

Side Dishes

Potato Crunch

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

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

Potatoes with Toppings

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

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

Mary Jane Herz

Cheese Sauce Baked Potato Topping

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

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

Sandy Hapka

Potato Dumplings

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

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

Sandy Hapka

Potato Dumplings

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

*Ham juice – leftover ham bone boiled in water, or ham hocks cooked the same way.

With leftovers, fry in butter, cut up for breakfast. Makes a great potato side with eggs.

Cheri Harlon

Blender Potato Pancakes

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

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

Dell Hoff

Alice's Cheesy Potato Bake

8 potatoes, cooked & diced
1 c. salad dressing
1/2 jar stuffed olives, sliced
1/2 lb. bacon, fried & crumbled

1 onion, chopped
1/2 tsp. salt (opt.)
1/4 tsp. pepper
1 lb. Velveeta cheese, cubed

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

Barb Wilcox

Cheesy Scalloped Potatoes

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

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

Susan Gagnon

Vegetable Bake

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

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

I use this in the fall when all the vegetables are available.

JoAnne Carlson

Baked Hash Brown Potatoes

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

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

Fern Bunde

Cheesy Hash Browns

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

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

Quick Dill Potatoes

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

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

Sandy Hapka

Hash Brown Scallop

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

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

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

Delores Estad

Company Potatoes

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

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

Jean Hapka

Poppy Seed Potatoes

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

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

Jean Hapka

Potato Kugel

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

1/2 tsp. salt

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

Potato Omelet

(Spanish tortilla de patato)

1 c. sunflower oil

4 med.-size potatoes, peeled & sliced thin

Garlic salt, to taste

Pepper, to taste

1 sm. onion (opt.)

4 eggs

2 T. milk

2 T. oil

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

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

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

Conchita Grauseth

Breakfast Egg Dish

1 (24 oz.) pkg. frozen hash brown potatoes

8 eggs

3 T. cornstarch

1 (8 oz.) ctn. plain yogurt

Dash of salt

Dash of Worcestershire sauce

Dash of dry mustard

1 lb. bacon (previously fried & drained), or ham or sausage (also previously fried & drained)

1 sm. green pepper, chopped (opt.)

Various toppings: Cheese, onions, etc.

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

Leona Rapacz

Breakfast Pizza

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

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

Brenda Gjelsness

Beef Potato Pockets

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

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

John Fieklin

Potatoes Stuffed with Cheese, Bacon and Broccoli

4 baking potatoes, scrubbed & dried
1 c. broccoli flowerets
1/4 c. butter or margarine, softened

1/2 c. shredded Cheddar or Swiss cheese
1/4 c. milk or sour cream
Salt & pepper, to taste
4 slices bacon, crisply cooked & crumbled

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

Marcia Pederson

Cottage Cheese Potatoes

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

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

Kathi Anderson

Mash Potato Surprise!

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

Rachel Anderson

Cheese-Potato Puff

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

Peel, cook, drain and mash potatoes thoroughly. Add butter, cheese, milk and salt. Beat over low heat

until butter and cheese melt. Fold in eggs and pour into a buttered 9×13×2-inch baking pan. Top with paprika. Bake at 350° for 30 to 45 minutes, until fluffy and golden brown.

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

Rachel Roland

Baked Mashed Potatoes

5 lb. potatoes, cooked & riced

Combine with the following ingredients:

1 (8 oz.) pkg. cream cheese

1 ctn. sour cream

2 tsp. onion salt

2 T. chopped chives

2 T. butter

1/4 tsp. salt

1/4 tsp. pepper

Bake at 350°, covered, for 30 minutes.

Great served with BBQ spareribs or ham.

