

Main Dishes

Ground Beef Stroganoff with Potato Balls

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

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

Michelle Larson

Meat and Potato Chili

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

TOPPING:

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

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

Pat Anderson

Winter's Day Meat Shell and Potato Pie

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

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

Jane Shephard

Foolproof Scalloped Potatoes

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

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

Michelle Larson

Brown Stew

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

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

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

Carole Larson

Potato Casserole

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

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

Jacqueline Rutherford

Great Northern Meat and Potatoes (Made with leftover roast beef)

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

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

Jane Shephard

Robin's Hot Dish

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

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

Jacqueline Rutherford

Mashed Potato Casserole

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

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

Jacqueline Rutherford

Potato and Broccoli Casserole

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

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

Adelaide Naas

Beef-Cabbage Taco Hot Dish

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

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

Ruth Gjelsness

Speedy Spuds with Classic Chicken Toppings

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

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

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

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

Sloppy Turkey Spuds

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

Pierce potatoes with tines of fork; microwave on HIGH 20 to 22 minutes, until potatoes are fork-tender. Meanwhile, in a large non-stick skillet over medium heat, sauté turkey until no longer pink, about 6 minutes. Add onion, bell pepper and mushrooms; sauté, stirring 3 minutes. Stir in marinara sauce; bring to a boil, reduce heat, cover and simmer 10 minutes. Season with salt and pepper; stir in parsley. Place potatoes on 4 plates; split and fluff. Top potatoes with turkey mixture and cheese, dividing equally. Makes 4 servings.

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

Menu: Coleslaw, Fruit Cocktail.

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

Super Chicken Sandwiches with Skinny Fries

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

Garlic salt or seasoned salt, to taste

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

3/4 c. ketchup

1/4 c. prepared yellow mustard

8 slices whole wheat bread, toasted

4 lettuce leaves

2 med. tomatoes, sliced into 4 slices each

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

Menu: Carrot Sticks, Grapes.

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

Mom's Crispy Chicken and Potatoes

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

1 egg

3 T. water

1 c. corn flake crumbs

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

1 tsp. dried sage or tarragon

1 tsp. salt

1 tsp. pepper

1/2 c. prepared barbeque sauce
1/4 c. honey
1/4 c. prepared yellow mustard

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

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

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

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

One-Pan Potatoes and Chicken Rosemary

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

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

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

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

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

Chicken and Potatoes Francais

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

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

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

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

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

One-Pan Potatoes and Chicken Teriyaki

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

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

1 T. vegetable oil

1/4 c. sliced green onions

2 T. prepared teriyaki sauce

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

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

Menu: Cucumber Salad, Lime Sherbet with Papaya Wedges.

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

One-Pan Potatoes and Chicken Santa Fe

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

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

2 T. olive oil

1 c. prepared tomato salsa

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

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

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

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

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

Peruvian Potato and Chicken Platter

POTATOES AND CHICKEN:

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

ACCOMPANIMENTS:

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

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

Menu: Tossed Green Salad, Banana Cake.

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

Bistro Beef and Potatoes Maison

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

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

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

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

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

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

Easy Potato Scallop

4 lg. potatoes, thinly sliced

1 lg. onion

1 can cream of chicken soup

1/4 c. milk

4 slices cheese

Parmesan cheese, grated

Paprika

Salt & pepper, to taste

1 lb. browned hamburger (opt.)

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

Carole Larson

Savory Potato Bake

2 T. butter

2 T. flour

1 tsp. dry mustard

2/3 c. milk

1 1/2 c. (6 oz.) shredded Cheddar cheese

4 c. cubed, cooked potatoes

1 1/2 c. chopped ham

1/4 c. green onion slices

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

Betty Krabbenhoft

Ranch Potato Casserole

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

TOPPING:

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

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

Carole Brule

Casserole

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

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

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

Betty Krabbenhoft

Cheddar Cheese Potato Bake

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

Cook and pour over the potatoes:

2 c. milk
2 c. sharp Cheddar cheese
1/4 c. bread crumbs
Paprika
1 sm. Onion, chopped fine
1/4 c. margarine
1 T. flour
1 tsp. salt

Dash of pepper, to taste

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

Mary Lou Thompson

Scalloped Potatoes

Peel and slice an electric roaster full of potatoes.

