese and hot pepper sauce if desired; cook and stir until the cheese is melted. Garnish with parsley if desired.

# Sweet Potato Hash Brown Dessert

## Ingredients

2 large sweet potatoes, shredded  
2 eggs, lightly beaten  
1/4 cup brown sugar  
1/2 cup all-purpose flour  
1 tablespoon vanilla extract  
1 cup oil for frying  
3 tablespoons butter  
5 tablespoons confectioners' sugar

## Directions

Place the shredded sweet potatoes into a colander and rinse with cold water; allow to dry.

Whisk together the eggs, brown sugar, flour, and vanilla in a large bowl. Stir in the sweet potatoes; mix well. Form into small patties.

Heat oil in a large skillet to 375 degrees F (190 degrees C). Fry patties in batches until lightly browned, about 3 minutes per side. Spread with butter; sprinkle with powdered sugar and serve hot.

# Mary's Healthier Potatoes

## Ingredients

10 potatoes, peeled  
1 cup nonfat sour cream  
2 1/2 cups non-fat cottage cheese  
1 tablespoon minced onion  
1 teaspoon salt  
1/2 teaspoon garlic powder  
1 pinch ground black pepper  
1 pinch cayenne pepper

## Directions

Place potatoes in a large pot. Cover with water and bring to a boil. Cook until tender, then drain. When potatoes are cool enough to handle, shred them.

Preheat oven to 350 degrees F (175 degrees C). Grease an 8x8 inch baking dish.

In a medium-size mixing bowl, combine potatoes, sour cream, cottage cheese, onion, salt, pepper, and cayenne pepper. Transfer the mixture to the greased baking dish.

Bake at 350 degrees F (175 degrees C) for 20 minutes.

# Elegant Scalloped Potatoes

## Ingredients

8 large baking potatoes  
6 tablespoons butter or margarine  
6 tablespoons all-purpose flour  
1 teaspoon garlic powder  
1/2 teaspoon salt  
1/2 teaspoon pepper  
3 1/2 cups milk  
12 ounces process cheese (eg. Velveeta), cubed  
1/3 cup crumbled cooked bacon  
1 cup shredded Cheddar cheese  
1/4 cup sliced green onions

## Directions

Scrub and pierce potatoes; place on a microwave-safe plate. Microwave on high for 15-20 minutes or until tender. Cool slightly.

In a saucepan, melt the butter. Stir in flour, garlic powder, salt and pepper until smooth; gradually whisk in milk. Bring to a boil; cook and stir for 2 minutes or until thickened. Add the process cheese and bacon; stir until cheese is melted. Remove from heat; set aside.

Cut the potatoes into 1/4-in. slices. Place a third of the slices in a greased 13-in. x 9-in. x 2-in. baking dish; top with a third of the cheese sauce. Repeat layers twice. Sprinkle with cheddar cheese and onions. Bake, uncovered, at 350 degrees F for 15 minutes or until cheese is melted.

# Parsley Red Potatoes

## Ingredients

2 pounds red potatoes  
1 1/2 teaspoons salt  
1/3 cup butter, cubed  
2 tablespoons minced fresh  
parsley

## Directions

Peel off a strip around each potato if desired. Place in a large saucepan; cover with water. Add salt. Bring to a boil; reduce heat. Cover and cook for 15 minutes or until tender; drain. Add butter and parsley; toss until butter is melted.

# Sweet Potato Pie from EAGLE BRAND®

## Ingredients

1 (9 inch) pie shell, unbaked  
1 pound sweet potatoes, cooked and peeled  
1/4 cup butter or margarine  
1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk  
1 teaspoon grated orange rind  
1 teaspoon vanilla extract  
1 teaspoon ground cinnamon  
1 teaspoon ground nutmeg  
1/4 teaspoon salt  
2 eggs

## Directions

Preheat oven to 350 degrees F. In large mixing bowl, beat hot sweet potatoes with butter until smooth. Add remaining ingredients except crust; mix well. Pour into pie shell. Bake 40 minutes or until golden brown. Cool. Garnish as desired.

# Crabby Potatoes

## Ingredients

1 1/2 cups butter, melted and divided  
1 (16 ounce) package frozen hash brown potatoes  
1 (10.75 ounce) can condensed cream of chicken soup  
1 (16 ounce) container sour cream  
1 pound crabmeat  
1 (16 ounce) package Cheddar cheese, shredded

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Pour 1 cup melted butter in a 9x13 inch casserole dish. Spread frozen hash browns in the bottom of the dish.

In a small bowl combine chicken soup and sour cream; spread over hash browns. Sprinkle crab meat evenly over potatoes and top with cheese. Pour remaining 1/2 cup melted butter over cheese.

Bake in preheated oven for 25 minutes.



# Roasted Red Potato Salad

## Ingredients

2 pounds red potatoes, cut in 1-inch cubes  
1 medium onion, chopped  
4 hard-cooked eggs, sliced  
6 bacon strips, cooked and crumbled  
1 cup mayonnaise  
1/2 teaspoon salt  
1/4 teaspoon pepper  
Paprika

## Directions

Place the potatoes in a greased 15-in. x 10-in. x 1-in. baking pan. Bake, uncovered, at 400 degrees F for 25-30 minutes or until tender and golden brown, stirring occasionally. Cool for 15 minutes. Transfer to a large bowl; add onion, eggs, bacon, mayonnaise, salt and pepper. Toss to coat. Cover and refrigerate for several hours or overnight. Sprinkle with paprika if desired.

# Creamy Golden Mushroom Mashed Potatoes

## Ingredients

6 medium baking potatoes, cut into 1-inch pieces  
1 small onion, cut into wedges  
water  
1 (10.75 ounce) can Campbell's® Condensed Golden Mushroom Soup  
3/4 cup milk  
1/4 cup heavy cream  
4 tablespoons butter

## Directions

Put the potatoes and onion in a 4-quart saucepot with enough water to cover them. Heat the potatoes over medium-high heat to a boil. Reduce the heat to low. Cover and cook the potatoes for 20 minutes or until they're fork-tender. Drain the potatoes and onion well in a colander.

Put the potatoes and onion in a 3-quart bowl and beat with an electric mixer at medium speed until almost smooth.

Put the soup, milk, cream and butter in a 4-cup microwavable measuring cup. Microwave on HIGH for 2 1/2 minutes or until hot. Slowly pour the hot soup mixture into the potatoes, beating with an electric mixer at medium speed until the potatoes are smooth. Season to taste.

# Bangaladumpa (Potato) Upma Koora

## Ingredients

1 pound potatoes  
2 tablespoons cooking oil  
1 tablespoon skinned split black lentils (urad dal)  
1 teaspoon split Bengal gram (chana dal)  
1 teaspoon mustard seed  
2 dried red chile peppers, broken into pieces  
1 pinch asafoetida powder  
1 cup chopped onion  
3 green chile peppers, sliced into thin rings  
1 sprig fresh curry leaves  
1/2 teaspoon ground turmeric  
1/2 teaspoon ground red pepper  
1 tablespoon minced fresh ginger root  
salt to taste  
2 tablespoons fresh lime juice, or to taste  
2 tablespoons chopped fresh cilantro

## Directions

Place the potatoes into a large pot and cover with salted water. Bring to a boil; reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain and allow to steam dry for a minute or two. Remove and discard the skins; roughly mash the potatoes into coarse chunks. Set aside.

Heat the oil in a skillet. Fry the urad dal, chana dal, mustard seed, and dried red chile peppers in the oil until the seeds begin to splutter. Sprinkle the asafoetida powder over the mixture. Stir the onion, green chile peppers, and curry leaves into the mixture and cook until the onion is lightly browned, about 3 minutes. Add the potatoes, turmeric, red pepper, ginger and salt; cook and stir until the potatoes are thoroughly reheated, about 5 minutes. Remove from heat and add the lime juice and cilantro to serve.

# Sweet Potato-White Potato Salad

## Ingredients

2 sweet potato, peeled and cut into 3/4-inch cubes  
2 potatoes, peeled and cut into 3/4 inch cubes  
2 teaspoons distilled white vinegar  
1/4 cup light mayonnaise  
1/4 cup light sour cream  
2 teaspoons fresh lemon juice  
1 teaspoon curry powder, or to taste  
salt and ground black pepper to taste  
1/4 cup chopped green onions  
1/2 cup chopped celery  
1 tablespoon chopped fresh cilantro

## Directions

Place potatoes in two separate saucepans and cover with water. Bring to a boil over high heat, then turn heat to medium-low. Cover, and cook until tender but still firm, 12 to 14 minutes for sweet potatoes, and 10 to 12 minutes for white potatoes. Drain and place in a large mixing bowl. Sprinkle with vinegar, and cool.

To make the dressing, combine the mayonnaise, sour cream, lemon juice, and curry powder in a small bowl. Season to taste with salt and pepper.

Mix the green onions, celery, and cilantro with the potatoes. Pour the dressing over the potato mixture, and toss to evenly coat vegetables. Refrigerate at least 1 hour before serving to let flavors blend.

# Sweet Potato Bread II

## Ingredients

3 sweet potatoes  
3 cups white sugar  
4 eggs  
1 cup vegetable oil  
3/4 cup orange juice  
3 1/2 cups all-purpose flour  
1 1/2 teaspoons salt  
2 teaspoons baking soda  
2 teaspoons ground cinnamon  
2 teaspoons ground nutmeg  
1/2 teaspoon ground allspice  
1/2 teaspoon ground cloves

## Directions

Preheat oven to 350 degrees F (175 degrees C). Wash sweet potatoes, slice lengthwise and place on a lightly greased baking sheet. Bake in preheated oven until tender, about 30 minutes. Let cool, peel and mash.

In a large mixing bowl, beat together sugar, eggs and oil. Stir in orange juice and 2 cups mashed sweet potatoes. In a separate bowl, mix together flour, salt, baking soda, cinnamon, nutmeg, allspice and cloves. Stir flour mixture into egg/sweet potato mixture until just combined. Fold in pecans if desired. Pour batter into prepared pans.

Bake in preheated oven for 1 hour 25 minutes, or until golden brown and a toothpick inserted into center of a loaf comes out clean.

# Ham and Cheesy Potatoes

## Ingredients

- 4 tablespoons all-purpose flour
- 2 tablespoons cornstarch
- 2 teaspoons lemon pepper
- 1 teaspoon onion powder
- 2 cups milk
- 3 cubes chicken bouillon
- 1 1/2 cups shredded Cheddar cheese
- 3 cups julienned potatoes
- 1 cup cubed cooked ham

## Directions

Preheat oven to 350 degrees F (175 degrees C). Coat a 9x13 inch baking dish with nonstick cooking spray.

In a saucepan over medium heat, toast flour until golden. Stir in cornstarch, lemon pepper and onion powder. Gradually whisk in milk, then chicken bouillon. Cook, stirring, until sauce is thickened. Remove from heat, and stir in Cheddar cheese until smooth.

Layer potatoes and ham in prepared baking dish. Pour sauce evenly over potatoes and ham.

Bake in preheated oven for 1 hour. Let sit 5 minutes before serving.

# Sweet Potato Pie VII

## Ingredients

1 (9 inch) unbaked pie crust  
2 cups cooked and mashed sweet potatoes  
2 tablespoons butter, softened  
2 eggs, beaten  
1 cup white sugar  
1 tablespoon all-purpose flour  
1/2 teaspoon salt  
1/2 cup buttermilk  
1/4 teaspoon baking soda  
1 teaspoon vanilla extract

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix together mashed sweet potatoes, butter or margarine, and eggs. In a separate bowl, mix together sugar, flour, and salt. Mix in spices if desired. Add to sweet potato mixture and stir well.

Mix together buttermilk and baking soda. Add to sweet potato mixture and stir well. Mix in vanilla extract. Pour filling into pastry shell.

Bake in preheated oven for 70 minutes, until set in center.

# Bramboracky (Czech Savory Potato Pancakes)

## Ingredients

4 large potatoes  
3 cloves garlic, crushed  
salt and black pepper to taste  
1 pinch dried marjoram (optional)  
2 teaspoons caraway seeds  
(optional)  
2 eggs  
1 tablespoon milk  
3 tablespoons all-purpose flour  
oil for frying

## Directions

Peel and coarsely grate the potatoes, squeezing out as much liquid as you can. Transfer the shredded potatoes to a mixing bowl. Stir in the crushed garlic, salt, pepper, marjoram, and caraway seeds.

Beat the eggs with the milk. Add the egg mixture to the potatoes and stir well to combine. Gradually mix in the flour to form a thick but still pourable batter.

Heat the oil in a skillet over medium-high heat; the oil should be about 1/4-inch deep. Spoon about 1/4 cup of batter into the hot oil, flattening it slightly. Fry the pancake until golden brown, about 3 minutes on each side. Drain on paper towels. Taste the first pancake and adjust the seasoning if necessary; repeat with remaining batter.



# Mashed Potato Hot Dish

## Ingredients

1 pound ground beef  
1 (10.75 ounce) can condensed  
cream of chicken soup, undiluted  
2 cups frozen French-style green  
beans  
2 cups hot mashed potatoes  
(prepared with milk and butter)  
1/2 cup shredded Cheddar  
cheese

## Directions

In a large skillet, cook beef over medium heat until no longer pink; drain. Stir in soup and beans. Transfer to a greased 2-qt. baking dish. Top with mashed potatoes; sprinkle with cheese. Bake, uncovered, at 350 degrees F for 20-25 minutes or until heated through and cheese is melted.

# Italian-Style Saucy Roasted Potatoes

## Ingredients

2 pounds red potatoes, cut into bite-size chunks  
3 tablespoons olive oil  
1/4 teaspoon salt  
1 (26 ounce) jar Ragu® Chunky Pasta Sauce or Ragu® Robusto!® Pasta Sauce  
1/2 cup shredded Parmesan or mozzarella cheese

## Directions

Preheat oven to 450 degrees F. In 13 x 9-inch baking dish, combine potatoes, olive oil and salt. Bake 30 minutes.

Spread sauce over potatoes, then sprinkle with cheese. Bake an additional 10 minutes or until cheese is melted.

# Cream of Potato Soup III

## Ingredients

4 potatoes - peeled and cubed  
1 1/2 cups chicken broth  
1 tablespoon unsalted butter  
1/8 teaspoon salt  
ground black pepper to taste  
1 tablespoon chopped onion  
1/8 teaspoon dried dill weed  
1 tablespoon all-purpose flour  
1 cup milk

## Directions

In a large pot over high heat, boil the potatoes in the broth for 15 minutes, or until potatoes are tender. Carefully separate the potatoes from the broth and transfer to a blender or food processor.

Add 3/4 cup of the broth to the potatoes and puree for 5 seconds or more depending on how smooth you want the soup to be. Add remaining broth and set aside.

Melt the butter in a large saucepan over medium heat. Add the salt, ground black pepper, onion and dill weed to the butter, stir and saute for 2 minutes. Sprinkle with the flour and stir well.

Pour in the milk and heat until the mixture starts to thicken, about 1 to 2 minutes. Stir in the pureed potato mixture. Allow to heat through and serve.

# Potato Rosettes

## Ingredients

2 medium potatoes, peeled and quartered  
1/2 cup shredded Cheddar cheese  
1 egg, beaten  
2 tablespoons chopped green onion  
3 tablespoons sour cream  
1 teaspoon salt  
1/4 teaspoon white pepper

## Directions

Place potatoes in a large saucepan and cover with water; bring to a boil over medium-high heat. Cover and cook for 15-20 minutes or until tender; drain. Transfer to a mixing bowl; mash. Beat in the cheese, egg, onion, sour cream, salt and pepper.

Cut a hole in the corner of a pastry bag or heavy-duty plastic bag. Insert large star tip #409. Fill bag with potato mixture. Pipe potatoes into eight mounds on a greased baking sheet. Cover and freeze for up to 1 month.

# Loaded Potato Soup II

## Ingredients

8 potatoes, peeled and cubed  
1 teaspoon salt  
2 tablespoons butter  
2 stalks celery, diced  
2 carrots, shredded  
1 large onion, diced  
2 (10.75 ounce) cans condensed  
cream of potato soup  
1 cup milk

## Directions

Place potatoes and salt in a large saucepan with water to cover. Bring to a boil, then reduce heat and simmer until just tender, 15 minutes. Drain and set aside.

In a medium skillet, melt butter over medium heat. Cook celery, carrots and onion in butter until onion is translucent.

Combine potatoes, vegetable mixture, cream of potato soup and milk in a large pot over low heat. Simmer 15 minutes, adjusting milk to desired thickness. Serve.

# Make-Ahead Mashed Potatoes

## Ingredients

5 pounds Yukon Gold potatoes,  
cubed  
2 (3 ounce) packages cream  
cheese  
8 ounces sour cream  
1/2 cup milk  
2 teaspoons onion salt  
ground black pepper to taste

## Directions

Preheat the oven to 325 degrees F (165 degrees C).

Place potatoes in a large pot of lightly salted water. Bring to a boil, and cook until tender, about 15 minutes. Drain, and mash.

In a large bowl, mix mashed potatoes, cream cheese, sour cream, milk, onion salt, and pepper. Transfer to a large casserole dish.

Cover, and bake for 50 minutes in the preheated oven.

# Cubed Parmesan Potatoes

## Ingredients

2 tablespoons butter or margarine,  
melted  
1 teaspoon lemon juice  
2 medium baking potatoes,  
peeled and cubed  
1/4 cup grated Parmesan cheese  
1/2 teaspoon seasoned salt  
1/4 teaspoon pepper  
dried parsley flakes

## Directions

In a 1-qt. microwave-safe dish, combine butter and lemon juice. Add potatoes; toss to coat. Sprinkle with Parmesan cheese, seasoned salt and pepper; toss to coat. Cover and microwave on high for 5-6 minutes or until tender, turning once. Let stand for 5 minutes. Sprinkle with parsley.

# Potato Enchilada

## Ingredients

3 tablespoons vegetable oil  
6 potatoes, peeled and shredded  
1 (8 ounce) package processed cheese, melted  
2 (10 ounce) cans diced tomatoes with green chile peppers, drained  
1 (8 ounce) can sweet peas, drained  
1 (8.75 ounce) can whole kernel corn, drained  
12 (8 inch) flour tortillas

## Directions

Heat oil in a large, heavy skillet over medium heat. Cook the shredded potatoes until golden brown on both sides. In a small bowl combine the melted processed cheese with the diced tomatoes with chiles.

Stir in half of the peas and half of the corn, and mash them into the hash browns. When well combined, add the remaining peas and corn; continue mashing to combine. Stir in about 1 cup of the cheese and tomato mixture and mix well. Cook for 10 minutes, or until heated through.

