

More Potatoes

Dutch Potatoes

SUBMITTED BY BRITTANY RAESS, KEWASKUM

- ¼ c. chopped onion
- 2 tsp. butter
- 2 c. peeled, cubed potatoes
- 1 c. sliced fresh carrots
- ¼ c. sour cream
- ¼ tsp. salt
- snipped chives

In a small skillet, sauté 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. To make it low in fat use fat free sour cream and reduced fat butter. Makes 2 servings.

Santa Fe Potato Salad

SUBMITTED BY ANNE STEGER, HARTFORD

- 6 medium white potatoes
- ½ c. vegetable oil
- ½ c. red wine vinegar
- 1 pkg. (1.25 oz.) taco spices & seasoning
- 1 can (7 oz.) whole kernel corn, drained
- ¾ c. sliced celery
- ¾ c. shredded carrot
- ¾ c. chopped red or green bell pepper
- 2 cans (2¼ oz. ea.) sliced ripe olives, drained
- ½ c. chopped red onion
- 2 tomatoes, wedged and halved

In large saucepan, cook potatoes in boiling water to cover until tender, about 40 minutes; drain. Cool slightly; cut in cubes. In a small bowl, combine oil, vinegar and taco spices and seasonings. Add to warm potatoes and toss gently to coat. Cover, refrigerate at least 1 hour. Gently fold in remaining ingredients. Refrigerate until thoroughly chilled.

Mashed Potatoes

SUBMITTED BY ANN RUSSART, SLINGER

- 4 large potatoes
- ¼ c. milk
- ½ tsp. salt
- 1 egg beaten
- 1 c. sour cream
- 5 green onions, chopped
- 1 small container small curd cottage cheese
- ½ c. crushed saltine crackers mixed with a little melted butter

Boil potatoes, 15-20 minutes; drain. Add milk and salt. Beat until fluffy. Fold in egg, sour cream, onions and cottage cheese. Place in greased 1½ quart baking dish. Sprinkle cracker crumbs over mixture. Bake uncovered 20-30 minutes at 250° until lightly brown.

Spicy Potato Soup

SUBMITTED BY MICHELLE HUPFER, WEST BEND

- 1 lb. ground beef
- 4 c. cubed peeled potatoes (½-inch cubes)
- 1 small onion, chopped
- 3 cans (8 oz. ea.) tomato sauce
- 4 c. water
- 2 tsp. salt
- 1½ tsp. pepper
- ½ to 1 tsp. hot pepper sauce

In a Dutch oven or large kettle, brown ground beef. Drain. Add potatoes, onion and tomato sauce. Stir in water, salt, pepper and hot pepper sauce; bring to a boil. Reduce heat and simmer for one hour or until the potatoes are tender and the soup has thickened. Yield: 6 to 8 servings.

Baked Potato Strips

SUBMITTED BY JANNETTE JEFFORDS, HARTFORD

- 3 large baking potatoes, cut lengthwise in thin ¼-inch strips, pat dry
- 2 egg whites
- 2 Tbs. grated Parmesan cheese
- 1 tsp. garlic powder

In a bowl, combine egg whites, Parmesan and garlic powder, add potatoes; toss to coat. Place in single layer in 15x10x1-inch baking pan coated with nonstick cooking spray. Bake, uncovered, at 375° for 35 to 40 minutes or until potatoes are golden brown and tender, turning several times. Yield: 4 servings.



Roasted Sweet Potatoes, Potatoes and Sage

SUBMITTED BY DEBBIE CULLEN, WEST BEND

- 1 lb. red, white, or Yukon Gold potatoes, peeled, cut into ¾-inch cubes
- 1 (12 oz.) red-skinned sweet potato (yam), peeled, cut into ¾-inch cubes
- 1 (12 oz.) tan-skinned sweet potato, peeled, cut into ¾-inch cubes
- ¼ c. olive oil
- 1 Tbs. coarse kosher salt
- 30 medium fresh sage leaves

Position rack in center of oven; preheat to 425°. Combine all ingredients in large bowl; toss to coat. Spread mixture in single layer on large rimmed baking sheet. Roast until potatoes are tender and browned around edges, stirring occasionally, about 40 minutes. Serve roasted potatoes warm or at room temperature. Makes 6 servings.

Hearty Twice Baked Potatoes

SUBMITTED BY ADELINE FLASCH, WEST BEND

- 8 large baking potatoes
- ½ lb. bulk pork sausage
- ¼ c. butter or margarine, softened
- 2 c. shredded cheddar cheese
- 1½ c. fully cooked, diced ham
- 6 bacon strips, cooked and crumbled
- 1 c. sour cream
- ½ c. Italian salad dressing
- salt and pepper to taste

Scrub and pierce potatoes. Bake at 400° for 40 to 60 minutes or microwave on high for 12 to 14 minutes or until tender. Meanwhile, in a skillet, cook sausage over medium heat until no longer pink; drain. When potatoes are cool enough to handle, cut in half lengthwise and scoop out pulp, leaving ¼-inch shell. Mash potatoes with remaining ingredients. Spoon into potato shells. Place on ungreased baking sheet. Bake at 400° for 30 minutes or until golden brown. Serves 16.

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Potato Lasagna

SUBMITTED BY JEAN WASHBURN, HARTFORD

- 2 Tbs. olive oil
- 2 garlic cloves, minced
- ½ tsp. salt
- ½ tsp. pepper
- 7 medium potatoes, sliced ¼-inch thick
- 1 lb. bulk Italian sausage
- 1 medium onion, chopped
- 2 pkgs. (10 oz. ea.) frozen chopped spinach, thawed and drained
- 1 c. ricotta cheese
- ¼ c. Italian seasoned dry bread crumbs
- dash cayenne pepper
- additional salt and pepper to taste
- 2 c. (8 oz.) shredded mozzarella cheese
- ½ c. chicken broth
- 3 Tbs. grated Parmesan cheese

In a large bowl, combine oil, garlic, salt and pepper. Add potatoes and toss to coat. Spread evenly in an ungreased 15x10x1-inch baking pan. Cover tightly with foil. Bake at 425° for 35 to 40 minutes or until tender. Cool at least 15 minutes. Meanwhile in a large skillet, cook sausage and onion over medium heat until no longer pink; drain. Combine spinach, ricotta, crumbs, cayenne, salt and pepper. Arrange a third of the potatoes evenly in a greased 13x9x2-inch baking dish. Layer with half spinach mixture, half sausage and half mozzarella. Repeat. Pour broth over all. Top with remaining potatoes. Sprinkle with Parmesan. Bake, uncovered at 350° for 30 to 35 minutes. Let stand 5 minutes before serving. Makes 8 to 10 servings.

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