Heat on cook-top before adding to the spuds:

5 cans of potato soup

5 cans cream of mushroom soup

1 pt. cream

1 can Cheddar cheese soup

1 lg. onion, chopped fine

1/3 gal. milk

Salt & pepper, to taste

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

Serves 100 people.

Mary Lou Thompson

Nonfat Hash Browns

2 med. potatoes, peeled & grated

1 egg white

1 tsp. Mrs. Dash's table blend

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

Joyce Kingsbury

Lemony New Potatoes

1 1/2 lb. new potatoes

1/4 c. butter

1 T. olive oil

1 T. chopped parsley

1 T. minced chives

1 tsp. tarragon or thyme

Salt & pepper, to taste

Juice & grated rind of 1 lemon

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

Leona Rapacz

Pizza Potatoes

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

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

Leona Rapacz

Basic Mashed Potatoes

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

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

Fanny Farmer Cookbook

Garlic Mashed Potatoes

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

Boil potatoes about 20 minutes; test for doneness with sharp knife. Separate cloves of garlic from head; simmer in small saucepan of water until very soft, about 15 minutes. Drain potatoes, return to pan. Slip skins off the garlic and puree in blender with cream. Mash potatoes, add pureed garlic-cream mixture, butter, pepper and salt. Serve immediately.

New Basics Cookbook

Julee Rosso, Sheila Lukins

Mashed Potatoes with Onion

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

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

Scalloped Turnips, Potatoes

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

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

Jim Severson

Microwave Mashed Potatoes

1 1/3 lb. potatoes
1 c. milk
2 T. butter or margarine

3 cloves garlic, minced
Salt & pepper, to taste
Chopped parsley for garnish

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

Potato and Ham Salad Loaf

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

Line 9×5- inch pan with foil, letting foil extend up and over sides. Cover bottom and sides of pan with sliced ham. Put gelatin and water in blender; cover and blend for 30 seconds. Add remaining ingredients and blend again for 30 seconds. Pour mixture over potatoes and diced ham. Chill until firm. Turn out on cold platter and garnish.

Adelaide Naas

Mexican Potatoes

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

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

Add lettuce, sour cream and salsa to liking.

Kathi Harrier

Potato Tacos

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

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

Kathi Harrier

Stuffed Beef Potatoes

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

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

John Ficklin

Hash Brown Potato Casserole

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

In separate bowl, combine:

1 pt. sour cream
2 c. Cheddar cheese, shredded
2 cans cream of chicken soup

1/2 c. chopped onion
1/2 tsp. salt
1/4 tsp. pepper

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

Christi Lamb

Hamburger Pie

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

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

Perry Gagnon

Irish Mashed Potato Supper

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

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

Jacki Rauschenberger

Prairie Potato Bake

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

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

Teresa Marsh

Special Baked Potatoes

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

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

Adelaide Naas

Potato Burrito

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

1 pkg. Schilling enchilada sauce mix
1 (8 oz.) can tomato sauce
1 1/2 c. water

Brown sausage, onion, peppers and chilies; drain excess grease. Mix in sliced potatoes. Divide equally among the 8 tortillas and fold in an envelope-style. Place in a 9×13-inch pan and top with the enchilada sauce and cheese. Bake 25 to 30 minutes at 350°. Garnish with sour cream, sliced black olives, chopped tomatoes and salsa.