Sandy Hapka

Potato Balls Made with Chicken

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

Adelaide Naas

Potato Rosettes

2 c. hot, mashed potatoes

1/4 c. half & half

1 T. butter

1 egg yolk

1/4 c. freshly-grated Parmesan cheese

Salt & pepper, to taste

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

Adelaide Naas

Pan-Fried Potato Patties

2 c. leftover mashed potatoes
1 T. milk
1 egg
Dash of salt
Dash of pepper
4 T. flour

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

Marie Hapka

Cheese-Potato Balls

2 c. leftover mashed potatoes
1 (2 oz.) sharp Cheddar cheese
Salt & pepper, to taste
1 egg
2 T. milk
Seasoned croutons, crushed

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

Mashed Potato Patties

4 to 6 cold mashed potatoes
2 eggs
Salt & pepper, to taste
1/4 c. milk
Butter

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

Michelle Tibert

Golden Mashed Potatoes

2 c. salted water
4 med. potatoes, peeled
2 c. peeled, diced carrots
3 T. butter
1/2 to 2/3 c. milk or sour cream

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

Anna Mae Hankey

Potato Puffs

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

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

Lemony New Potatoes

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

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

Karen Midgarden

Golden Parmesan Potatoes

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

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

Deb Solem

Parmesan Potatoes

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

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

Sandy Hapka

Buffet Potatoes

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

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

Potatoes Elegante

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

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

Vernkey

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

FILLING:

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

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

Terry Botton

Leftover Au Gratin Potatoes

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

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

Ruth Kasowski

Crunch-Top Potatoes

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

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

JoAnn Moquist

Zippy Microwaved Potatoes

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

2 T. Parmesan cheese

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

Anna Mae Hankey

Sliced Baked Potatoes

4 med. potatoes

1 tsp. salt

3 to 3 T. melted butter

2 to 3 T. chopped fresh herbs (such as parsley, chives, thyme, sage) or 2 to 3 tsp. dried herbs

4 T. grated Cheddar cheese

1 1/2 T. Parmesan cheese

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

Brenda Gjelsness

Baked Sliced Potatoes

4 lg. baking potatoes

1/4 c. butter, melted

1/4 c. salad oil

2 cloves, minced

1/2 to 1 tsp. salt

1/2 tsp. dried thyme leaves

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

Mrs. Leonard Yutzenka

Razor-Back Potatoes

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

Donna Carr

Country Potatoes

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

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

Jane Shephard

Pariseanne Potatoes

8 to 10 sm. potatoes
Olive oil
1/4 c. flour
2 T. Parmesan cheese
1 T. parsley flakes
2 tsp. rosemary
1 tsp. basil

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

Michelle Tibert

Oven-Fried Potatoes

4 lg. baking potatoes, unpeeled
1/4 c. vegetable oil
2 T. Parmesan cheese
1/2 tsp. salt
1/4 tsp. garlic salt
1/4 tsp. paprika
1/8 tsp. pepper

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

Good with any roasted meal.

Gen Johnson

Dill Weed Potatoes

4 lg. potatoes, unpeeled

2 T. butter

Salt & pepper, to taste

1/4 tsp. dill weed

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

Gen Johnson

Raclette

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

Hobo Potatoes on Grill

Bacon

Potatoes, peeled and sliced

Onions

Garlic powder

Lawry's seasoned salt

Pepper

Cayenne pepper

Cheese

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

Michelle Larson

Cabin Potatoes

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

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

Baked Potato Wedges

4 lg. unpeeled, quartered potatoes
1/4 c. cooking oil
1 T. Parmesan cheese
1 tsp. salt
1 T. paprika
1/2 tsp. pepper
1/2 tsp. garlic powder

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

Anna Mae Hankey

Potato-Cheese Waffles

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

*You may use leftovers or the instant kind.