Spoon the potato mixture into the tortillas and roll like a burrito. Smother with cheese/tomato mixture.



# Potato Chip Chicken

## Ingredients

2 pounds skinless, boneless  
chicken breast meat  
2 tablespoons butter, melted  
1 teaspoon salt  
1 teaspoon ground black pepper  
1 cup crushed potato chips

## Directions

To Marinate: Put chicken breasts in a nonporous glass dish or bowl. Drizzle melted butter or margarine over chicken and season with salt and ground black pepper. Cover dish and refrigerate overnight.

Preheat oven to 375 degrees F (190 degrees C).

Put potato chip crumbs in a shallow dish or bowl. Roll chicken in crumbs until well coated, then place in a lightly greased 9x13 inch baking dish.

Bake at 375 degrees F (190 degrees C) for 45 minutes or until chicken juices run clear.

# Roast Beef and Potato Salad

## Ingredients

2 cups cubed cooked roast beef  
2 cups cubed peeled potatoes,  
cooked  
1/2 cup chopped green pepper  
1/2 cup thinly sliced celery  
1/4 cup chopped onion  
2 tablespoons chopped pimientos  
1/3 cup vegetable oil  
2 tablespoons vinegar  
2 teaspoons prepared horseradish  
1/2 teaspoon salt  
1/8 teaspoon pepper  
Lettuce Leaves  
2 tablespoons chopped fresh  
parsley

## Directions

In a large bowl, combine beef, potatoes, green pepper, celery, onion and pimientos. Combine the next five ingredients; mix well. Pour over beef mixture and toss to coat. Cover and refrigerate for at least 1 hour. Serve on lettuce; sprinkle with parsley.

# Sweet Potato Bake

## Ingredients

3 1/2 cups mashed sweet potatoes  
1/4 cup milk  
1/4 cup orange juice  
2 eggs, beaten  
1 teaspoon vanilla extract  
1/2 cup white sugar  
1/2 teaspoon salt  
3 tablespoons butter, softened  
1/2 teaspoon ground nutmeg  
1/2 teaspoon ground cinnamon  
1/4 cup butter, softened  
3/4 cup packed light brown sugar  
1/2 cup all-purpose flour  
3/4 cup chopped pecans

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 2 quart casserole dish.

In a large bowl, blend together the sweet potatoes, milk, orange juice, eggs, vanilla, sugar, salt, butter, nutmeg and cinnamon. Pour into prepared casserole dish.

Mix together the 1/4 cup butter, brown sugar, flour and pecans; sprinkle over sweet potato mixture.

Bake at 350 degrees F (175 degrees C) for 45 minutes.

# Baked Sweet Potatoes

## Ingredients

2 tablespoons olive oil  
3 large sweet potatoes  
2 pinches dried oregano  
2 pinches salt  
2 pinches ground black pepper

## Directions

Preheat oven to 350 degrees F (175 degrees C). Coat the bottom of a glass or non-stick baking dish with olive oil, just enough to coat.

Wash and peel the sweet potatoes. Cut them into medium size pieces. Place the cut sweet potatoes in the baking dish and turn them so that they are coated with the olive oil. Sprinkle moderately with oregano, and salt and pepper (to taste).

Bake in a preheated 350 degrees F (175 degrees C) oven for 60 minutes or until soft.

# Country Potato Pancakes

## Ingredients

3 large potatoes, peeled  
2 eggs, slightly beaten  
1 tablespoon grated onion  
2 tablespoons all-purpose flour  
1 teaspoon salt  
1/2 teaspoon baking powder  
vegetable oil

## Directions

Finely grate potatoes. Drain any liquid. Add eggs, onion, flour, salt and baking powder. In a frying pan, add oil to the depth of 1/8 in.; heat over medium-high (375 degrees F). Drop batter by heaping tablespoonfuls in hot oil. Flatten to form patties. Fry until golden brown then turn and cook other side. Serve immediately.

# Rosemary and Lamb Crispy Roast Potatoes

## Ingredients

4 large baking potatoes, peeled and quartered  
1/2 teaspoon dried rosemary  
1/2 cup lamb roast drippings, cooled to room temperature  
salt to taste

## Directions

Preheat the oven to 425 degrees F (220 degrees C). Place the potatoes in a large pan and fill with enough water to cover. Bring to a boil and cook for about 10 minutes, just cooking partially.

Place the potatoes into a large lidded tub and pour in the lamb drippings. Season with rosemary and salt. Close the lid and shake to coat the potatoes. Pour them out onto a baking sheet.

Bake for 45 minutes in the preheated oven, or until dark brown and crispy.

# Pipirrana (Spanish Potato Salad)

## Ingredients

6 eggs  
6 potatoes, peeled and cubed  
1 green bell pepper, seeded and diced  
1 red bell pepper, seeded and diced  
1/2 onion, chopped  
1 large fresh tomato, chopped  
1 (6 ounce) can tuna, drained  
1/2 cup green olives with pimento or anchovy, halved  
1/4 cup extra virgin olive oil  
2 tablespoons distilled white vinegar  
1 teaspoon salt, or to taste

## Directions

Place egg in a saucepan, and cover with cold water. Bring water to a boil, and immediately remove from heat. Cover, and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool, and peel. Cut eggs into quarters, and set aside.

Meanwhile, bring a large pot of salted water to a boil. Add potatoes, and cook until tender but still firm, about 15 minutes. Drain, and transfer to a large bowl.

Toss potatoes with eggs, bell peppers, onion, tomato, tuna, green olives, olive oil, and vinegar. Season to taste with salt. Refrigerate, and serve cold

# Baked Potato Salad II

## Ingredients

8 potatoes  
1/2 pound bacon  
1/4 cup chopped onion  
1 cup mayonnaise  
1 pound processed American cheese, cubed  
salt and pepper to taste  
1/2 cup pitted and sliced green olives

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Add whole potatoes to large pot of boiling, salted water. Boil for 20 minutes, or until tender. Remove potatoes from the water and set aside to cool.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Peel and cube cooled potatoes, and transfer to a large bowl. Add onion, mayonnaise, cheese, salt and pepper, and mix together with the potatoes.

Place mixture in a lightly oiled 9x11 inch baking dish. Top with the crumbled bacon and the olives. Bake uncovered for 40 minutes.



# Potato and Shiitake Mushroom Gratin

## Ingredients

6 tablespoons butter  
1 1/2 pounds fresh mushrooms, quartered  
1 1/2 pounds fresh shiitake mushrooms, stemmed and coarsely chopped  
3 tablespoons minced garlic  
2 teaspoons dried thyme  
1 teaspoon dried rosemary, crushed  
salt to taste  
ground black pepper to taste  
2 cups chicken broth  
3 pounds Yukon Gold potatoes, peeled and cut into 1/8 inch thick slices  
2 cups Parmesan cheese  
2 cups heavy cream  
1 1/4 teaspoons salt  
1 teaspoon ground black pepper  
2 cups half-and-half cream

## Directions

Melt butter in a large pot over high heat. Sauté mushrooms in butter until liquid evaporates, about 10 minutes. Stir in garlic, thyme, and rosemary, and cook for 1 minute. Pour in chicken broth, and simmer until liquid evaporates. Season with salt and pepper. Set aside.

Preheat to 375 degrees F (190 degrees C). Butter a 13x9x2 inch baking dish.

Arrange 1/3 of the potatoes in prepared dish, overlapping slightly. Spread half of the mushroom mixture evenly over the potatoes, and then sprinkle 1/3 of the cheese over mushrooms. Repeat layering, and then arrange remaining potatoes on top.

In a large bowl, mix together the half and half, heavy cream, 1 1/4 teaspoon salt, and 1 teaspoon pepper. Pour mixture over potatoes. Cover loosely with foil.

Place baking dish on middle rack in oven. Bake until potatoes are tender, about 1 hour and 15 minutes. Uncover. Sprinkle remaining cheese over potatoes. Bake until cheese melts, about 15 minutes longer.

# Slow Cooker Green Beans, Ham and Potatoes

## Ingredients

2 pounds fresh green beans,  
rinsed and trimmed  
1 large onion, chopped  
3 ham hocks  
1 1/2 pounds new potatoes,  
quartered  
1 teaspoon garlic powder  
1 teaspoon onion powder  
1 teaspoon seasoning salt  
1 tablespoon chicken bouillon  
granules  
ground black pepper to taste

## Directions

Halve beans if they are large, place in a slow cooker with water to barely cover, and add onion and ham hocks. Cover, and cook on High until simmering. Reduce heat to Low, and cook for 2 to 3 hours, or until beans are crisp but not done.

Add potatoes, and cook for another 45 minutes. While potatoes are cooking, remove ham hocks from slow cooker, and remove meat from bones. Chop or shred meat, and return to slow cooker. Season with garlic powder, onion powder, seasoning salt, bouillon, and pepper. Cook until potatoes are done, then adjust seasoning to taste.

To serve, use a slotted spoon to put beans, potatoes, and ham into a serving dish with a little broth.

# Swedish Potato Dumpling Soup

## Ingredients

1 (3 1/2) pound broiler-fryer chicken, cut up  
6 1/2 cups water  
2 teaspoons salt  
2 celery ribs, quartered  
1 medium carrot, quartered  
1 small onion, peeled  
4 whole peppercorns  
2 whole cloves  
2 whole allspice  
2 chicken bouillon cubes  
1 (10 ounce) package frozen green beans  
1 (12 ounce) package frozen noodles  
**DUMPLINGS:**  
2 medium potatoes, cooked and mashed (without added milk or butter)  
1 egg, beaten or egg substitute equivalent  
2 tablespoons half-and-half cream  
1 teaspoon sugar  
1/4 teaspoon salt  
1/2 cup all-purpose flour

## Directions

In a 5-qt. soup kettle, combine the first 10 ingredients. Cover and bring to a boil. Reduce heat; simmer for 3 hours. Remove chicken; allow to cool. Strain broth, discarding vegetables and seasonings. Add enough water to make 8 cups; return to kettle. Debone chicken and cut into chunks; add to kettle with beans and noodles. Bring to a boil; cook for 20 minutes. For dumplings, mix potatoes, egg, cream, sugar and salt if desired in a medium bowl. Gradually add flour to make a stiff batter (it should form a peak when spoon is lifted). Drop by teaspoons into boiling soup. Cover and simmer for 3 minutes.

# Tender Potato Rolls

## Ingredients

1 medium potato, peeled and diced  
2 cups water  
1 (.25 ounce) package active dry yeast  
1/4 cup honey  
1 tablespoon vegetable oil  
1 1/2 teaspoons salt  
1 egg, lightly beaten  
6 cups all-purpose flour

## Directions

Place potatoes in a small saucepan and cover with water. Bring to a boil. Reduce heat; cover and cook for 10-15 minutes or until tender. Drain, reserving cooking liquid. Set cooking liquid aside to cool to 110 degrees F-115 degrees F. Mash potato (don't add milk or butter); set aside.

In a large mixing bowl, dissolve yeast in warm cooking liquid. Add the honey, oil, salt, egg, 4 cups flour and mashed potato. Beat until smooth. Stir in enough remaining flour to form a soft dough.

Turn onto a floured surface; knead until smooth and elastic, about 7-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch dough down. Turn onto a lightly floured surface; divide into 36 pieces. Shape each into a ball. Place in a greased 15-in. x 10-in. x 1-in. baking pan. Cover and let rise until doubled, about 30 minutes.

Bake at 375 degrees F for 20-25 minutes or until golden brown. Serve warm.

# Bean Potato Enchiladas

## Ingredients

2 medium baking potatoes,  
peeled and cubed  
2 tablespoons olive oil  
3 tablespoons milk  
1 (15 ounce) can pinto beans,  
rinsed and drained  
1 medium onion, chopped  
1 (1.25 ounce) package taco  
seasoning mix  
24 (6 inch) corn tortillas  
8 ounces thinly sliced Monterey  
Jack cheese  
1 (10 ounce) can enchilada sauce  
1/4 cup salsa  
1/2 cup shredded Cheddar  
cheese

## Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease a 9x13 inch baking dish with vegetable oil spray.

Place potato cubes into a saucepan of lightly salted water. Bring to a boil, then cook for 15 minutes, or until tender. Drain potatoes, and return them to the pan. Pour in olive oil and milk; whip potatoes until smooth using a hand mixer. Once the potatoes are smooth, use a spoon to stir in the pinto beans, onion, and taco seasoning mix.

Place a small skillet over medium heat, and coat with oil or cooking spray. One at a time, heat tortillas until pliable. Place a heaping spoonful of the potato and bean mixture onto each tortilla, then place a slice of Monterey Jack cheese over the bean mixture. Roll up tortillas and place them seam side down in the prepared baking dish. Spoon enchilada sauce and salsa over the rolled tortillas.

Bake for 20 minutes, uncovered, in the preheated oven. Remove from the oven, and sprinkle Cheddar cheese over the top. Return to the oven for 10 minutes, or until cheese is melted and bubbly.

# Curried Chipotle Potato, Spinach and Cheese

## Ingredients

4 small red potatoes  
2 tablespoons olive oil  
curry paste, to taste  
2 tablespoons cream  
4 slices Muenster cheese  
2 (10 inch) flour tortillas  
2 cups baby spinach, rinsed and dried  
1/4 cup chipotle salsa, or to taste

## Directions

Bring a small pot of salted water to a boil. Cook potatoes in boiling water until tender but still firm, about 15 minutes. Drain, cool and chop.

Heat olive oil in a large skillet over medium-high heat; add potatoes and cook until warm. Stir in curry paste and cream over low heat. Place two slices of cheese on each tortilla and microwave individually for fifteen to twenty-five seconds until melted.

To assemble, divide the potatoes and spinach evenly between the tortillas and add chipotle salsa to taste. Heat in the microwave for twenty seconds, then enclose the tortillas around the filling.

# Sweet Potato Casserole III

## Ingredients

2 pounds mashed sweet potatoes  
2 eggs  
1 1/2 cups white sugar  
1/4 cup butter  
1/3 cup sweetened condensed milk  
1 cup crushed cornflakes cereal  
1/2 cup chopped pecans  
1/4 cup butter  
2 tablespoons brown sugar

## Directions

Preheat oven to 350 degrees F (175 degrees C). Spray one 2 quart casserole dish with non-stick cooking spray.

Combine the sweet potatoes, white sugar, 1/4 cup of the butter or margarine and the milk. Mix until well blended. Spoon sweet potato mixture into the prepare casserole dish.

Bake at 350 degrees F (175 degrees C) for 15 minutes.

Combine the crushed cornflakes, pecans, remaining 1/4 cup butter or margarine, and brown sugar to taste. Sprinkle over the top of the baked sweet potatoes and return to the oven and bake for another 15 minutes or until lightly browned.

# Scalloped Potatoes I

## Ingredients

1 (10.75 ounce) can condensed Cheddar cheese soup  
1/2 cup chopped onion  
freshly ground black pepper  
4 large baking potatoes, scrubbed  
1/2 cup shredded Cheddar cheese

## Directions

Preheat oven to 375 degrees F (190 degrees C). Grease a large casserole dish.

In a medium mixing bowl combine the Cheddar cheese soup, onions and black pepper.

Slice the potato into 1/4 inch slices. Arrange one layer of sliced potatoes in the bottom of the casserole dish. Spoon one layer of soup over the potatoes. Arrange another layer of potatoes and then more soup. Continue layering until all of the ingredients have been used. Sprinkle the Cheddar cheese over the top of the casserole.

Bake until the cheese is bubbly and the potatoes fully cooked; approximately 45 minutes.



# Baked Potato Chips Chicken

## Ingredients

- 1 teaspoon butter
- 1 cup self-rising flour
- 1 tablespoon garlic powder
- 2 tablespoons meat tenderizer
- 1 tablespoon salt
- 1 tablespoon ground black pepper
- 3 cups crushed potato chips (such as Lay's®)
- 1/2 cup olive oil
- 8 chicken tenders

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x9-inch baking dish with butter.

In a bowl, stir together the self-rising flour, garlic powder, meat tenderizer, salt, and pepper. In a separate bowl, place the crushed potato chips. Pour the olive oil into a third bowl.

Rinse the chicken tenders under cold water. Working one at a time, dip a chicken tender into olive oil, then into the seasoned flour mixture, then back into the olive oil, then into the crushed potato chips. Lay the coated chicken tender into the prepared baking dish. Repeat with all the other pieces of chicken. Sprinkle about 1 tablespoon of the seasoned flour onto the chicken pieces, then sprinkle the chicken with remaining potato chips.

Place the baking dish onto the middle rack of preheated oven, and bake until the chicken is no longer pink inside, the juices run clear, and the coating is golden brown, about 30 minutes.

# Potato Croquettes

## Ingredients

4 cups mashed potatoes  
2 eggs  
2 tablespoons dried parsley  
1/2 cup grated Romano cheese  
salt and pepper to taste  
2 tablespoons imitation bacon bits  
1 teaspoon dried onion flakes  
1 cup Italian-style dried bread crumbs  
1 quart vegetable oil for deep frying

## Directions

In a large bowl, combine mashed potatoes, eggs, parsley, cheese, salt and pepper, bacon bits and onion flakes. Form mixture into patties, and dredge patties in the bread crumbs.

Pour oil 1/2 inch deep in a large, heavy skillet. Heat oil over medium-high heat. Fry patties, flipping to fry them on both sides, until they are golden brown. Serve hot.

# Squash and Sweet Potato Soup

## Ingredients

1 tablespoon CRISCO® Canola or Vegetable Oil  
1 onion, chopped  
2 cloves garlic, chopped  
1 tablespoon chopped fresh ginger  
1/4 tablespoon red pepper flakes (optional)  
5 cups butternut squash, peeled and cut into 1/2-inch pieces  
3 cups sweet potato, peeled and cut into 1/2-inch pieces  
1 medium carrot, peeled and cut into 1/2-inch pieces  
4 cups chicken stock, vegetable stock or water  
1 (12 fluid ounce) can Regular, 2% or Fat Free Carnation® Evaporated Milk  
Salt and Pepper to taste

## Directions

Heat oil in a large saucepan or Dutch oven on medium heat. Add onion, garlic, ginger and red pepper flakes. Cook on low for 3-5 minutes, until tender and fragrant.

Add squash, sweet potato and carrot and cook for 2-3 minutes. Add stock and bring to a boil. Cover pot, reduce heat and simmer for 30 minutes or until vegetables are tender.

Puree soup in blender, food processor or with immersion blender. Return to heat. Stir in Carnation® Evaporated Milk. Taste and adjust seasoning if necessary.