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

Vonda Collette

Hot Dish

Potatoes
Hamburger & onion, drained
2 can cream of chicken soup
2 c. vegetables, fresh or frozen
Milk

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

Deb Solem

Pepperoni Hot Dish

6 or 7 diced, raw potatoes
1 lb. hamburger, browned
1 can Cheddar cheese soup
1 c. milk
Pepperoni slices
Mozzarella cheese
Parmesan cheese

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

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

1 can tomato soup
1/2 tsp. oregano
1 tsp. sugar
1/2 c. diced onion

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

Deb Solem

Potato Hot Dish

1 (32 oz.) pkg. hash browns, thawed
1/2 c. margarine, melted
1 tsp. salt
2 cans cream of chicken soup
1 (8 oz.) ctn. sour cream
1 c. Cheddar cheese, grated
1/8 tsp. pepper
1 can French-fried onions

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

Deb Solem

Bora Bora Burgers with Potato Nuggets

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

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

Menu: Coleslaw, Frozen Yogurt

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

Quick-Fix Steak and Lemon-Pepper Potatoes

1 c. prepared Italian dressing
2 T. soy sauce
1 1/2 lb. flank steak
1 1/3 lb. (4 med.) potatoes, cut into 2" chunks
1 1/2 T. butter or margarine, cut into small pieces

1 1/2 T. fresh lemon juice
1 tsp. minced garlic
1 T. chopped parsley
1 1/2 tsp. grated lemon peel
1/4 to 1/2 tsp. black pepper
Salt, to taste

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

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

Menu: Caesar Salad, Raspberry Frozen Yogurt.

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

Roadhouse Roast Beef and Mashed Potatoes

GARLIC MASHED POTATOES:

1 1/3 lb. (4 med.) potatoes
1 c. low-fat milk
2 T. butter or margarine
3 cloves garlic, minced
Salt & pepper, to taste

ROAST BEEF AND GRAVY:

1 (10 1/4 oz.) can beef gravy
1 tsp. dried thyme
1/8 tsp. pepper
12 oz. sliced, deli roast beef

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

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

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

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

Cowboy Pizza

1 1/3 (4 med.) potatoes, cut into 1/4" slices
1 (10 oz.) pkg. refrigerated, prepared pizza dough
1 lb. lean ground beef
1 c. prepared barbeque sauce, divided
1 sm. green bell pepper, cut into 1/4" strips
1 c. shredded Cheddar cheese

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

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

Menu: Tossed Green Salad, Strawberries.

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

One-Pan Potatoes and Chicken Dijon

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

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

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

Menu: Tomato and Red Onion Salad, Cheesecake.

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

Stuffed Sandwich

4 (8 oz. ea.) potatoes
1/2 c. light mayonnaise
1/4 c. sliced green onions
1/4 c. sliced celery

1/4 c. pickle relish
2 tsp. prepared yellow mustard
1/4 tsp. pepper
Salt, to taste
4 thin slices cooked ham

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

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

Menu: Fresh Fruit Salad, Pudding Cups.

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

Pan-Pacific Potato-Shrimp Kebabs

1 1/3 (4 med.) potatoes, cut into 1 1/2 chunks
1 lb. lg. shrimp, peeled
1 red bell pepper, cut into 1" squares
1 green bell pepper, cut into 1" squares
4 green onions, cut into 1 1/2" pieces

MARINADE:

2/3 c. rice vinegar
1/2 c. reduced-sodium soy sauce
1/4 c. minced ginger
1/4 c. chopped cilantro
4 cloves garlic, minced
2 T. sugar
2 tsp. sesame oil
1 tsp. red pepper

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

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

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

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

Pesto Salmon with Pan-Roasted Potatoes

2/3 lb. (2 med.) potatoes, cut into 1" chunks
2 (6 to 8 oz. ea.) salmon steaks
2 T. prepared pesto (thawed, if frozen)
1 T. olive oil
2 cloves garlic, minced
Salt & pepper, to taste