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

Turkey Stuffing

(for a 15 to 18 lb. turkey)

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

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

Mashed Potato Dressing

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

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

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

Janna Patnaude

Rancho Mashed Potatoes

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

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

Karen Midgarden

Parmesan Potato Crisp

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

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

Lynette Copeland

Rosemary Potato Skewers

4 med. potatoes (about 1 1/3 lb.), peeled & cut into 1 1/2" chunks
1 T. olive oil
1 T. butter or margarine, melted
1 T. chopped fresh rosemary or 1 tsp. dried
1 lg. clove garlic, minced
1/2 tsp. salt
1/4 tsp. ground black pepper
4 (12") skewers (metal or bamboo), soaked in warm water for 30 minutes

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

Kathryn Carlson

Creamed Peas and Potatoes

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

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

Sandy Hapka

Tatterrific Taters

1 lb. frozen potatoes
1 c. thinly-sliced onions
1/4 lb. butter

3 1/2 T. flour
5 eggs, scrambled
1 1/2 c. sharp Cheddar cheese
2 (2 oz.) cans asparagus spears

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

Kathi Anderson

Potatoes Lorraine

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

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

Betty Krabbenhoft

Tomato Sliced Potatoes

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

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

Michelle Tibert

Gourmet Potatoes

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

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

Mrs. Leonard Yutrzenka

Scalloped Mushroom Potatoes

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

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

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

Au Gratin Potatoes

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

Salt & pepper, to taste

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

Potato Balls

2 c. mashed potatoes
2 T. green onion & tops
1 tsp. prepared mustard
1/2 c. Cheez Whiz

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

Cheese Baked Hash Browns

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

*Shredded is better than chunks.

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

Gloria Johnson

Cheesy Stuffed Potatoes

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

Scrub potatoes. Prick several times with a fork. Arrange on a microwave-safe plate. Cook, uncovered, on HIGH (100% POWER) for 14 to 17 minutes or until tender, rearranging once. Wrap each potato in foil. Let stand for 5 minutes. Meanwhile, place cream cheese in a microwave-safe mixing bowl.

Cook, uncovered, on HIGH for 15 to 30 seconds, or until softened. Stir in onion salt, pepper and garlic powder; set aside.

Cut in lengthwise slice from the top of each baked potato. Remove the skin from the top slice and put

the pulp into a smaller mixer bowl. Scoop the pulp from each potato, leaving 1/4-inch-thick shells. Add the pulp to the mixer bowl. Set aside the potato shells. Add the cheese mixture to the potato pulp. Beat with an electric mixer on medium speed until smooth, adding milk if necessary, for desired consistency. Spoon 1/4 of the potato filling into each potato shell. Arrange stuffed potatoes on a plate. Cook, uncovered, on HIGH for 4 to 6 minutes, or until heated through, giving the dish a half-turn, once. Sprinkle shredded cheese on top. Cook, uncovered, for 30 to 50 seconds more, or until cheese is melted. Makes 4 servings.

Brenda Gjelsness

Garlic Potatoes

Boil potatoes, cut in 1/4-inch slices, and drain. Layer potatoes with garlic salt, 1 cup chopped onions, cheese slices and butter. Bake at 350°, until cheese is melted and slightly browned.

Maxine Block

Baked Onions

6 med. onions, sliced*
1/2 bag crushed potato chips (or more)
1/2 lb. shredded Cheddar cheese
2 can cream of mushroom soup
1/2 c. milk

Place alternate layers of onions, potato chips and grated cheese, making 2 layers. Pour soup and milk mixture over top. Bake about 1 hour at 350°.

JoAnne Carlson

Patty Cakes

1 c. leftover mashed potatoes
1 egg
1 T. flour
1/2 tsp. baking powder

Mix together. Then patty-cake into flour, 3-inch patties, from 1/4- to 1/2-inch thick. Put a little oil in bottom of fry pan. Fry until golden brown and you can flip without breaking. Brown each side. Can eat plain, top with jelly or try your own topping.

Connie Gjelsness

Carol's Stuffed Bakers

Wash large baking potatoes. Cut an "X" on top to release steam. Bake 2 hours at 350°. Remove from oven, cut open and scoop out potato. Save skins for filling. Put potato in a large mixing bowl and add: butter, salt, pepper, garlic salt, bacon bits, parsley flakes, grated Cheddar cheese and milk. Mix with mixer, until fluffy. Refill potato skins and sprinkle with paprika. Put back in the oven for 20 minutes. Serve hot with butter.