# Deep-Fried Sweet Potato Balls

## Ingredients

3/4 pound sweet potatoes--  
cooked, peeled and mashed  
4 teaspoons cornstarch, divided  
1 pinch salt  
1 tablespoon water  
1 cup shredded coconut  
1/2 cup brown sugar  
3/4 cup sesame seeds  
1 1/2 quarts oil for deep frying

## Directions

In a mixing bowl, knead together potatoes, 2 teaspoons cornstarch, salt and water to form a stiff dough. In a separate bowl, combine coconut and brown sugar. Form potato dough into small balls; make a well in the center and fill with coconut mixture; close up hole and reshape balls. Roll in sesame seeds, then in remaining cornstarch.

Heat oil in deep-fryer or deep, heavy-bottomed pan to 375 degrees F (190 degrees C).

Fry balls in oil until golden. Drain on paper towels. Serve.

# Grilled Chicken and Potato Foil Packs

## Ingredients

1/2 cup vegetable oil  
1/4 cup cider vinegar  
1 tablespoon garlic powder  
1 teaspoon ground black pepper  
1/2 teaspoon salt  
1/2 teaspoon dried basil  
1/2 teaspoon dried thyme  
  
4 skinless, boneless chicken breast halves  
4 large potatoes, peeled and cut into 1/4-inch slices  
2 large onions, cut into 1/4 inch thick slices  
2 large green bell pepper, cut into 1/4 inch strips  
2 cups sliced button mushrooms

## Directions

Preheat an outdoor grill for medium-high heat.

Stir together the vegetable oil, cider vinegar, garlic powder, black pepper, salt, basil, and thyme in a bowl; set aside.

Lay out 4 12x12 inch squares of aluminum foil. Place 1 chicken breast in the center of each square, top with potatoes, onions, bell peppers, and mushrooms. Ladle 1/4 of the sauce on each and fold the foil around the ingredients to form four sealed packets.

Grill the packets on the preheated grill for 30 to 40 minutes, until the internal temperature of the chicken breasts reaches 170 degrees F (75 degrees C).

# Spinach Salad with Red Potatoes

## Ingredients

1 (10 ounce) package fresh spinach, torn  
3 small red potatoes, cooked and diced  
2 hard-cooked eggs, chopped  
1/2 cup sliced fresh mushrooms  
2 bacon strips, diced  
1/4 cup chopped red onion  
1/2 teaspoon cornstarch  
1/4 cup apple juice  
2 tablespoons cider vinegar  
2 teaspoons granular no-calorie sucralose sweetener, e.g., Splenda ®  
1/8 teaspoon pepper

## Directions

In a salad bowl, combine spinach, potatoes, eggs and mushrooms. In a skillet, cook bacon until crisp. Remove bacon with a slotted spoon; drain on paper towels. In the drippings, saute onion until tender. Combine cornstarch, apple juice, vinegar, sweetener and pepper until smooth; stir into skillet. Bring to a boil; cook and stir for 1-2 minutes or until slightly thickened and bubbly. Pour over spinach mixture. Add bacon and toss. Serve immediately.

# Spicy Sweet Potato and Coconut Soup

## Ingredients

1 1/2 pounds orange-fleshed sweet potatoes  
1 tablespoon vegetable oil  
1 onion, chopped  
1 (2 inch) piece fresh ginger root, thinly sliced  
1 tablespoon red curry paste  
1 (15 ounce) can unsweetened coconut milk  
3 cups vegetable broth  
3 1/2 tablespoons lemon juice  
1 teaspoon sea salt  
1 tablespoon toasted sesame oil  
1/2 cup chopped fresh cilantro

## Directions

Preheat the oven to 400 degrees F (200 degrees C). Place the sweet potatoes directly on the rack and bake until tender enough to easily pierce with a fork, about 45 minutes. Remove from the oven and allow to cool.

Heat the oil in a large saucepan or soup pot over medium heat. Add the onion and ginger; cook and stir until tender, about 5 minutes. Stir in the curry paste and heat for 1 minute, then whisk in the coconut milk and vegetable broth. Bring to a boil, then reduce heat to low and simmer for about 5 minutes.

Remove the skins from the sweet potatoes and cut into bite size chunks. Add to the soup and cook for 5 more minutes so they can soak up the flavor. Stir in lemon juice and season with salt. Ladle into bowls and garnish with a drizzle of sesame oil and a little bit of cilantro.

# Twice-Baked Mashed Potatoes

## Ingredients

1/2 cup chopped onion  
1/2 cup chopped green pepper  
1 tablespoon vegetable oil  
4 cups mashed potatoes  
(prepared with milk and butter)  
1 cup shredded Cheddar cheese,  
divided  
1/4 cup crumbled cooked bacon  
1 teaspoon salt  
1/2 teaspoon pepper

## Directions

In a small skillet, saute onion and green pepper in oil until tender. In a large bowl, combine the onion mixture, mashed potatoes, 1/2 cup cheese, bacon, salt and pepper. Spoon into a greased 2-qt. baking dish. Sprinkle with remaining cheese. Bake, uncovered, at 350 degrees F for 20-25 minutes or until cheese is melted.



# Texas German Potato Salad

## Ingredients

2 pounds red potatoes, scrubbed  
1 (12 ounce) package sliced  
bacon  
2 cups sour cream  
2 tablespoons light mayonnaise  
2 tablespoons prepared yellow  
mustard  
1 bunch green onions, chopped  
3/4 cup chopped green olives  
5 hard-cooked eggs, chopped  
1 pinch Italian seasoning  
2 tablespoons ranch salad  
dressing  
1 pinch paprika, as garnish

## Directions

Place the potatoes into a large pot and fill with enough water to cover. Bring to a boil and cook until tender enough to pierce with a fork. Drain, cool enough to handle, and cut into cubes.

Meanwhile, cook bacon in a large skillet over medium heat until browned and crisp. Remove from the pan with a slotted spoon and drain on paper towels. Reserve bacon grease.

In a large bowl, combine the potatoes, sour cream, mayonnaise, mustard, green onions, olives, eggs, Italian seasoning and ranch dressing. Crumble the bacon into the bowl and pour half of the reserved bacon grease over all. Stir gently until everything is evenly distributed. Garnish with a dash of paprika before serving.

# Beef Tenderloin with Potatoes

## Ingredients

2 1/4 cups water  
1 1/2 cups ketchup  
3 (.7 ounce) packages Italian salad dressing mix  
1 tablespoon prepared mustard  
3/4 teaspoon Worcestershire sauce  
1 (3 pound) whole beef tenderloin  
10 medium potatoes, peeled and quartered  
1/2 cup butter or margarine, melted  
1/2 teaspoon salt  
1/4 teaspoon pepper

## Directions

Combine the first five ingredients in a large resealable plastic bag. Pierce tenderloin in several places; place in bag and turn to coat. Seal and refrigerate for 8 hours or overnight.

Place potatoes in a large saucepan and cover with water. Bring to a boil; cook for 10-15 minutes or until crisp-tender; drain. Toss with butter, salt and pepper.

Place tenderloin on a rack in a roasting pan. Pour marinade into saucepan; bring to a rolling boil. Boil for 1 minute; pour over meat. Arrange the potatoes around meat.

Bake, uncovered, at 375 degrees F for 60-75 minutes, basting occasionally, or until beef reaches desired doneness (for medium-rare, a meat thermometer should read 145 degrees F; medium, 160 degrees F; well-done, 170 degrees F). Slice; serve with pan juices and potatoes.

# Scalloped Potatoes and Onions

## Ingredients

5 large potatoes, peeled and thinly sliced  
3/4 cup chopped onion  
3 tablespoons butter or margarine  
1/4 cup all-purpose flour  
1 3/4 cups chicken broth  
2 tablespoons mayonnaise  
3/4 teaspoon salt  
1/8 teaspoon pepper  
Paprika

## Directions

In a greased 2-1/2-qt. baking dish, layer potatoes and onion. In a saucepan, melt the butter; stir in flour until smooth. Gradually add broth, mayonnaise, salt and pepper; cook and stir for 2 minutes or until thick and bubbly. Pour over potatoes. Sprinkle with paprika. Cover and bake at 325 degrees F for 2 hours or until tender.

# Parmesan Potato Wedges

## Ingredients

1/3 cup dry bread crumbs  
1/4 cup grated Parmesan cheese  
1 1/2 teaspoons onion salt  
1 teaspoon paprika  
2 medium potatoes, peeled and cut into wedges  
3 tablespoons all-purpose flour  
1/4 cup butter or margarine, melted

## Directions

In a resealable plastic bag, combine the bread crumbs, Parmesan cheese, onion salt and paprika. Coat potatoes with flour; dip in butter. Add to bread crumb mixture; shake to coat evenly. Arrange on a microwave-safe plate.

Cover with waxed paper. Microwave on high for 4-6 minutes or until tender, rotating every 2 minutes. Let stand for 2 minutes.

# Sweet Potato Surprise

## Ingredients

3 sweet potatoes  
2 bananas  
1/2 cup white sugar  
3/4 cup packed brown sugar  
1/2 cup chopped pecans  
1/4 cup evaporated milk  
1 teaspoon butter  
1 teaspoon vanilla extract  
1 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg  
1/2 cup shredded coconut  
1 1/2 cups miniature marshmallows

## Directions

Preheat oven to 450 degrees F (230 degrees C). Grease one 8x12 inch baking dish.

Bring a pot of salted water to a boil. Add potatoes; cook until tender but still firm. Drain, and transfer to a large bowl to cool.

In a mixing bowl, combine sweet potatoes, bananas, white sugar, brown sugar, pecans, evaporated milk, butter, vanilla, cinnamon and nutmeg. Mix well.

Pour mixture into baking dish, place coconut on top of potato mixture and top with marshmallows. Bake for 10 to 15 minutes.

# Almond Potato Puff

## Ingredients

1 1/2 pounds potatoes, peeled and quartered  
1 small onion, chopped  
2 tablespoons butter or margarine  
2 eggs  
3/4 cup whipping cream, warmed  
1/2 cup ground almonds  
1/2 teaspoon salt  
1 dash ground nutmeg  
1/2 cup shredded Cheddar cheese  
1/4 cup slivered almonds

## Directions

Cook potatoes in boiling water until tender, about 15 minutes; drain and place in a mixing bowl. In a skillet, saute onion in butter until tender; add to potatoes. On low speed, beat in eggs, one at a time, until smooth. Beat in cream (the mixture will be thin). Add the ground almonds, salt and nutmeg. Spoon into a greased 1-1/2-qt. baking dish. Sprinkle with the cheese and slivered almonds. Bake, uncovered, at 400 degrees F for 20 minutes.

# Honey-Mustard Potatoes

## Ingredients

8 medium red potatoes, cut into wedges  
1/2 cup honey mustard vinaigrette salad dressing  
2 green onions, chopped  
1/2 teaspoon salt

## Directions

Place the potatoes in a large saucepan and cover with water. Bring to a boil. Cook until tender, about 15 minutes; drain. In a large serving bowl, combine the warm potatoes, salad dressing, onions and salt if desired; toss gently. Serve warm or cold.

# Spinach Potatoes

## Ingredients

2 tablespoons butter  
1 large onion, chopped  
2 (3 ounce) packages pancetta  
bacon, finely chopped  
5 large potatoes, peeled and thinly  
sliced  
1 (10 ounce) package frozen  
chopped spinach, thawed and  
drained  
4 cups shredded Mexican cheese  
blend  
1 pint heavy cream

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a medium baking dish.

Melt the butter in a skillet over medium heat, and saute the onion and pancetta until onion is tender and pancetta is cooked through.

Alternately layer the potato slices, pancetta and onion mixture, spinach, and cheese in the prepared baking dish. Pour the heavy cream over all.

Cover, and bake 1 hour in the preheated oven. Uncover, and continue baking 30 minutes, until bubbly and lightly browned.



# Oven Fried Potatoes II

## Ingredients

1 tablespoon vegetable oil  
1 tablespoon lemon juice  
2 large baking potatoes, cut into wedges  
salt and pepper to taste

## Directions

Preheat oven to 425 degrees F (220 degrees C). Line a baking sheet with aluminum foil and spray with vegetable cooking spray.

In a shallow bowl combine oil and lemon juice. Dip potatoes in oil/lemon mixture and season with salt and pepper, to taste. Place on baking sheet.

Bake in preheated oven for 20 minutes. Remove from oven and turn wedges over. Return to oven and continue cooking until crisp and brown on both sides, about 10 minutes more.

# Angela's Potatoes

## Ingredients

2 pounds potatoes, peeled and sliced  
3 tablespoons water  
1 pound processed cheese food  
1/2 cup butter  
1 (1 ounce) package dry Ranch-style dressing mix  
1/4 cup milk

## Directions

Preheat oven to 350 degrees F (175 degrees C). Line a 9x13 inch baking dish with aluminum foil.

Place potatoes and water in baking dish and cover with aluminum foil. Bake in the preheated oven 1 hour.

In a medium saucepan over medium heat, melt together processed cheese food and butter. Stir in dry ranch-style dressing mix and milk.

Pour the processed cheese food mixture over potatoes. Return to oven, reseal and continue cooking 30 minutes, until potatoes are tender and processed cheese food mixture is bubbly.

# Bacon and Potato Soup

## Ingredients

6 thick slices bacon  
1 1/2 teaspoons olive oil  
1/2 cup chopped onion  
1/2 cup chopped carrots  
1 stalk celery, chopped  
4 cups low fat, low sodium chicken broth  
4 cups cubed potatoes  
1/8 teaspoon cayenne pepper  
1/2 cup shredded Cheddar cheese  
1/2 teaspoon kosher salt

## Directions

Cook bacon until crisp in 3-quart saucepan, remove and drain well on paper towels. Discard bacon grease and wipe pan thoroughly with paper towel.

Meanwhile, prepare vegetables. Add olive oil to saucepan and add onion, carrot, and celery as they are cut up. Saute until onion is soft but not brown, about 3-4 minutes.

Stir in chicken broth, potatoes, and pepper; bring to a boil, reduce heat, and simmer, covered, until potatoes are tender, about 10-15 minutes.

Stir in cheese, heating just until melted--do not boil. Chop bacon and add to soup. Adjust seasoning to taste by adding salt, if desired. Serve at once.

# Golden Apple Potato Salad

## Ingredients

6 medium russet potatoes  
2/3 cup mayonnaise  
1/2 cup plain yogurt  
2 tablespoons cider vinegar  
2 teaspoons prepared mustard  
1 garlic clove, minced  
1 teaspoon salt  
5 bacon strips, cooked and crumbled  
1 medium onion, grated  
2 Golden Delicious apples, cubed

## Directions

Place potatoes in a large saucepan and cover with water; bring to a boil over medium-high heat. Cover and cook for 20-30 minutes or until tender. In a small bowl, combine the mayonnaise, yogurt, vinegar, mustard, garlic and salt. Peel warm potatoes and slice into a large bowl; add the bacon and onion. Pour dressing over potato mixture and gently toss to coat. Fold in apples. Cover and refrigerate for several hours before serving.

# Trinidad-Style Curried Potatoes (Aloo) with Green

## Ingredients

1/2 pound peeled and deveined medium shrimp  
1 tablespoon white wine vinegar  
1 tablespoon seafood seasoning (such as Old Bay®)  
1 teaspoon ground cumin  
2 tablespoons olive oil  
1 small onion, minced  
1 celery stalk, minced  
1 small carrot, minced  
1/2 red bell pepper, minced  
1/4 scotch bonnet chile pepper, minced  
2 cloves garlic, minced  
1 tablespoon curry powder  
1/2 cup water  
2 potatoes, cubed  
2 cups hot water  
1 cup frozen French cut green beans, thawed  
1 bunch fresh cilantro leaves, chopped  
salt and pepper to taste

## Directions

Toss the shrimp, white wine vinegar, seafood seasoning, and cumin together in a bowl.

Heat the oil in a pot over medium heat; cook the onions in the oil until they begin to brown, 5 to 7 minutes. Stir in the celery, carrot, red bell pepper, and scotch bonnet pepper; cook until tender, about 5 minutes. Add the garlic and cook another 3 minutes. Whisk the curry powder into 1/2 cup of water in a small bowl; pour into the pot while also adding the potatoes; mix to coat and allow to cook 2 to 3 minutes more. Pour in 2 cups hot water and bring mixture to a boil. Gently lie the green beans into the pot. Allow the mixture to simmer until the potatoes are tender, 15 to 20 minutes. Add the shrimp and cook another 5 minutes. Sprinkle the cilantro leaves over the mixture and season with salt and pepper just before serving.

# Yummy Potato Skins

## Ingredients

1 1/2 tablespoons Italian-style  
salad dressing  
4 potato's peelings

## Directions

Preheat the oven to 375 degrees F (190 degrees C).

Scrub potato skins, and pat dry. Place them in a medium bowl, and pour salad dressing over. Toss to coat. Spread the potato skins out in a thin layer on a baking sheet.

Bake for 20 minutes in the preheated oven, until crisp and golden.

# Bela's Potato and White Bean Chowder

## Ingredients

1/4 cup butter  
1/4 cup all-purpose flour  
1/2 onion, chopped  
2 cloves garlic, minced  
4 medium red potatoes, chopped  
1/2 tablespoon imitation bacon bits  
1/8 teaspoon dried celery flakes  
1 pinch ground dry mustard  
1 pinch ground cloves  
cayenne pepper to taste  
salt and pepper to taste  
1 1/2 cups rice milk  
1 1/2 cups water  
1 (15 ounce) can European soldier beans, drained, liquid reserved

## Directions

In a large saucepan over medium heat, melt the butter and stir in the flour to form a roux. Mix in the onion and garlic, and cook and stir until tender.

Place the potatoes and bacon bits into the saucepan. Cook and stir until well coated with the roux. Season with celery flakes, ground dry mustard, cloves, cayenne pepper, salt, and pepper. Mix in the rice milk, water, and the liquid from the beans. Bring to a boil, reduce heat, and simmer 25 minutes, until the potatoes are tender. Increase the amount of liquid if the soup seems too thick.

Mix the beans into the soup, and continue cooking about 10 minutes, until heated through.

# Potato Puff Casserole

## Ingredients

1 small onion, chopped  
2 tablespoons butter or margarine  
1/2 cup milk  
1/2 teaspoon ground mustard  
1/4 teaspoon salt  
1/8 teaspoon pepper  
2 cups mashed potatoes  
(prepared with milk and butter)  
2 eggs, separated  
1 cup shredded Cheddar cheese

## Directions

In a skillet, saute onion in butter until tender. Stir in milk, mustard, salt and pepper; bring to a boil. Remove from the heat; stir in potatoes and mix well. Stir in egg yolks until smooth. Cool at room temperature for 15 minutes. Stir in the cheese if desired. In a small mixing bowl, beat egg whites until soft peaks form. Fold into potato mixture. spoon into a greased 1-qt. baking dish. bake at 350 degrees F for 40-45 minutes or until puffed and lightly browned.