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

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

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

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

Tunasaurus Crunch Casserole

1 1/3 lb. (4 med.) potatoes, cut into 1/2" cubes
2 (6 1/8 oz.) cans tuna packed in water, thoroughly drained
1 c. frozen peas
1/3 c. sliced green onions
1 (10 3/4 oz.) can cream of mushroom soup
1/4 c. low-fat milk
1/8 to 1/4 tsp. pepper
1 1/2 c. crushed potato chips

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

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

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

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

Sour Cream Crunch

2 lb. southern-style hash browns

1/2 c. butter
1 pt. sour cream
10 oz. shredded cheese
1 can cream of chicken soup
1/4 c. butter
3 c. crushed corn flakes

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

Carla Haas

Almost Pizza

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

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

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

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

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

Ruth Gjelsness

Potato-Salmon Bake

6 med. potatoes, sliced thin
1 (15 1/2 oz.) lg. can pink or red salmon, drained

1/2 c. chopped onions
2 cans cream of mushroom soup
1/2 c. milk
1/4 tsp. Lawry's seasoned salt
Salt & pepper, to taste
1 T. green onion
1 T. pimento or red pepper

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

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

Sandra Chu

Chicken Tipperary

4 whole, boned chicken breasts
8 slices Canadian-style bacon
4 T. butter
2 eggs, slightly beaten
2 T. water
1 tsp. onion salt
1/4 tsp. pepper
Swiss cheese
1 c. mashed potato flakes
Oil for frying

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

Sandy Hapka

Skillet Scalloped Potatoes

2 T. butter
4 c. thinly-sliced raw potatoes
1/2 env. dry onion soup mix
1 c. evaporated milk
1/4 lb. grated cheese
Paprika
1/3 c. water

2 T. chopped parsley
1/4 c. water

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

Sandy Hapka

Potato Patties

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

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

Sandy Hapka

Escalloped Potatoes

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

Spread potatoes in baking dish. Combine remaining ingredients as follows: Put butter in pan, melt, and add flour, salt and pepper. Brown and remove from heat. Add milk and stir well. Add soup and mix.

(Can add Velveeta cheese chunks, ham and hamburger.) Pour all over potatoes and mix together. Bake 1 hour at 350°, covered. Uncover, and bake 30 minutes longer.

Lee Anderson

Easy Scalloped Potatoes

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

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

Fern Bunde

Batter for Walleye

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

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

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

Robyn Carlson

Easy Hot Dish

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

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

Jean Hapka

Hamburger-Potato Casserole

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

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

Ruth Kasowski

Potato and Ham Hot Dish

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

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

Fern Bunde

Microwave Scalloped Potatoes

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

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

Variation: Can sprinkle with Parmesan cheese, before serving.

Marlys Dotzenrod

Skillet Scalloped Potatoes

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

3 to 4 slices Velveeta cheese

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

Marlys Dotzenrod

Pork Chop and Potato Bake

6 boneless pork chops

Vegetable oil

Seasoned salt

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

1/2 c. milk

1/2 c. sour cream

1/4 tsp. pepper

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

1 c. Cheddar cheese

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

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

Deb Solem

Hash Brown Casserole

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

1/2 c. chopped onion

1 can cream of mushroom soup

1 (10 oz.) pkg. grated cheese

1/2 c. melted margarine or butter

1/4 tsp. pepper

1 (12 oz.) ctn. sour cream

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

Mrs. Hiladore Osowski

Tater Tot Hot Dish

1 1/2 lb. ground beef

1 (10 oz.) pkg. frozen vegetables

1 (12 oz.) can cream of mushroom soup
1 (12 oz.) can Cheddar cheese soup
1 c. milk
1 (16 to 20 oz.) pkg. tater tots
1/4 c. diced onion
Salt & pepper, to taste