Great reheated the next day.

Carol Walski

Garlic Potatoes

1/4 c. melted butter

1 T. garlic juice

10 to 12 ("b"-size) red potatoes

Scrub and peel "b"-size red potatoes. Toss in the butter-garlic mixture. Salt and pepper, generously. Bake in a covered casserole for 1 hour at 350°.

Diane Otto

Roadside Potatoes

3 c. half & half

1/2 c. butter or margarine

1 tsp. salt

2 (12 oz.) pkg. frozen hash brown potatoes

1/2 c. grated Parmesan cheese

Heat cream and butter together; add salt. Place thawed potatoes in a 9×13-inch pan. Pour cream mixture over potatoes. Bake at 325° for 1 hour.

Goes good with barbeque meat balls.

Mrs. A.B. Grandstrand

Easy and Very-Good Potatoes

Cut potatoes like French fries and put in baking dish (do not season). Pour heavy cream over and bake for 1 hour. Remove from oven; salt and pepper, and add a few parsley flakes for color.

Kathy Sakry

Cheese Potatoes

2 lb. frozen hash browns

2 cans cream of potato soup

1 onion

Mix all ingredients. Put in 9×13-inch pan. Sprinkle with grated cheese and bake at 350° until cheese is crusted.

Maxine Block

Scalloped Hash Browns

2 lb. hash browns, thawed

2 c. whipping cream

1/2 c. butter

2 c. Cheddar cheese

In greased 9×13-inch pan, layer hash browns and cheese. In saucepan, heat butter and whipping cream. Heat (do not boil). Pour over hash browns. Bake at 325° for 1 1/2 hours.

Maxine Block

The Perfect Baked Potato

Scrub potatoes well with a brush so that the skin may be eaten. For a soft skin, rub with a little salad oil or butter before baking. Bake in hot oven (400°). Insert aluminum nails in medium-size potatoes, lengthwise, and bake 45 to 50 minutes. (Use nails and not aluminum foil. When foil is used, the potatoes are steamed and not baked!) Potatoes are usually done if they feel soft. Remove potatoes from oven as soon as they are done and serve at once.

Red River Valley Potato Growers Association and Auxiliary

New Potatoes with Basil Butter

1 lb. sm. Red River Valley red potatoes, cut into wedges

1 T. butter or margarine

1 T. heavy cream

1 T. chopped fresh basil, tarragon or rosemary

1/8 tsp. cayenne pepper

1/8 tsp. fresh garlic, minced

Salt, to taste

Steam the potatoes until tender, 12 to 15 minutes. In a small skillet, melt the butter over moderate heat. Whisk in the cream and cayenne. Remove from the heat and add the basil, tarragon or rosemary, and garlic. Place the potatoes in a warm serving dish and season with salt, to taste. Drizzle the basil-butter over the potatoes. Serves 4.

Red River Valley Potato Growers Association

Prairie Potato Wedges

3 med. (1 1/2 lb.) Red River Valley red potatoes, scrubbed
3/4 c. corn flake crumbs
1/4 c. Parmesan cheese
1/2 tsp. salt
1/8 tsp. pepper
1/2 c. margarine or olive oil

Preheat oven to 425°. Lightly butter a 10 1/2×15 1/2-inch jellyroll pan. Cut each potato lengthwise into 8 equal wedges; set aside. In a shallow baking dish, mix the corn flake crumbs, Parmesan cheese, salt and pepper. Dip each wedge into melted butter or olive oil; then coat with crumb mixture. Place wedges on pan. Pour remaining butter around wedges. Bake for 30 to 40 minutes, or until fork tender. Serves 4.

Red River Valley Potato Growers Association

Speckled Potatoes

6 med. (very sm.) Red River Valley red potatoes, peeled & thinly sliced
1/2 c. minced onion
1 clove garlic, minced
1 chicken bouillon cube
1/2 c. chopped parsley

In large saucepan with 1-inch of water, combine potatoes, onions, garlic and bouillon cube. Cover and cook 10 minutes. Add parsley; cook 5 minutes more, or until potatoes are tender; drain. Serves 6.