# Stuffed Baked Sweet Potatoes with Pecans

## Ingredients

6 medium sweet potatoes  
2 tablespoons margarine,  
softened  
1 (8 ounce) can crushed  
pineapple, drained  
1/2 cup pecans, chopped

## Directions

Preheat oven to 375 degrees F (190 degrees C).

Arrange the sweet potatoes on a baking sheet, and bake in preheated oven for 1 hour.

Cut a slit into the top of each potato. Carefully scoop out the pulp from the potato, leaving the skins intact; place the potato in a large bowl. Add the margarine and pineapple to the potato and stir together. Stuff the potato mixture back into the reserved potato skins. Sprinkle the pecans over each potato.

Return the stuffed potato skins to the oven; bake another 12 minutes.

# Russian Beet and Potato Salad

## Ingredients

2 beets  
4 small potatoes  
2 small carrots  
3 small dill pickles, diced  
1/4 cup vegetable oil  
2 tablespoons champagne vinegar  
salt to taste  
3 green onions, chopped

## Directions

Bring a large pot of water to a boil, and cook beets until tender, about 30 minutes. Bring a separate pot of water to a boil and cook potatoes and carrots until tender, about 20 minutes. Drain vegetables, cool, and remove skins. Dice and place in a large bowl.

Place the diced pickles in the bowl with beets, potatoes, and carrots. Drizzle the olive oil and vinegar over the mixture and toss to coat. Season with salt. Sprinkle with green onions. Chill completely before serving.

# Green Bean Potato Bake

## Ingredients

1 (5.5 ounce) package au gratin instant potato mix  
2 cups frozen cut green beans, thawed  
1 (2.25 ounce) can sliced ripe olives, drained  
2 tablespoons diced pimientos

## Directions

Prepare potatoes according to package directions. Stir in the beans, olives and pimientos. Transfer to a greased 2-qt. baking dish. Bake, uncovered, at 400 degrees F for 30-35 minutes or until potatoes are tender. Let stand for 5 minutes before serving.

# Potato Latkes II

## Ingredients

2 cups potato, cubed  
3 Yukon Gold potatoes, peeled  
and shredded  
1 onion, shredded  
2 eggs  
3 tablespoons matzo meal  
1 teaspoon kosher salt  
6 tablespoons vegetable oil

## Directions

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain, cool and mash.

In a medium bowl, mix shredded Yukon Gold potatoes, mashed potatoes and onion. Add in eggs, matzo meal and salt; mix well.

Feel consistency of the dough; mixture should hold together without being sticky. If it sticks to your hands, add more matzo meal until dough is no longer sticky.

In a large skillet over medium heat, warm enough oil or butter or margarine to cover 1/4 inch of the skillet.

When hot, drop mixture by heaping tablespoon to oil; flatten with a spatula and cook on both sides until golden brown. Serve.

# Dilly Potato Salad

## Ingredients

2 pounds red potatoes, diced  
6 hard-cooked eggs, chopped  
1 cup nonfat plain yogurt  
3 tablespoons fat-free  
mayonnaise  
1/4 cup chopped green onions  
1 teaspoon prepared Dijon-style  
mustard  
1 teaspoon dried dill weed  
1 teaspoon garlic powder

## Directions

Bring a large pot of salted water to a boil. Add potatoes; cook until tender but still firm, about 15 minutes. Drain, and set aside to cool.

In a large bowl, combine the potatoes and chopped eggs.

Mix together the yogurt, mayonnaise, green onions, mustard, dill weed and garlic powder. Pour dressing over potatoes and eggs; toss and chill until ready to serve.

# Creamy Twice-Baked Potatoes

## Ingredients

2 medium baking potatoes  
2 tablespoons butter or margarine,  
softened  
1 tablespoon milk  
1/4 teaspoon salt  
1 (3 ounce) package cream  
cheese, cubed  
2 tablespoons sour cream  
Paprika

## Directions

Pierce potatoes and bake at 375 degrees F for 1 hour or until tender. Cool. Cut a thin slice off the top of each potato. Scoop out the pulp and place in a mixing bowl. Add butter, milk and salt; beat until fluffy. Beat in cream cheese and sour cream. Spoon into potato shells. Sprinkle with paprika. Place on a baking sheet. Bake, uncovered, at 350 degrees F for 20-25 minutes or until heated through and tops are golden brown.

# Potatoes in Spicy Peanut and Sesame Paste

## Ingredients

1/4 cup roasted peanuts  
1 1/2 teaspoons toasted sesame seeds  
4 tablespoons olive oil  
5 whole cloves  
3 cardamom pods  
1 inch cinnamon stick  
1/2 teaspoon cumin seeds  
1/2 teaspoon mustard seeds  
1 curry leaf  
2 medium onions, finely chopped  
2 teaspoons ginger garlic paste  
1 large tomato, chopped  
1 teaspoon chili powder  
2 green chilies, sliced lengthwise  
1/2 teaspoon turmeric powder  
1 1/4 teaspoons salt  
1/2 bunch fresh cilantro, finely chopped  
1/2 bunch fresh mint leaves, finely chopped  
4 medium potatoes, peeled and diced

## Directions

Place the peanuts and sesame seeds in a blender. Pour in enough water to not quite cover, and puree to a smooth, creamy paste. Set aside.

Heat oil in a medium saucepan over medium-low heat. Add cloves, cardamom pods, cinnamon, cumin seeds, mustard seeds, and curry leaf. Stir in onions, and cook until soft and translucent. Mix in ginger garlic paste, and cook, stirring constantly, 1 minute. Stir in tomato, and cook about 5 minutes.

Add chili powder, green chilies, turmeric, and salt. Stir in half of the mint and half of the cilantro. Add peanut and sesame paste, stirring vigorously to prevent sticking. Stir in potatoes, mixing well to coat. Pour in enough water to not quite cover potatoes, and mix thoroughly. Stir in remaining mint and cilantro, and cover; cook on low heat, stirring occasionally, until the potatoes are soft and the sauce is reduced to a creamy paste, about 30 minutes.

# Lemony Sweet Potato Pie

## Ingredients

2 cups mashed cooked sweet potatoes  
3 eggs  
1 (5 ounce) can evaporated milk  
1/4 cup water  
1/4 cup butter, melted  
1 1/2 teaspoons vanilla extract  
1/2 teaspoon lemon extract  
1 cup sugar  
1 (9 inch) unbaked pastry shell  
Whipped cream

## Directions

Press mashed sweet potatoes through a sieve or food mill. In a bowl, whisk the eggs, milk, water, butter and extracts. Stir in the sugar and sweet potatoes. Pour into crust.

Bake at 375 degrees F for 30 min. Cover edges loosely with foil. Bake 20-30 minutes longer or until a knife inserted near the center comes out clean. Cool on a wire rack. Serve pie with whipped cream Refrigerate leftovers.



# Nan's Potato and Egg Frittata

## Ingredients

2 tablespoons olive oil  
1 large baking potato, peeled and sliced 1/4 inch thick  
6 eggs, beaten  
salt and pepper to taste

## Directions

Heat oil in a large skillet or frying pan over medium-high heat. Spread potato slices across bottom of the pan and cook, turning once, until golden on both sides. Remove slices from pan and drain.

When all potato slices have been cooked, return them to the pan. Turn heat to high. Pour on the beaten eggs and season with salt and pepper. Tilt the pan so that the eggs flow to the bottom of the pan. Turn heat to medium low. Cover pan with a plate and flip pan so that frittata is turned out onto plate. Slide the frittata back into the pan with the uncooked side down. Cover and let cook another 2 minutes.

When frittata is finished cooking, remove it from the pan and drain briefly on paper towels before serving.

# Shirred Potatoes and Pork Chops

## Ingredients

3 cups milk  
3 tablespoons all-purpose flour  
6 tablespoons butter  
salt and pepper to taste  
4 pork chops  
4 large potatoes, shredded, or  
more as needed

## Directions

Preheat an oven to 325 degrees F (165 degrees C). Grease a 2-quart baking dish.

Whisk together the milk, flour, butter, salt, and pepper in a saucepan over medium-low heat, stirring until the mixture thickens, 5 to 8 minutes. Remove the white sauce from the heat.

Heat a skillet over medium heat, and sear the pork chops on both sides in the hot skillet just until browned, about 5 minutes. Set the pork chops aside.

Place about 2/3 of the shredded potatoes into the prepared baking dish. Potatoes should fill about 2/3 of the dish. Top with the seared pork chops, and top with the remaining shredded potatoes. Pour the white sauce over the casserole.

Bake in the preheated oven for 3 hours.

# Creamy Potato With Rosemary Soup

## Ingredients

2 tablespoons olive oil  
1 1/2 pounds peeled russet (Idaho) potatoes, cut into 1-inch chunks  
1 large onion, cut into large dice  
1 tablespoon butter  
1 pinch sugar  
3 large garlic cloves, thickly sliced  
1/8 teaspoon cayenne pepper  
3 cups chicken broth, homemade or from a carton or can  
1 1/2 teaspoons minced fresh rosemary  
1 1/2 cups half-and-half (or whole milk)  
Salt and freshly ground pepper, to taste  
Garnish: crumbled bacon

## Directions

Heat oil over medium-high heat in a large, deep saute pan until shimmering.

Add potatoes, then onion; saute, stirring very little at first, then more frequently, until squash start to turn golden brown, 7 to 8 minutes.

Reduce heat to low and add butter, sugar and garlic; continue cooking until all vegetables are a rich spotty caramel color, about 10 minutes longer.

Add cayenne pepper; continue to saute until fragrant, 30 seconds to 1 minute longer.

Add broth; bring to a simmer over medium-high heat. Reduce heat to low and simmer, partially covered, until potatoes are tender, about 10 minutes.

Using an immersion blender or traditional blender, puree (adding fresh rosemary) until very smooth, 30 seconds to 1 minute. (If using a traditional blender, vent it either by removing the lid's pop-out center or by lifting one edge of the lid. Drape the blender canister with a kitchen towel. To 'clean' the canister, pour in a little half-and-half, blend briefly, then add to the soup.)

Return to pan (or a soup pot); add enough half-and-half so the mixture is souplike, yet thick enough to float garnish. Taste, and add salt and pepper if needed. Heat through, ladle into bowls, garnish and serve.

# Addictive Sweet Potato Burritos

## Ingredients

1 tablespoon vegetable oil  
1 onion, chopped  
4 cloves garlic, minced  
6 cups canned kidney beans, drained  
2 cups water  
3 tablespoons chili powder  
2 teaspoons ground cumin  
4 teaspoons prepared mustard  
1 pinch cayenne pepper, or to taste  
3 tablespoons soy sauce  
4 cups cooked and mashed sweet potatoes  
12 (10 inch) flour tortillas, warmed  
8 ounces shredded Cheddar cheese

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Heat oil in a medium skillet, and saute onion and garlic until soft. Stir in beans, and mash. Gradually stir in water, and heat until warm. Remove from heat, and stir in the chili powder, cumin, mustard, cayenne pepper and soy sauce.

Divide bean mixture and mashed sweet potatoes evenly between the warm flour tortillas. Top with cheese. Fold up tortillas burrito style, and place on a baking sheet.

Bake for 12 minutes in the preheated oven, and serve.

# My Grandma's Anise Potato Salad

## Ingredients

6 medium baking potatoes,  
peeled and cubed  
1 cup chopped celery  
1 bunch green onions, chopped  
1 cup mayonnaise, or to taste  
1/2 teaspoon anise seed  
salt and pepper to taste  
4 hard-cooked eggs sliced, for  
garnish  
1 dash ground paprika (optional)

## Directions

Place potatoes in a saucepan with enough water to cover. Bring to a boil over medium heat, and cook until tender, about 8 to 10 minutes. Remove from heat, drain, and run under cold water to cool. Drain well.

In a large bowl, mix together the potatoes, celery, onion, mayonnaise, and anise seed. Season with salt and pepper to taste. Refrigerate until cold. Garnish with sliced hard-cooked eggs, and dust with paprika, if desired.

# Cheesy Potato Knipla Soup

## Ingredients

### Soup:

6 baking potatoes, peeled and diced  
2 cups carrots, peeled and thinly sliced  
2 cups finely chopped celery  
1 cup diced onion  
2 teaspoons salt  
3 quarts water

### Knipla:

5 cups all-purpose flour  
1 teaspoon salt  
2 eggs, beaten  
1 1/4 cups water

### Cheese Sauce:

1 cup butter  
1 cup all-purpose flour  
2 teaspoons salt  
1 quart milk  
1 cup Cheddar cheese

## Directions

Place the potatoes, carrots, celery, onion, 2 teaspoons of salt, and 3 quarts of water into a large pot. Bring to a boil over high heat while you proceed to make the knipla.

Combine 5 cups of flour and 1 teaspoon of salt in a large bowl; pour in the eggs and 1 1/4 cups water. Mix until the dough comes together, about two minutes. Knead on a lightly floured surface for 3 to 5 minutes until elastic. Using kitchen scissors, snip off pieces of the dough into the boiling soup. Boil until the knipla rise to the surface, then reduce heat to low, and simmer while you make the cheese sauce.

Melt the butter in a saucepan over medium heat, then whisk in 1 cup of flour and 2 teaspoons of salt. Pour in milk and add cheese; cook until the cheese melts and the mixture thickens, stirring constantly. Pour the cheese sauce into the soup and simmer for 20 minutes more, or until ready to serve.

# The Best Mashed Potatoes

## Ingredients

5 pounds Yukon Gold potatoes  
1/2 cup butter  
2 cups Parmesan cheese  
1 cup chopped fresh chives  
1 1/2 cups cream cheese  
1/2 medium head garlic, peeled  
and minced  
1 pinch salt and pepper to taste

## Directions

Bring a pot of salted water to a boil. Add potatoes; cook until tender but still firm. Drain and return to stove over low heat to dry for 1 to 2 minutes.

Add butter, Parmesan cheese, chives, cream cheese, garlic, salt, and pepper. Use a potato masher to mash until smooth, and serve.

# Fruited Sweet Potatoes

## Ingredients

2 (15 ounce) cans sweet potatoes  
1 (15 ounce) can apricot halves  
3 tablespoons brown sugar  
1 tablespoon cornstarch  
1/8 teaspoon ground cinnamon

## Directions

Drain sweet potatoes and apricots, reserving 1/2 cup syrup from each. If desired, cut apricots into fourths. Place potatoes and apricots in a greased 1-1/2-qt. baking dish. In a saucepan, combine brown sugar, cornstarch, cinnamon and reserved syrup; stir until smooth. Bring to a boil over medium-high heat. Remove from the heat; pour over potatoes and apricots. Bake, uncovered, at 350 degrees F for 25 minutes or until bubbly.



# Potato Skins

## Ingredients

5 large baking potatoes  
4 cups shredded Gouda cheese  
3 chopped green onions  
1 pound pepperoni sausage  
sticks, quartered and diced

## Directions

Preheat oven to 400 degrees F (200 degrees C).

Bake potatoes in the preheated oven 1 hour, or until tender.  
Remove from heat.

Lower oven temperature to 350 degrees F (175 degrees C).

Cut baked potatoes in half. Scoop out potato, leaving a small layer on the skins. Cut halves into four strips. Place strips on a medium baking sheet.

Sprinkle 1 cup Gouda cheese thinly over potato strips. Top with pepperoni, followed by green onions and remaining Gouda cheese.

Bake topped potato strips in the 350 degrees F (175 degrees C) oven 30 minutes, or until cheese is bubbly and lightly browned.

# Potato Bread

## Ingredients

1 1/4 cups water (70 to 80 degrees F)  
3 tablespoons vegetable oil  
7 1/2 teaspoons sugar  
1 teaspoon salt  
2 tablespoons mashed potato flakes  
3 cups bread flour  
1 1/2 teaspoons active dry yeast

## Directions

In bread machine pan, place all ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

# The Original Potato Salad with Real Mayonnaise

## Ingredients

2 pounds potatoes, peeled and cut into 3/4 inch chunks  
1 cup Hellmann'sB® or Best FoodsB® Real Mayonnaise  
2 tablespoons vinegar  
1 1/2 teaspoons salt  
1 teaspoon sugar  
1/4 teaspoon ground black pepper  
1 cup thinly sliced celery  
1/2 cup chopped onion  
2 hard-cooked eggs, chopped (optional)

## Directions

Cover potatoes with water in 4-quart saucepot; bring to a boil over medium-high heat. Reduce heat and simmer 10 minutes or until potatoes are tender. Drain and cool slightly.

Combine Hellmann'sB® or Best FoodsB® Real Mayonnaise, vinegar, salt, sugar and pepper in large bowl. Add potatoes, celery, onion and eggs and toss gently. Serve chilled or at room temperature.

# African Sweet Potato and Peanut Soup

## Ingredients

- 1 tablespoon vegetable oil
- 1 large onion, chopped
- 2 cloves garlic, minced
- 2 teaspoons minced fresh ginger root
- 1 1/2 teaspoons ground cumin
- 1 1/2 teaspoons ground coriander
- 1/2 teaspoon ground cinnamon
- 1 pinch ground cloves
- 3 medium tomatoes, chopped
- 1 1/2 pounds sweet potatoes, peeled and chopped
- 1 carrot, peeled and chopped
- 4 1/2 cups water
- 1 teaspoon salt
- 1/4 cup chopped, unsalted dry-roasted peanuts
- 1 pinch cayenne pepper
- 2 tablespoons creamy peanut butter
- 1 bunch chopped fresh cilantro

## Directions

Heat the oil in a large saucepan over medium-high heat. Saute the onion 10 minutes, until lightly browned. Mix in the garlic, ginger, cumin, coriander, cinnamon, and cloves. Stir in the tomatoes, sweet potatoes, and carrot, and continue to cook and stir about 5 minutes.

Pour water into the saucepan, and season the mixture with salt. Bring to a boil, reduce heat, and simmer 30 minutes.

Remove the soup mixture from heat. In a food processor or blender, blend the soup and peanuts until almost smooth. Season with cayenne pepper. Return to the saucepan. Whisk in the peanut butter, and cook until heated through. Serve warm topped with fresh cilantro.