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

Michelle Tibert

Country Potatoes

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

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

Jane Shephard

Potato Casserole

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

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

Margaret Sondreal

Potato Pizza Hot Dish

4 c. sliced raw potatoes

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

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

Potatoes Romanoff

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

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

Chipped Beef-Potato Scallop

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

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

Sour Cream Scalloped Potatoes and Ham

2 slices smoked ham (1/2" thick)

8 med. potatoes, sliced thin
1 can mushroom soup
1 c. sour cream
1 tsp. salt
1 c. sliced onions
1/4 tsp. pepper
1 c. shredded Cheddar cheese

Cut ham into 8 serving pieces. Slice potatoes. Combine soup, sour cream, salt and pepper. In greased 3-quart casserole, alternate layers of ham, potatoes and onions with sour cream mixture. Top with cheese. Cover casserole loosely with foil. Bake at 325° for 2 1/2 hours.
A good dish to prepare when you need to bring food out to the field.

Margaret Sondreal

Tater Tot Hot Dish

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

Brown hamburger, drain and put in bottom of casserole. Add frozen vegetables and tater tots. Mix mushroom soup, onion soup mix and sour cream. Pour over hamburger, vegetables and potatoes. Cover, and bake at 350° for 1 hour. Uncover, and bake 15 minutes longer.
This was taken from our RRVPGA magazine a long time ago.

Margaret Sondreal

New England Salmon Bake

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

Boil potatoes. In a saucepan, cook onion in salad oil until tender. Stir in flour to thicken. Stir in milk, salt and pepper, and peas. Remove from heat and add cheese. Cut potatoes into chunks. Add salmon.

Toast bread; cut into pieces. Arrange in 1-quart casserole. Top with salmon mixture. Add bread crumbs. Bake 15 minutes.

Potato Pizza Hot Dish

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

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

Rachel Roland

Souper Meat 'n Potatoes Pie

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

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

Rachel Roland

Meat and Potato Pie

1 lb. ground beef
1 c. soft bread crumbs

1 egg, beaten
1/2 c. milk
2 T. minced onion
1/2 tsp. salt
1/8 tsp. horseradish
1 tsp. catsup
2 c. mashed potatoes
1/2 c. shredded Cheddar cheese

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

Karen Midgarden

Parchment-Wrapped Potato Parcels

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

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

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

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

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

Country Pork Chops with Sage-Smashed Potatoes

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

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

In 2-quart saucepan over medium heat, cook potatoes, covered, in 2-inches boiling water until tender, about 20 minutes. While potatoes cook, mix olive oil with garlic and rub on both sides of pork chops. Coat large non-stick skillet with vegetable cooking spray. Add chops and over medium heat, pan-fry until chops are lightly browned and meat is no longer pink, about 10 minutes on each side. Season with salt and pepper. Drain potatoes; shake in pan over low heat 1 minute. Remove from heat and "smash" potatoes with fork, leaving them lumpy. Mix in butter, then milk and sage. Mix over low heat 2 minutes. Season with salt and pepper. Serve chops with potatoes. Makes 4 servings.

Menu: Sautéed Apple Wedges, Angel Food Cake.

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

Frankentaters

2 T. butter or margarine
1 1/3 lb. (4 med.) potatoes, cut into 1/8" slices
4 (2 oz. ea.) hot dogs, cut into 1/2" slices
1 T. flour
Salt & pepper, to taste
1 c. low-fat milk

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

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

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

Breakfast Burritos Anytime

10 oz. (about 4 c.) country-style frozen hash brown potatoes
3 T. vegetable oil
Salt, to taste
8 oz. bulk light sausage
4 eggs, beaten, or 1 c. egg substitute
4 (7" to 8") flour tortillas, warmed
1/2 c. prepared tomato salsa

In large nonstick skillet, cook hash browns in oil as package directs. Season with salt. In medium