Red River Valley Potato Growers Association

Lisa's Finest Lemon-Pepper Potatoes

2 lb. (6 med.) Red River Valley red potatoes, cut into 2" cubes
2 T. butter or margarine
1 tsp. fresh lemon juice
1 tsp. minced garlic
1 T. chopped parsley
2 tsp. grated lemon peel
Salt & pepper, to taste

Cut butter or margarine into small pieces. Place potatoes, butter, lemon juice and garlic in a 1 1/2 to 2-quart microwave-safe casserole; toss. Cover with lid or vented plastic wrap and microwave on HIGH for 12 to 16 minutes, until just tender. Mix in parsley and lemon peel. Season with salt and pepper. Serves 6.

Red River Valley Potatoes Growers Association

Rosemary Roasted Potatoes

1 lb. sm. red potatoes
2 T. olive oil
1/2 tsp. crushed dried rosemary
1/2 tsp. salt

Scrub 1 pound small new red potatoes; cut in half. Arrange in shallow pan. Drizzle 2 tablespoons olive oil over potatoes, turn to coat well. Sprinkle potatoes with 1/2 teaspoon crushed dried rosemary and 1/2 teaspoon salt; stir to mix well. Bake, uncovered, in a 400° oven, stirring occasionally, for 20 to 30 minutes, until potatoes are tender when pierced with a fork. Serves 4.

Red River Valley Potato Growers Association

Baked Potato Toppings

3 c. California Blend vegetables
6 strips bacon
1 (8 oz.) jar cheese spread with pimento
1 (8 oz.) pkg. cream cheese
1/2 c. milk
1/8 tsp. garlic
Parsley

Cook California Blend vegetables according to package directions (no salt); drain. Brown 6 strips of bacon; drain and crumble. (I use real bacon bits.) Beat together and heat in saucepan: 8 ounces cheese spread, 8 ounces cream cheese, cubed, 1/2 cup milk and 1/8 teaspoon garlic. Add bacon and vegetables. Serve over baked potatoes; garnish with parsley before serving.

Joleen Bjorneby

Twice-Baked Potatoes

4 med. potatoes
1 T. minced onion
1 tsp. salt
Paprika
1 (8 oz.) pkg. cream cheese or sour cream
1/2 c. milk
Pepper, to taste
Dried parsley flakes

Wash potatoes and pierce with fork. Bake at 400° until tender. Cut hot potatoes in half lengthwise. Scoop out potato, leaving skin intact for restuffing. Whip potatoes with remaining ingredients, except paprika and parsley, until fluffy. Scoop back into potato skins. Sprinkle with parsley flakes and paprika. Bake until golden brown, about 15 minutes at 350°. Serves 8.

Joleen Bjorneby

Baked Potato Topping

2 (2 1/2 oz.) jars dried beef
1 T. margarine
1 (13 oz.) can evaporated milk
1/2 c. shredded Cheddar cheese
2 green onions, chopped with greens
1/2 tsp. dry mustard

Melt margarine in fry pan. Shred dried beef and sauté in margarine until absorbed. Remove from heat, stir in milk; heat to boil, stirring constantly. Add 1/2 cup shredded Cheddar cheese, green onion and dry mustard. Simmer for a few minutes. Serve over baked potatoes; garnish with finely-shredded Cheddar cheese.

Jolene Bjerneby

Put-Back Potatoes

Potatoes (as many as you like)
Milk (2 T. for each potato)
Cheddar cheese (3 T. for each potato)
Salt & pepper, to taste
Butter (opt.)

Bake potatoes. Take potatoes out of oven when done; cool slightly. Cut each potato in half and scoop potato insides out into a bowl. Mix potatoes, milk, cheese, salt and pepper. May also add butter. Put mixture back into potato skins. Put on baking pan. Bake at 350° for 20 minutes. Eat right away.