# Stovetop Pork Chops and Potatoes

## Ingredients

6 boneless pork chops  
1 large onion, chopped  
5 potatoes, peeled and sliced  
1 (10.75 ounce) can condensed  
cream of mushroom soup  
1/2 (10.75 ounce) can water  
1/2 (10.75 ounce) can milk  
salt and pepper to taste

## Directions

Coat a large skillet or frying pan with non-stick cooking spray and brown chops over medium-high heat.

Turn chops and add onions. Layer sliced potatoes on to of chops and sprinkle with salt and pepper.

Combine soup, water and milk. Pour soup mixture into skillet. Add more water or milk if necessary to cover the potatoes.

Cover pan and cook until potatoes are tender, about 45 minutes.

# Chicken Ranch Potatoes

## Ingredients

2 1/2 cups cubed cooked chicken  
1 (10 ounce) package frozen  
mixed vegetables  
salt and pepper to taste  
3/4 cup Ranch salad dressing  
4 hot baked potatoes

## Directions

Place chicken and vegetables in a 2-qt. microwave-safe dish; cover and microwave on high for 6-7 minutes, stirring once. Add salt and pepper. Let stand for 2 minutes. Fold in salad dressing. With a sharp knife, cut an X in the top of each potato; fluff pulp with a fork. Top with chicken mixture.

# Sweet Potato French Toast

## Ingredients

1/4 cup mashed sweet potatoes  
4 eggs  
1/8 teaspoon ground cinnamon  
1/8 teaspoon ground nutmeg  
8 slices whole wheat bread

## Directions

Whisk together the sweet potato, eggs, cinnamon, and nutmeg until smooth. Dip the bread into the egg mixture on both sides for several seconds until the bread is moist all the way through.

Heat a large, lightly-oiled skillet over medium heat. Cook the French toast in batches until golden brown on each side and no longer wet in the center, about 4 minutes per side.

# Good Potatoes

## Ingredients

7 large potatoes, parboiled and  
grated  
1 (10.75 ounce) can condensed  
cream of mushroom soup  
1 (10.75 ounce) can condensed  
cream of celery soup  
3/4 cup milk  
6 ounces sour cream  
1 cup cubed process cheese food  
salt and pepper to taste

## Directions

Preheat oven to 375 degrees F (190 degrees C).

In a 9x13 inch casserole combine potatoes, mushroom soup, celery soup, milk, sour cream, cubed process cheese food, salt and pepper to taste. Mix well. Cook for 1 hour.



# Potatoless Salad

## Ingredients

3 eggs  
1 (16 ounce) package saltine  
crackers  
1 cup chopped onions  
1 cup diced celery  
1 cup diced sweet pickles  
1/2 cup diced dill pickles  
1/2 cup sliced green olives  
1 cup chopped black olives  
1/2 cup chopped green onions

## Directions

Place eggs in a saucepan and cover with cold water. Bring water to a boil and immediately remove from heat. Cover and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool, peel and chop.

In a large bowl, break up crackers with a spoon. Add onions, celery, sweet pickles, dill pickles, green olives, black olives and green onions and stir all together. If desired, stir in a small amount of the salad dressing of your choice. Serve chilled.

# Herbed Potato Wedges

## Ingredients

1 1/4 pounds medium red potatoes  
2 teaspoons butter or stick margarine  
2 teaspoons lemon juice  
1/4 cup grated Parmesan cheese  
1 teaspoon dried thyme  
1/2 teaspoon salt  
1/4 teaspoon pepper

## Directions

Cut potatoes in quarters. In a bowl, combine butter and lemon juice; brush over cut surfaces of potatoes. Combine the remaining ingredients; dip coated sides of potatoes into cheese mixture. Place potatoes, cut sides up, into a 2-qt. microwave-safe dish. Cover and microwave on high for 12-15 minutes or until potatoes are tender.

# Cindy's Really Good Au Gratin Potatoes

## Ingredients

8 red potatoes  
  
1 1/2 cups cracker crumbs  
2 tablespoons melted butter  
  
2 tablespoons butter  
2 tablespoons all-purpose flour  
1 cup milk  
1/4 teaspoon dry mustard  
1/4 teaspoon salt  
1/8 teaspoon pepper  
1 1/2 cups grated Cheddar cheese

## Directions

Place the potatoes into a large pot and cover with water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain, and allow to cool until the potatoes are cool enough to handle. Slice into 1/4-inch slices, and place into a 1-quart baking dish; set aside.

Preheat an oven to 350 degrees F (175 degrees C). Stir the cracker crumbs and melted butter together in a small bowl; set aside.

While the potatoes are cooking, melt 2 tablespoons of butter in a saucepan over medium-low heat. Whisk in the flour, and stir until the mixture becomes paste-like and light golden brown, about 5 minutes. Gradually whisk the milk into the flour mixture, and bring to a simmer over medium heat. Cook and stir until the mixture is thick and smooth, 10 to 15 minutes. Stir in the mustard, salt, pepper, and Cheddar cheese until the cheese has melted and the sauce is smooth; pour over the potatoes. Sprinkle with the cracker crumbs.

Bake in the preheated oven until the crackers are golden and the sauce is bubbly, 35 to 45 minutes.

# Creamy Au Gratin Potatoes

## Ingredients

4 russet potatoes, sliced into 1/4 inch slices  
1 onion, sliced into rings  
salt and pepper to taste  
3 tablespoons butter  
3 tablespoons all-purpose flour  
1/2 teaspoon salt  
2 cups milk  
1 1/2 cups shredded Cheddar cheese

## Directions

Preheat oven to 400 degrees F (200 degrees C). Butter a 1 quart casserole dish.

Layer 1/2 of the potatoes into bottom of the prepared casserole dish. Top with the onion slices, and add the remaining potatoes. Season with salt and pepper to taste.

In a medium-size saucepan, melt butter over medium heat. Mix in the flour and salt, and stir constantly with a whisk for one minute. Stir in milk. Cook until mixture has thickened. Stir in cheese all at once, and continue stirring until melted, about 30 to 60 seconds. Pour cheese over the potatoes, and cover the dish with aluminum foil.

Bake 1 1/2 hours in the preheated oven.

# Mashed Sweet Potatoes

## Ingredients

10 sweet potatoes, peeled and quartered  
1 cup orange juice  
1 cup butter  
3 tablespoons white sugar  
2 cups marshmallows

## Directions

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain, cool and mash.

Preheat oven broiler.

Mix mashed potatoes with orange juice, butter and sugar until smooth. Spread in a 9x13 inch baking dish. Cover with marshmallows.

Place dish under preheated broiler until marshmallows melt and turn brown, 5 to 10 minutes.

# Creamy PHILLY Potato Leek Soup

## Ingredients

2 leeks, cut into 1-inch pieces  
2 pounds Yukon Gold potatoes,  
peeled, cut into 1/2-inch cubes  
2 tablespoons KRAFT Extra Virgin  
Olive Oil Tuscan Italian Dressing  
1 tablespoon chopped fresh  
rosemary  
3 cups water  
1 (284 mL) can 25%-less-sodium  
chicken broth  
1 (250 g) package PHILADELPHIA  
Brick Cream Cheese, cubed,  
divided

## Directions

Heat oven to 400 degrees F.

Combine vegetables, dressing and rosemary; spread onto baking sheet. Bake 40 min. or until vegetables are tender and golden brown, stirring occasionally.

Place water, broth and 3/4 cup cream cheese cubes in large saucepan; cook on medium heat 3 min., stirring frequently with whisk until mixture is well blended. Stir in vegetables.

Blend soup, in batches, in blender until smooth. Return to saucepan; bring to boil. Thin soup with additional water, if desired. Serve topped with remaining cream cheese cubes.

# Crispy Potato Pancakes

## Ingredients

2 medium potatoes, peeled  
1 egg  
1/3 cup chopped onion  
1 tablespoon all-purpose flour  
1/2 teaspoon salt  
1/4 teaspoon pepper  
1/4 teaspoon garlic powder  
vegetable oil

## Directions

Finely grate potatoes; drain any liquid. Place potatoes in a bowl. Add egg, onion, flour, salt, pepper and garlic powder; mix well. In a large skillet, heat 1/8 in. of oil over medium heat. Drop batter by 1/4 cupfuls; press lightly to flatten. Fry until golden brown on both sides. Serve immediately.

# Hamburger, Potato, and Kidney Bean Casserole

## Ingredients

1 1/2 pounds ground beef  
1 onion, finely chopped  
2 1/2 pounds potatoes, peeled and diced  
1 (15 ounce) can kidney beans, undrained  
salt and pepper to taste  
1 (10.75 ounce) can condensed tomato soup  
4 slices bacon

## Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a medium baking dish.

In a skillet over medium heat, cook the ground beef and onion until the beef is evenly brown and the onion is tender. Remove from heat.

Layer 1/2 the potatoes in the bottom of the prepared baking dish, and cover with 1/2 the beef and onion mixture. Spread 1/2 the kidney beans and 1/2 their liquid over the beef and onion, and season with salt and pepper. Repeat the layers, and cover with the tomato soup. Top with the bacon.

Cover and bake 1 hour in the preheated oven. Remove cover and continue baking 1 hour, or until the bacon is crisp and the potatoes are tender.



# Potato Soup XI

## Ingredients

3 potatoes, peeled and cubed  
1/2 stalk celery, minced  
1 tablespoon minced onion  
1/4 carrot, grated  
2 cups chicken broth  
2 teaspoons vinegar  
1 teaspoon salt  
1 1/2 cups milk  
2 tablespoons all-purpose flour  
1 tablespoon shredded Cheddar cheese  
1 tablespoon shredded Monterey Jack cheese  
2 slices crisply cooked bacon, crumbled

## Directions

In a medium saucepan over medium heat, combine potatoes, celery, onion, carrot, chicken broth, vinegar and salt. Bring to a boil, then reduce heat, cover and simmer 20 minutes.

Whisk together milk and flour and stir into pot. Simmer uncovered until thickened, 5 to 10 minutes. Pour into 2 bowls and top with Cheddar, Monterey Jack and bacon.

# Old Fashioned Potato Salad

## Ingredients

5 potatoes  
3 eggs  
1 cup chopped celery  
1/2 cup chopped onion  
1/2 cup sweet pickle relish  
1/4 teaspoon garlic salt  
1/4 teaspoon celery salt  
1 tablespoon prepared mustard  
ground black pepper to taste  
1/4 cup mayonnaise

## Directions

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain, cool, peel and chop.

Place eggs in a saucepan and cover with cold water. Bring water to a boil; cover, remove from heat, and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool, peel and chop.

In a large bowl, combine the potatoes, eggs, celery, onion, relish, garlic salt, celery salt, mustard, pepper and mayonnaise. Mix together well and refrigerate until chilled.

# Vegan Potatoes au Gratin

## Ingredients

6 large potatoes, peeled and cubed  
1 1/4 cups vegetable broth, divided  
2 tablespoons all-purpose flour  
1 teaspoon seasoning salt  
1/2 teaspoon ground black pepper  
1/4 teaspoon dry mustard  
1/8 teaspoon nutmeg  
2 cups soy milk  
1 1/2 cups shredded Cheddar-flavored soy cheese, divided  
1 cup soft bread crumbs  
3 teaspoons paprika

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain and place in a 9 x 13 inch baking dish.

Meanwhile, in a small saucepan over high heat, boil 2 tablespoons of broth. Reduce heat to low. Stir in flour, seasoning salt, pepper, mustard and nutmeg. Gradually add soy milk, stirring constantly until thickened. Stir in half of the soy cheese. Stir constantly until cheese is melted. Pour over potatoes.

In a small bowl combine the remaining broth and the bread crumbs. Spoon evenly over potatoes. Top with remaining soy cheese. Sprinkle with paprika.

Bake in preheated oven for 20 minutes.

# Rosemary-Roasted Chicken and Potatoes

## Ingredients

6 ounces PHILADELPHIA Cream Cheese, softened  
2 teaspoons dried rosemary leaves, divided  
1 teaspoon pepper, divided  
1 (3 1/2) pound whole roasting chicken  
6 tablespoons KRAFT Zesty Italian Dressing, divided  
2 pounds red potatoes, cut into 1-inch chunks  
6 slices OSCAR MAYER Bacon, crisply cooked, crumbled  
2 green onions, sliced

## Directions

Heat oven to 375 degrees F. Mix cream cheese, 1 tsp. rosemary and 1/2 tsp. pepper. Starting at neck of chicken, use handle of wooden spoon or fingers to carefully separate skin from meat of the breast, thighs and legs of chicken, being careful to not tear the skin. Spoon cream cheese mixture under skin; use fingers to push and spread some of the mixture out to thighs and legs. Place chicken in shallow baking pan. Brush with 2 Tbsp. dressing.

Toss potatoes with remaining dressing, rosemary and pepper in separate pan. Bake chicken and potatoes 1-1/4 hours or until chicken is done (165 degrees F), stirring potatoes every 30 min.

Transfer chicken to large serving dish, reserving juices in pan. Let chicken stand 10 min. Meanwhile, add bacon and onions to potatoes; mix lightly. Spoon around chicken in dish. Skim fat from reserved chicken juices in pan; discard. Spoon juices over chicken and potatoes.

# Kikuchan's Potato-Crab Salad

## Ingredients

6 small russet potatoes  
3 hard-cooked eggs, chopped  
1 (6 ounce) can lump crabmeat,  
drained  
1 (2.25 ounce) can sliced black  
olives, drained  
1/2 carrot, grated  
1/2 cup mayonnaise, or to taste  
1/2 teaspoon white sugar  
salt and pepper to taste

## Directions

Place potatoes into a large saucepan with enough water to cover. Bring to a boil, and cook over medium-high heat for 30 minutes, or until tender. Drain, peel and dice while still hot. This is what will make the salad fluffy. Cover and refrigerate until cold.

In a large serving bowl, toss together the potatoes, eggs, crabmeat, black olives and carrot. Sprinkle with sugar, and stir in enough mayonnaise to moisten. Season with salt and pepper to taste. Chill until ready to serve.

# Moe's Fabulous Mashed Potatoes

## Ingredients

1 pound Yukon Gold potatoes,  
peeled and quartered  
1/2 cup whole milk  
1/4 cup butter, cut into pieces  
1 pinch ground nutmeg  
kosher salt to taste  
ground white pepper to taste

## Directions

Place the potatoes into a large pot, and cover with salted water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain and allow to steam dry for a minute or two, and place the potatoes in a large bowl.

Bring the milk to a boil in a small saucepan over low-medium heat.

Whip the potatoes with an electric mixer until smooth; pour the boiling milk over the potatoes, and add butter, nutmeg, salt, and white pepper. Whip on Medium speed until light and fluffy.

# Sweet Potato Pancakes

## Ingredients

- 1 (1 pound) sweet potato
- 2 cups rolled oats
- 2 tablespoons olive oil (optional)
- 1 tablespoon dark molasses (optional)
- 4 eggs
- 1 egg white
- 2 teaspoons vanilla extract
- 2 teaspoons ground cinnamon
- 1 cup plain yogurt

## Directions

Pierce the sweet potato a few times with a fork. Wrap in a paper towel and cook in the microwave for 5 minutes at full power, or until tender. Cool slightly, and remove the skin with a small knife.

Meanwhile, process the oats in a blender or food processor until powdery. Transfer the oats to a large bowl. Break the sweet potato into chunks, and place in the food processor. Blend until smooth. Transfer to the bowl with the oats, and stir in the olive oil, molasses, eggs, egg white, vanilla, cinnamon and yogurt. Adjust the thickness to your liking by adding more yogurt if necessary.

Heat a lightly greased skillet over medium heat. Pour 1/4 cupfuls of batter onto the skillet when hot, and cook until bubbles appear on the surface. Flip, and cook on the other side until browned. Continue with remaining batter.

# Oven Fried Sesame Potatoes

## Ingredients

4 medium potatoes, cut into wedges  
2 teaspoons canola oil  
1 teaspoon seasoning salt  
1 teaspoon ground paprika  
1 tablespoon sesame seeds  
1 teaspoon chili powder, or to taste  
freshly ground black pepper to taste

## Directions

Preheat the oven to 400 degrees F (200 degrees C). Line a large baking sheet with aluminum foil.

Place the potato wedges in a plastic bag, or bowl with a lid. Add oil, and toss to coat. Season the potatoes with seasoning salt, paprika, chili powder, and pepper, and add the sesame seeds. Replace lid or close bag, and shake to coat evenly. Spread the potato wedges out in a single layer onto the prepared baking sheet.

Bake for 50 to 60 minutes, stirring every 15 minutes or so, until the potatoes are tender and golden.



# Roasted Sweet Potato and Rocket Salad

## Ingredients

1 tablespoon olive oil  
salt and ground black pepper to taste  
4 sweet potatoes, peeled and cut into wedges  
2 red bell peppers, halved and seeded  
  
1 clove garlic  
1 shallot  
1 tablespoon lemon juice  
1 teaspoon Dijon mustard  
1 dash hot pepper sauce (such as Tabasco®)  
1 teaspoon salt  
ground black pepper to taste  
1/2 cup extra virgin olive oil  
1/2 cup walnut oil  
  
1/2 pound baby arugula leaves  
1 (2 inch) piece Parmigiano-Reggiano cheese

## Directions

Preheat an oven to 425 degrees F (220 degrees C).

Whisk the 1 tablespoon olive oil, salt, and pepper together in a bowl; toss the sweet potato wedges with the olive oil to coat. Place the bell pepper halves with their cut-sides down onto a baking sheet; arrange the sweet potato wedges around the peppers.

Roast in the preheated oven until the potatoes are slightly charred and crispy and the the bell pepper skin is blistered, about 45 minutes. Shake the pan once mid-way through the cooking time to keep the mixture from sticking to the pan. Set the potato wedges aside to cool. Place the pepper halves into a bowl and cover with plastic wrap; allow to sweat until cool, about 20 minutes. Peel the skin from the peppers and discard.

Mince the garlic and shallot together in a food processor. Add the peeled peppers, lemon juice, mustard, hot sauce, salt, and pepper; puree until smooth. Slowly stream the 1/2 cup olive oil and the walnut oil into the mixture as it blends. Transfer to a large bowl; add the arugula leaves and toss to coat.

Divide the potato wedges between 4 salad plates; top the wedges with equal amounts of the dressed arugula leaves. Shave the Parmigiano-Reggiano cheese over the salads to serve. Serve immediately.

# Potatoes and Peppers

## Ingredients

1/3 cup olive oil  
6 potatoes, sliced  
2 large red bell peppers, sliced  
into rings  
1 large sweet onion, peeled and  
chopped  
salt and pepper to taste

## Directions

Heat oil in a large frying pan over medium-high heat. Fry the potatoes for 5 minutes, then add the peppers and onions. Season with salt and pepper. Cook for at least 15 minutes, turning potatoes frequently, or until potatoes start to look mushy.

