

# **Appetizers**

## **Hot Potato Skins**

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

**Clarice Schmidt**

## **Red River Valley Potato Pickles**

**1 qt. raw potatoes, peeled and sliced**

**1 lg. onion, sliced**

**1 lg. green pepper, sliced**

**1 clove garlic, chopped fine**

**2 T. salt**

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

**BRINE SYRUP:**

**1 c. sugar**

**1/2 tsp. celery seed**

**1 tsp. mustard seed**

**1/2 c. vinegar**

**1/2 tsp. turmeric**

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

**Margaret Sondreal**

## **Caviar Potato Appetizers**

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

**Carol Aarestad**

## **Baked Herb Chips**

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

**Mary Jane Herz**

## **Nacho Potato Snacks**

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

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

**Clarice Schmidt**

## **Cheesy Oven Fries**

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

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

**Jane Shephard**

## **Potato Fritters**

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

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

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

Yum Yum!!

**Joanne Halverson**