Kali Shephard,

Age 6

My Favorite Mashed Potatoes

Potatoes (as many as you like)
Butter (1 T. for each potato)
Milk (2 T. for each potato)
Salt & pepper, to taste

Peel potatoes. Cut into quarters and put into a pan with enough water to cover them. Cover pan and bring to a boil. Boil until soft; drain. Add remainder of ingredients; mash.

Kali Shepard,

Age 6

Grated Potatoes

Grate cold, boiled potatoes in a greased pan. Dot with butter, according to your taste. Put in a 350° oven for about 45 minutes. (Depends on how brown you like them.)

Betty Krabbenhoft

Sliced Potatoes

Slice peeled potatoes (not cooked) onto a greased jellyroll pan, making just 1 layer. Pour some melted butter over them. Lightly salt them. Put in a 350° oven and bake for about 45 minutes. The time depends on how thick the potatoes are sliced and if you want them a little crisp.

Betty Krabbenhoft

Kay's Crock-Pot Potatoes

1/2 crock-pot of peeled, cut potatoes
1/2 stick margarine
1 pkg. Lipton onion soup mix
1 c. water

Mix ingredients together. Cook in crock-pot on high for 2 to 3 hours, or on low 6 to 8 hours.

Irene Clemenson

Refrigerator Mashed Potatoes

5 lb. (9 lg.) potatoes
2 (3 oz.) pkg. cream cheese
1 c. sour cream
2 tsp. onion salt (opt.)
1 tsp. salt
1/4 tsp. pepper
2 T. butter

Cook potatoes in salted water until tender. Drain and mash until smooth. Add remaining ingredients and beat until fluffy. Cool, cover and refrigerate until needed. May be used anytime within 2 weeks. To use, place desired amount in greased casserole. Dot with butter and bake at 350° for 30 to 45 minutes. Serves 12

Margaret Sondreal

Potato O'Brien

1/2 c. chopped onion
1/2 c. green pepper
1/2 c. sweet red pepper

4 med. potatoes, cubed
3 T. cooking oil
1/4 c. beef broth
1/2 tsp. Worcestershire sauce
1 tsp. salt

In skillet over medium heat, sauté onion, peppers and potatoes in oil for 4 minutes. Combine broth, Worcestershire sauce and salt; pour over vegetables. Cover and cook for 10 minutes, or until potatoes are tender, stirring occasionally. Uncover, and cook until liquid is absorbed. Yield: 4 servings.

Patty Hillestad

Hash Brown Casserole

2 lb. frozen hash browns (thawed about 1/2 hour)
1 c. diced onion
1 can cream of chicken soup, or cream of mushroom
1 (1 lb.) ctn. sour cream
1/2 c. margarine, melted
8 oz. Cheddar cheese or Velveeta cheese
Salt & pepper, to taste

Mix all ingredients. Put into a 9×13-inch pan. Cover with crushed corn flakes. Bake at 375° for 1 hour.

Deb Solem

Easy Scalloped Potatoes

6 to 8 potatoes
1 can cream of chicken soup
1 sm. diced onion
1 pt. whipping cream
Salt & pepper, to taste

Prepare potatoes and onion, season with salt and pepper. Add soup and whipping cream; mix well. Bake at 350° for 1 1/2 to 2 hours.

Jan Stocker

Hash Brown Casserole

1 (32 oz.) pkg. frozen hash browns
1 pt. lite sour cream
1 can cream of chicken soup
1/2 c. milk
1/2 c. minced onion

1/2 c. + 2 T. butter

2 c. shredded Cheddar cheese

Melt 1/2 cup butter in bottom of 9×13-inch pan and add 1/2 package of hash browns. In medium bowl, combine soup, sour cream, onion and milk. Put 1/2 of mixture on hash browns and 1 cup of cheese.

Repeat a second layer. Crush 1 cup of corn flakes and add to it 2 tablespoons melted butter for topping. Bake at 350° for 45 to 50 minutes.

Note: A sprinkling of seasoned salt between layers adds flavor.

Jan Stocker