# Tropical Sweet Potatoes

## Ingredients

3 1/2 pounds sweet potatoes  
1 (8 ounce) can crushed  
pineapple, undrained  
6 tablespoons butter, melted and  
divided  
3/4 teaspoon salt  
1 pinch pepper  
1/2 cup crushed saltines  
2 tablespoons brown sugar  
1 pinch ground cloves

## Directions

In a large saucepan, cover sweet potatoes with water; bring to a boil. Reduce heat; cover and simmer for 30 minutes or until tender. Drain and cool.

Peel the potatoes and place in a large bowl; mash. Add the pineapple, 2 tablespoons butter, salt and pepper; mix well .

Transfer to a greased 2-qt. baking dish. Combine saltines, brown sugar, cloves and remaining butter; sprinkle over potatoes. Bake, uncovered, at 375 degrees F for 30 minutes.

# Oven Potato Wedges

## Ingredients

2 pounds red potatoes, cut into small wedges  
1 large onion, chopped  
3 tablespoons olive or vegetable oil  
1 teaspoon garlic powder  
1/2 teaspoon salt  
1/2 teaspoon dried oregano

## Directions

In a large bowl, combine all ingredients; stir to coat. Place in a single layer in an ungreased shallow baking pan.

Bake, uncovered, at 425 degrees for 30-35 minutes or until the potatoes are tender and lightly browned.

# Potato Egg Supper

## Ingredients

4 cups diced cooked peeled potatoes  
8 bacon strips, cooked and crumbled  
4 hard-cooked eggs, sliced  
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted  
1/2 cup milk  
1 small onion, chopped  
1 tablespoon chopped green pepper  
1 tablespoon chopped sweet red pepper  
1 cup shredded Cheddar cheese

## Directions

Place half of the potatoes in a greased 2-qt. baking dish. Top with bacon, eggs and remaining potatoes. In a saucepan, combine the soup, milk, onion and peppers. Cook over medium heat until heated through. Pour over the potatoes.

Cover and bake at 350 degrees F for 20 minutes. Uncover; sprinkle with cheese. Bake 10-15 minutes longer or until heated through.

# Sweet Potato and Hazelnut Mashed Potatoes

## Ingredients

2 pounds sweet potatoes, peeled and cubed  
1/4 cup toasted, ground hazelnuts  
1/2 cup heavy cream  
1/4 cup sour cream  
1/4 cup apple cider  
salt and pepper to taste

## Directions

Place the sweet potatoes into a large pot and cover with salted water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain and allow to steam dry for a minute or two.

Mash the potatoes until smooth, then stir in the hazelnuts, heavy cream, sour cream, and apple cider. Season to taste with salt and pepper.

# Grilled Sweet Potatoes

## Ingredients

2 large sweet potatoes, cut into 1-inch cubes  
2 tablespoons butter  
2 tablespoons brown sugar  
1 teaspoon ground cumin  
1/4 teaspoon cayenne pepper, or more to taste  
salt and pepper to taste

## Directions

Preheat an outdoor grill for medium-high heat, and lightly oil the grate.

Divide the sweet potato cubes in half, and place each half in the center of a rectangle of aluminum foil. Top each portion with about half of the butter. Sprinkle about half of the brown sugar, cumin, and cayenne pepper over each portion. Season with salt and pepper. Fold the corners of the aluminum foil together and seal to form a pouch around each portion.

Cook on the preheated grill, turning pouches every 10 minutes, until the potatoes are tender and cooked through, 20 to 30 minutes.

# Rosemary Baked Potato Wedges

## Ingredients

1/4 cup olive oil  
1/4 cup butter, melted  
10 pounds Yukon Gold potatoes,  
scrubbed and cut into wedges  
1 1/2 cups flour  
1 1/2 cups bread crumbs  
1/4 cup chopped fresh rosemary  
2 tablespoons garlic powder  
2 tablespoons onion powder  
2 tablespoons salt

## Directions

Preheat an oven to 450 degrees F (230 degrees C). Prepare 4 baking sheets with cooking spray.

Stir together the olive oil and melted butter. Place the potato wedges in a large bowl; pour the butter mixture over the potatoes; toss to coat. Mix together the flour, bread crumbs, rosemary, garlic powder, onion powder, and salt; add to the potatoes and stir. Spread the potato wedges in single layers on the baking sheets.

Bake in the preheated oven until browned, occasionally moving the sheets around to assure even baking, about 45 minutes.



# Garlicky Potatoes

## Ingredients

2 quarts chicken broth  
5 pounds potatoes, peeled and quartered  
5 cloves garlic, chopped  
1 cup heavy cream  
1/2 cup sour cream  
3 tablespoons chopped fresh chives  
1/2 teaspoon salt  
1/4 cup melted butter

## Directions

Bring chicken broth to a boil. Add potatoes and cook until tender but still firm, about 15 minutes; drain, reserving broth.

Stir in garlic, cream and 1 to 2 tablespoons broth; mash until creamy. Blend in sour cream, chives, salt and butter. Heat through and serve.

# Cookout Potatoes

## Ingredients

4 cups frozen cubed hash brown potatoes, thawed  
1/2 cup chopped celery  
1/2 cup chopped green pepper  
1/3 cup butter or margarine, melted  
2 tablespoons finely chopped onion  
1 tablespoon minced fresh parsley  
1 teaspoon salt

## Directions

Combine all of the ingredients. Place on a double thickness of heavy-duty foil (about 28 in. x 18 in.). Fold foil around the potato mixture and seal tightly. Grill, covered, over medium heat for 45-50 minutes or until the potatoes are tender.

# Sweet Potatoes With Feta Cheese

## Ingredients

2 large sweet potatoes, peeled  
and sliced  
1 (4 ounce) package tomato basil  
feta cheese  
1 tablespoon balsamic vinegar

## Directions

Place the slices of sweet potatoes into a microwave safe dish, and add just enough water to cover. Cook for 10 minutes in the microwave, or until starting to become tender.

Preheat the oven's broiler. Place the sweet potato slices onto a greased broiler pan. Slice the feta cheese the best you can, and place a piece on top of each potato slice. Drizzle balsamic vinegar over all.

Place under the preheated broiler for about 6 minutes, or until cheese is lightly browned.

# Sausage and Potato Breakfast Skillet

## Ingredients

1 (1 pound) package Bob EvansB® Original Recipe Sausage Roll  
1 small onion, diced  
1 small green pepper, diced  
1 (20 ounce) package Bob EvansB® Home Fries Diced Potatoes  
4 tablespoons margarine  
1/2 cup grated Cheddar cheese

## Directions

In skillet, crumble and cook sausage with onions and peppers over medium heat until browned. Remove from skillet. In same skillet, melt margarine and cook potatoes according to package directions. Stir in sausage mixture and cook until hot. Top with cheese and serve.

# Monterey Chicken with Potatoes

## Ingredients

6 medium red potatoes, cubed  
1/2 cup butter, melted and divided  
4 skinless, boneless chicken breast halves  
1 tablespoon fresh lime juice  
1 1/2 cups shredded Mexican blend cheese  
1/4 cup chopped fresh cilantro  
1/2 cup salsa  
1 lime, cut into wedges (optional)

## Directions

Preheat the oven to 425 degrees F (220 degrees C). Line a 9x13 inch baking dish with aluminum foil.

Toss potatoes with about 1 tablespoon of melted butter until coated. Arrange in a single layer in the bottom of the prepared baking dish.

Bake for 10 minutes in the preheated oven. Remove pan from oven, and push potatoes out to the sides of the dish. Place the chicken breast halves in the dish. Stir together the remaining butter and lime juice. Brush onto chicken. Return to the oven.

Bake for 20 minutes in the preheated oven, or until the chicken is no longer pink and the juices run clear. In a small bowl, toss together the cheese, cilantro and salsa. Sprinkle over the chicken and potatoes. Return to the oven for a few minutes, until the cheese is melted. Serve with lime wedges.

# Lemon Parsley Potatoes

## Ingredients

3 pounds small red potatoes  
1/2 cup butter  
1/3 cup minced fresh parsley  
1 tablespoon lemon juice

## Directions

Place potatoes in a large saucepan and cover with water. Bring to a boil. Reduce heat; cover and cook for 15-20 minutes or until tender. Drain. In a small saucepan, melt the butter; stir in parsley and lemon juice. Pour over potatoes; toss to coat.

# Potato, Broccoli and Cheese Soup

## Ingredients

2 cups chopped onion  
2 tablespoons margarine  
2 1/2 pounds peeled and cubed potatoes  
5 cups boiling water  
4 cubes chicken bouillon  
3 cups fresh broccoli, cooked and drained  
salt and pepper to taste  
3 cups shredded Cheddar cheese

## Directions

In a large stock pot saute onion in butter. Add potatoes, water and bouillon cubes. Cover, bring to boil and then reduce heat to medium and cook until potatoes are tender, about 15 minutes.

Remove tough outer skin of broccoli stems and cook broccoli. Once cooked add to soup.

In a blender or food processor puree half of the soup and return to stock pot. Season with salt and pepper.

Add cheese and heat soup through until cheese is melted. Serve warm.

# Potato Pouches

## Ingredients

4 large red potatoes  
1 onion, sliced into thin rings  
4 tablespoons butter  
1 pinch dried oregano  
1 pinch dried parsley  
1 pinch dried basil  
1/4 teaspoon salt  
1/4 teaspoon ground black pepper

## Directions

Preheat oven to 350 degrees F (175 degrees C). Cut four 8x12 inch sheets aluminum foil.

Slice each potato into 1/4 inch slices and lay in an overlapping fashion in 2 columns on each sheet of aluminum foil.

Place several rings of onion on top of the potatoes. Mix together the oregano, parsley, basil, salt and pepper; sprinkle to taste over onion and potato. Top with 1 tablespoon of butter.

Create the pouch by take the long sides of the aluminum foil and join at the top and fold down. The ends just get folded over.

Place on a cookie sheet and bake for about 30 minutes or cook on a grill over medium-high heat.



# Spicy Potato Soup II

## Ingredients

1 pound ground beef  
1 onion, chopped  
4 cups water  
1 1/2 teaspoons ground black pepper  
4 cups cubed potatoes  
3 (8 ounce) cans tomato sauce  
2 teaspoons salt  
1/2 teaspoon hot pepper sauce

## Directions

Brown beef and onion, drain.

Add water, pepper, potatoes, tomato sauce, salt, and Tabasco sauce. Bring to boil. Reduce heat to medium and simmer one hour or until potatoes are tender and soup is thick.

# Chuck and Potato Bake

## Ingredients

3 1/2 pounds boneless beef chuck roast  
1 (10.75 ounce) can condensed cream of mushroom soup  
1 (10.75 ounce) can condensed cream of mushroom soup with roasted garlic  
3 tablespoons chopped fresh chives  
6 potatoes, quartered  
1 pound carrots, peeled and cut into chunks  
1 pound fresh mushrooms, quartered  
1/2 cup shredded Cheddar cheese

## Directions

Preheat an oven to 350 degrees F (175 degrees C). Place chuck roast in a 9x13 inch baking dish with high sides. Roast for 1 hour in preheated oven. Spoon off any fat that has accumulated.

Combine the 2 cans of mushroom soup and the chives in a large bowl. Remove roast from oven, and scatter the potatoes, carrots, and mushrooms around the roast. Pour the soup mixture over the meat and vegetables. Cover with aluminum foil.

Return the baking dish to the oven to roast for 2 additional hours. Uncover, and sprinkle with the grated Cheddar cheese. Return to the oven until the cheese melts, about 5 minutes.

# Mom's Russian Potato Salad

## Ingredients

5 small beets  
2 potatoes  
1 carrot, peeled  
1/4 cup chopped onion  
1 dill pickle, chopped  
1/2 cup sauerkraut, drained  
3 tablespoons olive oil  
salt to taste

## Directions

Place the beets, potatoes, and carrot into a saucepan, fill with water, and bring to a boil. Reduce heat and simmer until tender, about 20 minutes. Remove vegetables and allow to cool; peel the beets and potatoes. Dice the beets, potatoes, and carrot, and place into a salad bowl. Stir in onion, pickle, sauerkraut, olive oil, and salt. Chill the salad for 2 to 3 hours; serve cold.

# Potato Basil Scramble

## Ingredients

2 cups cubed potatoes  
1/2 cup chopped onion  
1/2 chopped green pepper  
1 tablespoon canola oil  
2 cups egg substitute  
2 tablespoons minced fresh basil  
1/2 teaspoon salt  
1/8 teaspoon cayenne pepper

## Directions

Place potatoes in a microwave-safe bowl; add 1 in. of water. Cover and microwave on high for 7 minutes; drain.

In a large nonstick skillet coated with nonstick cooking spray, saute the onion, green pepper and potatoes in oil until tender. Add the egg substitute, basil, salt and pepper. Cook over medium heat until eggs are completely set, stirring occasionally.

# Sweet Potato Bisque

## Ingredients

3 sweet potatoes  
4 potatoes, peeled and quartered  
1 large onion, thinly sliced  
2 cloves garlic, minced  
1 tablespoon olive oil  
1 tablespoon butter  
10 cups water  
1 1/2 tablespoons all-purpose flour  
1/4 cup chicken broth  
3/8 cup buttermilk  
1 teaspoon freshly grated nutmeg  
1 teaspoon ground ginger  
1 teaspoon ground white pepper  
1 teaspoon dried thyme  
1/2 teaspoon ground cumin  
salt to taste  
ground black pepper to taste

## Directions

Roast sweet potatoes in 450 degree F (230 degrees C) oven for 30 minutes. Remove from oven and slice open, allowing to cool while assembling rest of soup.

Saute onion and garlic in olive oil and butter until soft and slightly browned. Add potatoes to pot and saute 1 minute. Stir in flour. Deglaze pan with broth, scraping up brown bits. Add water and sweet potato flesh. Bring mixture to a boil and reduce heat to medium low. Simmer partially covered for approximately 30 minutes or until vegetables are tender. (Liquid will have reduced to approximately 8 cups.)

Remove from heat and puree soup in batches in blender or directly in pot with hand-held blender.

Return soup to pot and re-heat over low heat. Add buttermilk, nutmeg, ginger, white pepper, thyme, cumin, and salt and pepper to taste, stirring well.

# Deluxe Mashed Potatoes

## Ingredients

4 large potatoes  
1 (3 ounce) package cream  
cheese, softened  
1/2 cup sour cream  
1 tablespoon chopped chives  
3/4 teaspoon onion salt  
1/4 teaspoon pepper  
1 tablespoon butter or margarine  
Paprika

## Directions

Peel and cube the potatoes; place in a saucepan and cover with water. Cook over medium heat until tender; drain. Mash until smooth (do not add milk or butter). Stir in cream cheese, sour cream, chives, onion salt and pepper. Spoon into a greased 1-1/2-qt. baking dish. Dot with butter; sprinkle with paprika if desired. Cover and bake at 350 degrees F for 35-40 minutes or until heated through.

# Simple Sweet Potato Soup

## Ingredients

6 medium sweet potatoes, peeled and chopped  
1 tablespoon minced fresh ginger  
2 cups chicken or vegetable stock  
1 cup water, or as needed  
1 lime, juiced  
2 cups milk or cream, or as needed

## Directions

Place potatoes and ginger in large saucepan. Pour in chicken stock and water, and bring to a boil over high heat. Reduce heat to medium low, cover, and simmer until the potatoes have softened, about 30 minutes.

Puree potatoes and lime juice in a food processor, or with a hand blender until smooth. Return soup to saucepan and stir in milk or cream as desired; heat until warmed through.

# Crispy Oven-Roasted Rosemary Chicken with

## Ingredients

1/4 cup olive oil  
1 pound bratwurst links, cut into  
1/2 inch slices  
2 1/2 pounds chicken pieces  
1 pinch kosher salt to taste  
2 pounds potatoes, cut into 1-inch  
chunks  
2 tablespoons extra-virgin olive oil  
2 1/2 tablespoons fresh rosemary  
leaves, chopped  
1 teaspoon red wine vinegar

## Directions

Preheat oven to 450 degrees F (230 degrees C). Prepare a large baking dish with cooking spray.

Pour half of the olive oil into a large skillet over medium heat. Cook the bratwurst in the hot oil until browned on both sides, about 5 minutes; set aside. Add the remaining olive oil to the skillet and return to heat; brown the chicken pieces in the hot oil 7 to 10 minutes; season with salt while cooking; set aside and return the skillet to heat. Heat the potatoes in the skillet until lightly browned. Arrange potatoes, chicken, and bratwurst in the prepared baking dish; season with salt and drizzle with 2 tablespoons olive oil; sprinkle with about half of the chopped rosemary.

Roast in the preheated oven 15 minutes. Turn each piece of chicken over and stir the potatoes and sausage. Sprinkle the remaining rosemary and the red wine vinegar over the dish; cook another 15 minutes.



# Chicken, Pickles, and Potatoes

## Ingredients

1/2 cup all-purpose flour  
salt and black pepper to taste  
garlic powder to taste  
8 bone-in, skinless chicken thighs  
2 tablespoons olive oil  
1 cup chicken broth  
6 potatoes, quartered  
2 cups petite pickles (such as Mt. OliveB®), halved  
1 cup baby carrots, halved  
1 (6 ounce) can black olives with juice  
1 cup pickle juice

## Directions

Place the flour in a shallow dish and season lightly with salt, pepper, and garlic powder. Season the chicken thighs with salt and pepper, and dredge in the flour. Heat the olive oil in a large skillet over medium-high heat. Cook the chicken in the hot oil until golden, about 3 minutes. Flip chicken and brown on the other side, 3 additional minutes. Pour in the chicken broth.

Stir in the potatoes, pickles, carrots, black olives with juice, and pickle juice. Reduce heat to medium, cover, and cook until the potatoes are tender and the chicken thighs are no longer pink at the bone and the juices run clear, about 40 minutes. An instant-read thermometer inserted near the bone should read 165 degrees F (74 degrees C).

# Pork and Potatoes

## Ingredients

6 pork chops  
1 (10.75 ounce) can condensed  
cream of chicken soup  
1 (10.75 ounce) can condensed  
cream of mushroom soup  
1 cup water  
2 pounds potatoes, cubed  
salt and pepper to taste

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl mix chicken soup and mushroom soup with water; whisk well. Place pork chops in a large baking dish. Arrange potatoes on top, then pour soup mixture over entire dish. Bake uncovered for 60 minutes or until potatoes are tender.

# Potatoes Romanoff

## Ingredients

10 baking potatoes, peeled, cut  
into large pieces  
1 pint sour cream  
6 green onions, chopped  
1 pound processed cheese,  
cubed

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain and mash.

In a 9 x 13 inch casserole dish combine potatoes, sour cream, green onions and processed cheese.

Bake in preheated oven for 30 minutes, or until heated through.

# Ham, Potato, and Cheese Soup

## Ingredients

12 potatoes, peeled and cubed  
2 large onions, finely chopped  
2 pounds processed cheese food  
(eg. Velveeta)  
1 pound chopped ham  
ground black pepper to taste  
3 1/2 tablespoons all-purpose  
flour  
1 cup milk

## Directions

Place potatoes, onion, and cubed ham in large stockpot. Cover with water. Cook until potatoes are almost tender.

Remove about one cup of the cooked potatoes and mash in a bowl with the back of a fork. Add some of the liquid from the pan (about a tablespoon at a time) along with the flour till you have a thick paste. Add this back to the pot.

Place the cheese (either whole or cubed) in the pot. Let the soup simmer until the cheese melts and is thick. Add ground black pepper to taste and stir in the milk.

# Sweet Potato and Apple Soup

## Ingredients

2 (1 pound) sweet potatoes, quartered  
1 large tart apple, peeled and cored  
2 tablespoons olive oil  
1 onion, chopped  
2 stalks celery, chopped  
1 large carrot, chopped  
1 bay leaf  
5 cups chicken broth  
1 cup cream  
1 (5 ounce) lemon, zested and juiced  
salt and pepper to taste  
1 cup crumbled goat cheese or feta cheese

## Directions

Preheat the oven to 400 degrees F (200 degrees C). Place the sweet potatoes and apple on a greased baking sheet, and roast for about 40 minutes in the preheated oven, or until tender. Cool, and peel sweet potatoes.

Heat olive oil in a soup pot over medium heat. Add the onion, celery, bay leaf, and carrot; saute until tender. Remove the bay leaf, and discard. Pour in the chicken broth, and add the sweet potato and apple. Puree in batches using a regular blender, or if possible use an immersible blender to puree while in the pot.

Return to the soup pot, and stir in the cream, lemon zest, and lemon juice. Taste and season with salt and pepper as needed. Heat through, but do not boil. Ladle into serving bowls, and garnish with crumbled cheese.

# Spicy Potato Soup I

## Ingredients

6 large potatoes, cubed  
2 red bell peppers, seeded and  
diced  
1 1/2 serrano chiles, finely  
chopped  
salt to taste  
ground black pepper to taste  
1 dash paprika  
2 tablespoons vegetable oil  
8 cups water

## Directions

In a saucepan, fry potatoes in oil until golden brown.

Stir in peppers, water, and seasonings. Cover, and simmer until potatoes are tender.

# Sweet Potato Pie III

## Ingredients

2 cups mashed sweet potatoes  
3 eggs, beaten  
1 cup evaporated milk  
1 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg  
1/4 teaspoon ground cloves  
1/2 teaspoon salt  
1 (9 inch) unbaked deep dish pie crust

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, mix the sweet potatoes, eggs, evaporated milk, cinnamon, nutmeg, cloves and salt. Pour into the pie crust.

Bake at 350 degrees F (175 degrees C) for 50 minutes, or until a knife inserted in center comes out clean. Top with whipped topping or serve warm with vanilla ice cream.

# Potato (Velveeta®) Cheese Soup

## Ingredients

8 cups water  
2 pounds shredded potatoes  
1 (1 pound) loaf processed cheese food (such as Velveeta®), cubed  
1/4 cup chopped onion, or to taste  
4 cubes chicken bouillon  
1 teaspoon chopped fresh parsley  
1/2 teaspoon salt  
1/2 teaspoon ground black pepper  
2 teaspoons Cajun seasoning blend (such as Tony Chachere's®)

## Directions

Combine the water, potatoes, processed cheese, onion, bouillon, parsley, salt, pepper, and Cajun seasoning in a large pot. Bring to a boil over high heat. Reduce heat to medium-low; cover and simmer until the potatoes are tender, about 30 minutes.



# Charline's Sweet Potato Casserole

## Ingredients

4 cups sweet potatoes, peeled and cubed  
2 cups white sugar  
4 eggs, beaten  
3/4 cup margarine, melted  
1 cup evaporated milk  
1 teaspoon ground nutmeg  
1 teaspoon ground cinnamon  
2 cups miniature marshmallows  
1 cup flaked coconut  
B  
1 1/2 cups crushed cornflakes cereal  
1/2 cup packed brown sugar  
1 cup chopped pecans  
3/4 cup margarine, melted

## Directions

Preheat oven to 400 degrees F (200 degrees C). Prepare a 9x13 inch baking dish with butter.

In a large bowl, mash the sweet potatoes. Mix together with sugar, eggs, 3/4 cup margarine, evaporated milk, nutmeg, cinnamon, marshmallows and coconut. Scoop the mixture into the baking dish.

Bake 20 minutes in the preheated oven, or until sweet potatoes are tender.

In a small bowl, mix the crushed cornflakes, brown sugar, pecans and remaining 3/4 cup margarine. Spread the topping over the baked casserole.

Return the casserole to the 400 degrees F (200 degrees C) oven and bake an additional 10 minutes.

# Spinach Caramelized Onion And Muenster Au

## Ingredients

8 red potatoes, cubed  
5 ounces fresh spinach leaves  
1/4 cup butter  
1 onion, sliced  
1 teaspoon minced garlic  
3 tablespoons all-purpose flour  
1/2 teaspoon salt  
1 cup milk  
1 cup heavy cream  
2 cups shredded Muenster cheese

## Directions

Preheat an oven to 400 degrees F (200 degrees C). Combine the potatoes and spinach in a 9x13-inch baking dish; set aside.

Melt 3 tablespoons of butter in a saucepan over medium-low heat. Stir in the onion, and cook until dark brown, about 15 minutes. Stir in the garlic and flour; cook 1 minute more. Season with salt, and stir in the milk and cream. Bring to a simmer over medium heat; cook and stir until the sauce has thickened, about 10 minutes. Stir in 3/4 of the Muenster cheese until melted, and pour over the potatoes.

Cover the potatoes with aluminum foil, and bake in the preheated oven 30 minutes. Uncover, and cook 20 minutes more, then sprinkle with the remaining Muenster cheese, return to the oven, and bake until the potatoes are tender and the cheese is bubbly, about 10 minutes more.

# Potato Donut Holes

## Ingredients

4 potatoes, peeled  
1/3 cup margarine, melted  
2 cups white sugar  
3 eggs  
1 cup buttermilk  
1 teaspoon vanilla extract  
5 1/2 cups all-purpose flour  
4 teaspoons baking powder  
1 1/2 teaspoons baking soda  
1 teaspoon salt  
1 quart vegetable oil for frying

## Directions

Wash and peel potatoes. If using large potatoes cut them in half. Place potatoes in a medium sauce pan covered with water. Cook over medium heat until tender, about 20 minutes. Drain, cool, and mash.

In a large mixing bowl, combine 1 1/2 cup mashed potatoes with butter or margarine, eggs, buttermilk and vanilla; beat until smooth. In another bowl, sift together flour, baking powder, baking soda, and salt. Gradually add flour mixture to the potato mixture; stirring until well combined. Refrigerate batter for 1 hour.

Fill a 2 to 4 quart sauce pan 1 to 2 inches deep with vegetable oil and heat to 350 degrees F (175 degrees C).

Form the chilled batter in 1 tablespoon size balls. Use a spoon to carefully slide the potato balls into the hot oil. Let cook until brown, turn, and cook opposite side. Remove from oil, briefly drain on paper towels, and roll in powdered sugar. Serve hot.

# EZ Kid's Potato Salad

## Ingredients

1/4 cup creamy salad dressing  
1/4 cup apple juice  
1 tablespoon dried minced onion  
1 teaspoon dried dill weed  
1 teaspoon prepared mustard  
salt and pepper to taste  
1 (15 ounce) can sliced potatoes,  
drained

## Directions

Whisk together the salad dressing, apple juice, onion flakes, dill, mustard and salt and pepper. Pour over potatoes and toss to coat.

# Potato and Onion Soup

## Ingredients

1/4 cup margarine  
1 onion, thinly sliced  
2 leeks  
2 red potatoes, peeled and sliced  
2 quarts water  
1 tablespoon salt  
1/4 cup margarine  
1/2 cup heavy whipping cream  
3 tablespoons chopped fresh  
chives

## Directions

In a heavy 4 quart pan, melt 1/4 cup butter and onion until wilted. Add cleaned and sliced leeks, potatoes, water and salt. Bring to a boil and simmer, partially covered, for 45 minutes or until potatoes are very tender.

Remove from heat and cool if you want. Blend the cooked mixture until smooth. Return to the saucepan; add 1/4 cup butter, cream and chives. Check for seasonings. Heat, but do not boil or the cream will curdle.

# Pork with Roasted Peppers and Potatoes

## Ingredients

4 boneless pork chops, 1/2 inch thick  
Ground black pepper  
1 tablespoon olive oil  
4 medium red potatoes, cut up  
1 medium onion, sliced  
1 teaspoon dried oregano leaves, crushed  
1 cup Swanson® Chicken Broth (regular, Natural Goodness, or Certified Organic)  
1/2 cup diced roasted red pepper

## Directions

Season chops with black pepper.

Heat oil in nonstick skillet. Add chops and cook 10 minutes or until well browned. Remove chops.

Add potatoes, onion and oregano. Cook 5 minutes or until browned, stirring occasionally.

Add chops, broth and peppers. Heat to a boil. Cover and cook over low heat 10 minutes or until done.

# Potato Chip Cookies VI

## Ingredients

1 cup shortening  
1 cup white sugar  
1 cup brown sugar  
2 eggs  
1 teaspoon vanilla extract  
2 cups all-purpose flour  
1 teaspoon baking soda  
1/2 teaspoon salt  
2 cups crushed potato chips  
1 cup chopped walnuts (optional)

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the shortening, white sugar, and brown sugar until light and fluffy. Add the eggs one at a time, beating well with each addition, then stir in the vanilla. Combine the flour, baking soda, and salt; gradually stir into the creamed mixture. Finally, fold in the potato chips and walnuts. Drop by rounded spoonfuls onto an unprepared cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

# Warm Steak and Potato Salad

## Ingredients

1 pound new potatoes  
1 pound beef sirloin steak  
1/2 teaspoon salt  
1/4 teaspoon ground black pepper  
8 cups mixed baby salad greens  
1 pint cherry tomatoes, halved  
2 tablespoons minced shallot  
2 tablespoons olive oil  
1 tablespoon red wine vinegar  
1 teaspoon Dijon mustard  
1/4 teaspoon dried tarragon

## Directions

Place potatoes into a pot, and fill with enough water to cover. Bring to a boil and cook until tender but still firm, about 10 minutes. Drain and cover to keep warm.

Preheat oven to broil or preheat a grill for medium-high heat. Season both sides of steak with salt and pepper. Broil or grill steaks for 6 to 8 minutes per side, or to desired doneness.

Meanwhile, whisk together oil, vinegar, mustard, and tarragon for dressing; season dressing to taste with salt and pepper.

Divide greens, tomatoes, and shallots among 4 plates. Cut warm, unpeeled potatoes into quarters; slice steak into 1/4 inch thick strips. Top salad greens with steak and potatoes; drizzle dressing over salads. Serve warm.



# Potatoes and Onions

## Ingredients

3 potatoes, cubed  
1/4 cup fat free Italian-style  
dressing  
2 cups fresh sliced mushrooms  
1 onion, finely diced  
2 stalks celery, chopped

## Directions

Place potatoes in a pot of boiling water until tender. Drain well.

Spray a frying pan with non-stick cooking spray and pour in dressing. Over a medium heat fry the mushrooms, onions and celery. When cooked to your desired texture pour the mixture over the potatoes. Serve hot.

# Sweet Potato Fluff

## Ingredients

3 cups cooked and mashed sweet potatoes

1 cup white sugar

2 eggs

1/2 cup butter

1/2 teaspoon vanilla extract

1 cup flaked coconut

1 cup packed brown sugar

1/3 cup all-purpose flour

1 cup chopped pecans

1/3 cup butter

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix the mashed sweet potatoes, white sugar, eggs, 1/2 cup of the butter or margarine, vanilla and flaked coconut. Place in heat proof 2 quart sized casserole dish.

With a fork mix the brown sugar, flour, pecans and the remaining 1/3 cup of butter or margarine. Sprinkle over the top of the potato mixture. Bake at 350 degrees F (175 degrees C) for 30 minutes.

# Sweet Potatoes with Sausage and Peppers

## Ingredients

2 large sweet potatoes, peeled and diced  
1 tablespoon vegetable oil  
1/2 pound bulk Italian sausage  
2 red bell peppers, chopped  
1 onion, chopped  
2 cloves garlic, minced  
1 (8 ounce) jar chunky salsa  
1 teaspoon ground cumin  
salt and pepper, to taste

## Directions

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, 12 to 15 minutes. Drain and set aside.

Heat oil in a large skillet over medium heat. Crumble sausage into skillet and cook, stirring frequently, until browned and no longer pink, about 7 minutes. Remove sausage with slotted spoon and drain on paper towels.

Pour off all but 1 tablespoon oil from the skillet. Heat oil over medium heat and add bell peppers, onion and garlic and cook until softened, about 7 minutes.

Add to the skillet the potatoes, sausage, salsa and cumin. Stir and cook about 5 minutes to heat through and blend flavors. Season with salt and pepper.

# Chicken Potato Salad

## Ingredients

2 boneless chicken breast halves, cooked  
2 hard-cooked eggs  
3 potatoes, cooked  
1 1/4 cups pickled cucumbers  
1/4 teaspoon salt  
2 tablespoons olive oil  
2/3 cup mayonnaise

## Directions

Chop the chicken, eggs, potatoes and pickled cucumbers into very small pieces. Mix all together. Add the salt and mayonnaise, then the olive oil. Toss to coat. Refrigerate for 2 to 3 hours before serving.

# White Potato Pie

## Ingredients

2 potatoes - peeled, boiled and  
mashed  
2/3 cup butter  
1 cup white sugar  
1/2 teaspoon baking powder  
1/8 teaspoon salt  
1/2 cup heavy whipping cream  
1/2 cup milk  
2 teaspoons lemon zest  
2 tablespoons lemon juice  
1 teaspoon vanilla extract  
1/4 teaspoon nutmeg  
4 eggs, beaten  
2 (9 inch) pie shell

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium mixing bowl mix sugar, baking powder, and salt, then add potatoes and butter or margarine; mix well. Gradually add whipping cream and milk, stirring until well blended. Stir in lemon rind, juice, vanilla, and nutmeg. Add beaten eggs and mix well.

Pour mixture into pie shells and put in preheated oven. Bake for 55 minutes or until knife inserted in center comes out clean. Best when served cold.

# Mom's Italian Potato Salad

## Ingredients

5 large Yukon Gold potatoes  
1 large cucumber, chopped  
5 stalks celery, chopped  
1 large red onion, chopped  
3/4 cup green olives with pimento, chopped  
1/4 cup olive oil  
1/2 cup red wine vinegar  
1/4 teaspoon garlic powder  
salt and ground black pepper to taste

## Directions

Place potatoes in a large saucepan, cover with water, and bring to a boil over high heat. Reduce the heat to medium-low, and simmer until the potatoes are tender, about 15 minutes. Drain and cool, then cut into 1-inch cubes.

Combine the potatoes, cucumber, celery, onion, and olives in a large bowl.

Whisk together the olive oil, red wine vinegar, and garlic powder in a small bowl. Pour the dressing over the potatoes and vegetables; mix well. Season with salt and pepper, then chill. Stir the potato salad again before serving.

# Scored Potatoes

## Ingredients

4 large baking potatoes  
2 tablespoons butter or margarine,  
melted, divided  
1/8 teaspoon paprika  
1 tablespoon minced fresh parsley  
salt and pepper to taste

## Directions

With a sharp knife, cut potatoes in half lengthwise. Slice each half widthwise six times, but not all the way through; fan potatoes slightly. Place in a shallow baking dish.

Brush potatoes with 1 tablespoon butter. Sprinkle with paprika, parsley, salt and pepper. Bake, uncovered, at 350 degrees F for 50 minutes or until tender. Drizzle with remaining butter.

# Potato Corn Casserole

## Ingredients

1 pound lean ground beef  
salt and pepper to taste  
1/4 cup diced onion  
4 medium potatoes, peeled and  
diced  
1 (14.75 ounce) can cream-style  
corn  
1 tablespoon butter or margarine

## Directions

Crumble beef into a shallow 2-qt. microwave-safe dish. Sprinkle with salt and pepper. Layer with onion, potatoes and corn. Dot with butter. Cover and microwave on high for 15 minutes; stir. Cover and heat 10-12 minutes longer or until meat is no longer pink and potatoes are tender.



# Ultimate Mashed Potatoes

## Ingredients

5 pounds red potato, cut into chunks  
1/2 cup carrots, cut into 1 inch pieces  
4 cloves garlic, halved  
1 tablespoon salt  
1 pinch ground black pepper  
1 teaspoon paprika  
1 teaspoon onion powder  
1 teaspoon dried thyme leaves  
1 teaspoon dried basil  
1 teaspoon dried oregano  
1 teaspoon dried marjoram  
  
1/2 cup butter, room temperature  
1/2 cup shredded Cheddar cheese  
2 teaspoons Worcestershire sauce  
2 tablespoons barbeque sauce (such as Sweet Baby Ray's®)  
1 cup hot popcorn chicken  
2 cups hot milk

## Directions

Place the potatoes, carrots, and garlic into a large pot and cover with water. Season with salt, black pepper, paprika, onion powder, thyme, basil, oregano, and marjoram. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain and allow to steam dry for a minute or two.

Return the potatoes to the pot, and mash until smooth. Fold in the butter, Cheddar cheese, Worcestershire sauce, barbeque sauce, and popcorn chicken until the cheese has melted. Stir in the hot milk until absorbed and serve.

# Sweet Potato Rosti

## Ingredients

1 pound sweet potatoes  
2 tablespoons olive oil  
1 small onion, finely chopped  
1 clove garlic, finely chopped  
6 ounces crumbled goat cheese  
2 eggs, beaten

## Directions

Preheat an oven to 425 degrees F (220 degrees C).

Peel and grate the sweet potatoes; place in a clean cloth and squeeze out the excess liquid; transfer to a large bowl.

Heat the olive oil in a skillet over medium heat; cook the onion and garlic in the hot oil until soft; transfer to the bowl with the drained sweet potato; add about 2/3 of the goat cheese and the beaten eggs; mix well. Divide the mixture into 4 even portions and shape into balls with your hands and then flatten them to about 1/2 inch thickness. Arrange the patties onto a baking sheet.

Roast in the preheated oven until golden brown; about 25 minutes. Sprinkle the remaining goat cheese over the patties and return to oven to melt the cheese, about 5 minutes more.

# Kay Dee's Recipe for Potato Latkes

## Ingredients

3 large potatoes, peeled and shredded  
1 small onion, shredded  
3 eggs  
1 teaspoon salt  
2 tablespoons all-purpose flour, or as needed  
1/2 cup vegetable oil

## Directions

Place the potatoes and onion into a bowl, and stir in eggs, salt, and flour as needed to make the mixture hold together. With wet hands, scoop up about 1/3 cup of the mixture per patty, and form into flat round or oval shapes.

Heat the vegetable oil in a large skillet over medium heat until it shimmers, and gently place the patties into the hot oil. Fry until the bottoms are golden brown and crisp, 5 to 8 minutes, then flip with a spatula and fry the other side until golden.

Line a colander or strainer with 2 paper towels, and drain the cooked latkes in the colander. Serve hot.

# Creamy Sweet Potato Soup

## Ingredients

4 large sweet potatoes  
1/3 cup butter  
8 cups water  
1/2 cup tomato sauce  
2 tablespoons half-and-half  
2 teaspoons salt  
1/8 teaspoon freshly ground black pepper  
1 pinch dried thyme  
1 cup cashew halves

## Directions

Preheat oven to 375 degrees F (190 degrees C). Bake sweet potatoes until soft, about 45 minutes. Remove potatoes, and set aside until cool enough to handle. Then peel, and place in a large bowl. With a large fork or potato masher, mash potatoes for 15 to 20 seconds (they do not need to be mashed smooth).

Spoon the potatoes into a large saucepan over medium-high heat. Stir in butter, water, tomato sauce, and half-and-half. Season with salt, pepper, and thyme. Stir in cashews, and mix well. Bring to a boil, reduce heat to medium low, and simmer until cashews are soft, about 50 to 60 minutes.

# Bud's Potato Salad

## Ingredients

10 pounds potatoes  
1 cup water  
1 cup white wine vinegar  
1 cup white sugar  
2 onions, diced  
salt and pepper to taste  
1 tablespoon celery seed  
2 cups mayonnaise

## Directions

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain and allow to cool.

Slice cooled potatoes and layer in a large bowl or dish.

In a saucepan combine water, vinegar and sugar. Bring to a boil and cook for one minute. Remove from heat and pour over potatoes. Cover and chill for at least 12 hours.

Drain excess marinade and add onions, salt, pepper, celery seed and mayonnaise. Mix well and serve chilled.

# Potato Dumplings II

## Ingredients

1 cup instant mashed potato flakes  
1 cup hot water  
1 teaspoon salt  
2 eggs  
3/4 cup all-purpose flour

## Directions

In a mixing bowl, mix together potato flakes, water and salt. Allow the mixture to cool for 10 minutes. Stir in the eggs and flour.

On a lightly floured surface, knead the dough until no longer sticky.

Bring a large saucepan of water to a boil. Separate the dough into approximately 6 dumplings. Carefully drop the dumplings into water and boil approximately 20 minutes until they rise to the top. Remove from water and drain.

# Sweet Potato Pie

## Ingredients

3 large sweet potatoes, peeled  
and cut into cubes  
1/4 cup heavy cream  
1 (10.75 ounce) can Campbell's®  
Condensed Tomato Soup  
1 cup packed brown sugar  
3 eggs  
1 teaspoon vanilla extract  
1/2 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg  
1 (9 inch) unbaked pie crust

## Directions

Preheat oven to 350 degrees F.

Place potatoes in medium saucepan. Cover with water. Heat to a boil. Cover and cook 10 minutes over medium heat or until potatoes are tender. Drain. Place in mixer bowl. Add cream. Beat until potatoes are fluffy and almost smooth, using mixer at medium speed.

Beat soup, brown sugar, eggs, vanilla, cinnamon and nutmeg. Stir into potato mixture. Spoon potato mixture into prepared crust and place on baking sheet.

Bake for 1 hour or until center is almost set. Cool on wire rack to room temperature.

# Mashed Potato 'n' Parsnip

## Ingredients

1 large potato, peeled and cut into 1 inch pieces  
1 medium parsnip, peeled and cut into 1/2-inch pieces  
1 medium carrot, cut into 1/2 inch slices  
2 tablespoons milk  
1 tablespoon butter  
1 teaspoon brown sugar  
1/4 teaspoon salt

## Directions

Place the potato, parsnip and carrot in a saucepan; cover with water. Bring to a boil. Reduce heat; cover and cook for 20-25 minutes or until tender. Drain. In a small bowl, mash the vegetables with milk, butter, brown sugar and salt.



# Chinese Chicken and Potato Soup

## Ingredients

3 potatoes, cubed  
1 carrot, chopped  
1 turnip, chopped  
1 onion, chopped  
5 cloves garlic, minced  
1 chicken leg  
salt and pepper to taste

## Directions

In a large pot over high heat, combine the potatoes, carrot, turnip, onion, garlic, chicken and water to cover. Bring to a boil and reduce heat to low. Let soup simmer for 45 minutes to 1 hour. Skim fat, if desired, and season with salt and pepper to taste.

Remove chicken leg from the soup and allow it cool. Remove the meat, returning it to the soup, and discard the skin and bones. Simmer for 30 to 45 more minutes, or longer, if desired.

# Baked Potato Soup I

## Ingredients

12 slices bacon  
2/3 cup margarine  
2/3 cup all-purpose flour  
7 cups milk  
4 large baked potatoes, peeled  
and cubed  
4 green onions, chopped  
1 1/4 cups shredded Cheddar  
cheese  
1 cup sour cream  
1 teaspoon salt  
1 teaspoon ground black pepper

## Directions

Place bacon in a large, deep skillet. Cook over medium heat until browned. Drain, crumble, and set aside.

In a stock pot or Dutch oven, melt the margarine over medium heat. Whisk in flour until smooth. Gradually stir in milk, whisking constantly until thickened. Stir in potatoes and onions. Bring to a boil, stirring frequently.

Reduce heat, and simmer 10 minutes. Mix in bacon, cheese, sour cream, salt, and pepper. Continue cooking, stirring frequently, until cheese is melted.

# Roasted Chicken and Potatoes

## Ingredients

1 cup chopped celery  
1 medium onion, chopped  
1/2 cup butter or margarine  
2 tablespoons poultry seasoning  
1/2 teaspoon rubbed sage  
8 cups cubed day-old white bread  
1/2 cup chicken broth  
1 (6 pound) roasting chicken  
1/2 teaspoon paprika  
1/4 teaspoon salt  
1 pinch pepper  
6 medium baking potatoes,  
peeled and quartered  
1 teaspoon chopped fresh parsley

## Directions

In a skillet, saute celery and onion in butter until tender, about 5 minutes. Add the poultry seasoning and sage. Place the bread cubes in a large bowl. Stir in celery mixture and chicken broth; mix lightly. Just before baking, stuff the chicken. Place on a rack in a roasting pan; tie the drumsticks together. Combine paprika, salt and pepper; rub over chicken. Bake, uncovered, at 350 degrees F for 1 -1/2 hours, basting every 30 minutes. Place the potatoes around chicken; cover and bake 1-1/2 hours longer or until potatoes are tender and a meat thermometer reads 180 degrees F-185 degrees F. Sprinkle with parsley. Reserve pan drippings and thicken for gravy if desired.

# Grilled Vegetable Potato Skins

## Ingredients

2 large baking potatoes  
1 cup sliced yellow summer squash  
1 cup sliced zucchini  
1/2 large red pepper, julienned  
1/2 large green pepper, julienned  
1 small red onion, cut into 1/4-inch wedges  
1/4 cup reduced-fat Italian salad dressing  
1 1/2 teaspoons canola oil  
1/2 teaspoon salt, divided  
1/4 cup shredded reduced-fat Cheddar cheese

## Directions

Pierce potatoes several times with a fork and place on a microwave-safe plate. Microwave on high for 18-20 minutes or until tender, rotating the potatoes once. Let stand until cool enough to handle.

Meanwhile, in a large resealable plastic bag, combine the summer squash, zucchini, peppers and onion. Pour salad dressing over vegetables. Seal bag and turn to coat; marinate for 20 minutes.

Cut each potato in half lengthwise. Scoop out pulp, leaving a thin shell (discard pulp or save for another use). Brush inside of shells with oil and sprinkle with 1/4 teaspoon salt.

Coat grill rack with nonstick cooking spray. Place potato shells skin side up on grill rack. Grill, covered, over indirect medium heat for 10 minutes or until golden brown.

Drain vegetables, reserving marinade. Grill vegetables in a grill basket, uncovered, over medium heat for 10 minutes or until tender, basting with reserved marinade.

Sprinkle potato skins with cheese. Fill with grilled vegetables; sprinkle with remaining salt. Grill 5 minutes longer or until cheese is melted.

# Russian Mushroom and Potato Soup

## Ingredients

5 tablespoons butter, divided  
2 leeks, chopped  
2 large carrots, sliced  
6 cups chicken broth  
2 teaspoons dried dill weed  
2 teaspoons salt  
1/8 teaspoon ground black pepper  
1 bay leaf  
2 pounds potatoes, peeled and diced  
1 pound fresh mushrooms, sliced  
1 cup half-and-half  
1/4 cup all-purpose flour  
fresh dill weed, for garnish (optional)

## Directions

Melt 3 tablespoons butter in a large saucepan over medium heat. Mix in leeks and carrots, and cook 5 minutes. Pour in broth. Season with dill, salt, pepper, and bay leaf. Mix in potatoes, cover, and cook 20 minutes, or until potatoes are tender but firm. Remove and discard the bay leaf.

Melt the remaining butter in a skillet over medium heat, and saute the mushrooms 5 minutes, until lightly browned. Stir into the soup.

In a small bowl, mix the half-and-half and flour until smooth. Stir into the soup to thicken. Garnish each bowl of soup with fresh dill to serve.

# Sweet Potato Casserole II

## Ingredients

5 sweet potatoes, peeled and sliced  
1/2 cup packed brown sugar  
1/4 cup low fat margarine  
2 tablespoons orange juice  
2 pinches ground cinnamon  
1 (10.5 ounce) package miniature marshmallows

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Boil sliced sweet potatoes in water until tender. Drain.

In a large bowl, blend the potatoes until creamy. Stir in the butter, brown sugar, orange juice to taste and a dash of ground cinnamon.

Spread the sweet potato mixture into a 9x13 inch pan. Sprinkle the miniature marshmallows over the top and bake at 350 degrees F (175 degrees C) until golden brown.

# Microwave Potato Ham Dinner

## Ingredients

2 cups peeled, cubed potatoes  
1 cup sliced carrots  
1 cup chopped celery  
1/2 cup water  
2 tablespoons chopped green pepper  
2 tablespoons chopped onion  
2 tablespoons reduced-fat margarine  
3 tablespoons all-purpose flour  
1/4 teaspoon salt  
1/8 teaspoon pepper  
1 1/2 cups 2% milk  
1/2 cup reduced fat shredded Cheddar cheese  
2 cups cubed fully cooked lean ham

## Directions

In a large microwave-safe bowl, combine the potatoes, carrots, celery and water. Cover and microwave on high for 7 minutes, stirring once. Add green pepper and onion; cover and microwave on high for 4-5 minutes or until crisp-tender, stirring once. Pour into a 2-qt. microwave-safe baking dish coated with nonstick cooking spray; set aside.

In a microwave-safe bowl, heat the margarine, covered, on high for 40-50 seconds or until melted. Stir in the flour, salt and pepper until smooth. Gradually add milk. Cook, uncovered, on high for 2-3 minutes or until thickened and bubbly, stirring after each minute. Stir in the cheese until melted. Pour over the vegetables. Stir in ham. Cover and microwave on high for 4-5 minutes or until heated through.

# Chilled Kale and Potato Soup

## Ingredients

1 1/2 cups beef broth  
1 cup water, or more as needed  
1 large red potato, peeled and diced  
1 clove garlic, sliced  
1/2 onion, finely chopped  
1 fresh red chile pepper, seeded and chopped (optional)  
6 leaves kale, finely chopped, stems included  
1 pinch ground nutmeg, or to taste  
1 pinch ground cinnamon, or to taste  
1 pinch ground allspice, or to taste  
salt and ground black pepper to taste  
2 slices bacon  
2 dried sage leaves, crushed

## Directions

Combine beef broth, water, potato, garlic, onion, and red chile pepper in a dutch oven or large saucepan and bring to a boil over medium-high heat. Stir in the kale, and season with nutmeg, cinnamon, allspice, salt, and pepper. Reduce heat to medium and simmer for 20 minutes, until potato is tender, adding more water if necessary.

Meanwhile, place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until slightly browned, but still tender, about 5 minutes. Drain the bacon slices on a paper towel-lined plate. Chop bacon, and stir into the soup until just incorporated. Simmer no more than 3 minutes. Serve chilled for at least 2 hours, topped with crushed sage leaves. Soup can also be served hot.



# Spicy Potatoes and Scrambled Eggs

## Ingredients

2 potatoes, scrubbed  
4 tablespoons vegetable oil,  
divided  
3 eggs  
salt and pepper to taste  
1/2 teaspoon ground cumin  
1/2 teaspoon ground coriander  
1/2 teaspoon turmeric powder  
1/2 teaspoon chili powder  
1/2 teaspoon salt

## Directions

Poke potatoes with a fork so that their skins are pierced. Microwave potatoes on high until cooked inside. When potatoes are fully cooked, peel potatoes and cut potatoes to 1/8 size or to your liking. Set potatoes aside.

Add 2 tablespoons oil to skillet and scramble 3 eggs. Add salt and pepper to taste. Keep warm until potatoes are ready.

In another skillet, heat 2 tablespoons oil until hot. Then add salt, cumin, coriander and turmeric powder. Put in chili powder if you want it really spicy. Add potatoes and cook until potatoes are crispy and brown. Spicy potatoes and scrambled eggs are now ready to serve!

# Potato-Crusted Scallops

## Ingredients

4 cups potato chips, crushed  
1 pound sea scallops (12-15 per pound)

## Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly spray a baking sheet with cooking spray.

Place the potato chips in a shallow dish. Roll the scallops in the potato chips until covered. Arrange the coated scallops on the prepared baking sheet.

Bake until cooked through, 15 to 20 minutes.

# Mini Sweet Potato Pies

## Ingredients

3/4 pound sweet potato, peeled and diced  
1 (9 inch) refrigerated pie crust  
3/4 cup evaporated skim milk  
2 egg whites  
1/4 cup white sugar  
2 tablespoons brown sugar  
3/4 teaspoon ground cinnamon  
1/8 teaspoon ground nutmeg  
1/8 teaspoon ground cloves  
1/4 cup halved cranberries (optional)

## Directions

Place the sweet potato in a saucepan with just enough water to cover. Bring to a boil, and cook until fork tender, about 5 minutes. Drain and mash with a fork or potato masher.

Preheat the oven to 425 degrees F (220 degrees C). Divide the pie crust into 24 small balls. Press them into the cups of two 12 cup mini muffin pans to make tartlet shells. Set aside.

Spoon the sweet potato into a blender or food processor, and add the evaporated milk, egg whites, white sugar, brown sugar, cinnamon, nutmeg, and cloves. Puree until smooth. Spoon about 1 tablespoon of this mixture into each tart shell.

Bake for 10 minutes in the preheated oven, or until a toothpick inserted into one of the tarts comes out clean. Cool in the pans over a wire rack. Garnish each tart with a cranberry half before serving.

# Baked Kielbasa and Potatoes in Sauce

## Ingredients

3 pounds potatoes, peeled and cubed  
2 pounds kielbasa sausage, cut into 1 inch pieces  
1 (28 ounce) can tomato sauce  
1 teaspoon dried basil leaves  
1/2 teaspoon garlic powder  
salt and pepper to taste

## Directions

Preheat oven to 375 degrees F (190 degrees C). In a 9x13 inch baking dish, combine potatoes and kielbasa. Pour tomato sauce evenly over top. Sprinkle with basil, garlic powder, salt and pepper.

Bake in preheated oven for 2 hours, or until potatoes are tender.

# Leek Potato Mushroom Cheddar Soup

## Ingredients

2 leeks, finely chopped (white part only)  
1 clove garlic, finely chopped  
4 medium potatoes (red or Yukon Gold), chopped  
2 tablespoons butter, divided  
1 tablespoon olive oil  
1 1/2 teaspoons ground mustard  
2 tablespoons flour  
1/2 cup water  
3 cups chicken broth  
salt, pepper, and celery salt, to taste  
1/2 cup shredded Cheddar cheese  
2 tablespoons Parmesan cheese  
1 cup milk  
3 ounces chopped portobello mushrooms  
croutons for garnish, if desired

## Directions

In a skillet, cook leek, garlic, and potato in 1 tablespoon of butter and the olive oil over medium low heat, stirring often. Do not allow potato to brown.

Place mustard, salt, pepper, celery salt, and flour together in a bowl. Gradually whisk in water and chicken broth until well blended. Stir into potato mixture, and bring to a boil. Reduce to a simmer, and cook for 1 hour.

Mash softened potatoes by hand so they remain lumpy. Stir in Cheddar and Parmesan cheeses until melted, then add milk but do not boil. Cook mushrooms over medium high heat in remaining 1 tablespoon of butter until soft. Add to the soup, and stir. Serve immediately with croutons, if desired.

# Delicious Potato Salad Bake

## Ingredients

8 potatoes  
12 slices bacon  
2 onions, finely chopped  
1 cup sliced mushrooms  
1 cup heavy cream  
1/2 cup milk  
1 1/2 cups shredded mozzarella cheese  
salt and pepper to taste

## Directions

Preheat oven to 325 degrees F (165 degrees C). Butter or grease one 8x16 inch baking dish.

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain and cool.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Add onions, mushrooms, salt and pepper. Cook until onions and mushrooms are soft.

Slice potatoes and place a thin layer in the baking dish. Follow with a layer of the bacon mixture and repeat layers until all ingredients are used. Pour cream and milk over layers; sprinkle with grated cheese.

Bake for approximately 35 minutes, or until cream and milk have almost reduced completely.