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

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

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

Beef-Potato Cakes

6 c. seasoned-slightly dry mashed potatoes

1/4 c. sliced green onions with tops

2 c. finely-cut, cooked beef or 1 lb. ground beef, cooked & drained

1 egg, slightly beaten

1/2 tsp. garlic salt

1/8 tsp. pepper

2 to 3 T. flour

2 to 3 T. margarine

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

Delores Estad

In-A-Pinch Potato Pancakes

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

1 1/2 c. coarsely-chopped peeled apples

1/4 c. chopped onion

1 c. shredded sharp Cheddar cheese

1 egg, beaten

1 tsp. salt

1/4 tsp. pepper

1/2 c. unseasoned dry bread crumbs or cornmeal

1 1/2 T. butter or margarine

1 1/2 T. vegetable oil

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

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

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

French-Fry Pizza Pie

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

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

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

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

Homestyle Scalloped Potatoes and Mushrooms

1 1/3 lb. (4 med.) potatoes, cut into 1/8" slices
2 tsp. vegetable oil
1 lb. mushrooms, cut into 1/4" slices
1 T. flour
1/4 tsp. salt
1/4 tsp. pepper
1/2 c. grated Parmesan cheese
3 T. butter or margarine
3/4 c. low-fat milk
1 T. chopped parsley

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

Menu: Sautéed Green Beans, Baked Apples.

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

Lean and Luscious Potato Split

1 potato (about 10 oz.)
1/4 c. low-fat cottage cheese
2 to 3 T. low-fat milk

2 T. toasted sunflower nuts
2 T. chopped green bell pepper
2 T. chopped carrot
2 T. sliced green onions
1/4 c. shredded Cheddar cheese
1/8 tsp. pepper
Salt, to taste
3 cherry tomatoes, halved

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

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

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

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

Southwest Potato Frittata

2/3 lb. (2 med.) potatoes, cut into 1/4" slices
1 (8 3/4 oz.) can whole kernel corn, drained
1 (4 oz.) can diced mild green chilies
1 (2 1/4 oz.) can sliced ripe olives, drained
1 (2 oz.) jar sliced pimentos, drained
3 green onions, sliced
2 T. chopped cilantro or parsley
8 eggs or 2 c. egg substitute
2 T. water
Pepper, to taste
1/3 c. grated Parmesan cheese

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

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

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

Nutritional Information Per Serving: 310 calories, 17 gm fat, 435 mg cholesterol, 850 mg sodium,

24 gm carbohydrate, 3 gm fiber, 20 gm protein.

Potato Casserole

5 lb. potatoes, peeled & sliced
1 lb. ground beef
1 can cream of mushroom or cream of chicken soup
1 can vegetable beef soup

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

Marie Hapka

Potatoes Romanoff

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

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

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

Marcia Pederson

Mushroom Scalloped Potatoes

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

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

Hash Brown Casserole

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

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

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

Michelle Tibert

Quick Blender Potato Pancakes

1 lg. potato, cut like French fries
1/2 c. milk, scalded
1/2 c. flour
1 egg
1/2 tsp. salt
2 tsp. sugar
2 tsp. baking powder

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

Marvin Briese

Potato and Chicken Casserole

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

Maurine Hughes

Potato Crust Quiche

3 med. potatoes
1/4 c. butter
2 c. frozen mixed vegetables
1/2 c. shredded Cheddar cheese (2 oz.)
2 beaten eggs
1 (5 1/3 oz.) can evaporated milk
1/4 tsp. salt
1/8 tsp. pepper
1 T. corn flake crumbs

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

Karen Midgarden

Quick Meal Dish

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

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

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

Betty Krabbenhoft

Hash Brown Quiche

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

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

comes out clean. Allow to stand for 10 minutes before cutting.

Michelle Larson

Potatoes Romanoff

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

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

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

Kathy Daniels

Ranch Potato Casserole

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

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

Brenda Gjelsness

Cabbage and Spuds

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

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

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

Sandy Hapka

Potato la Crème Pie

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

FILLING:

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

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

Grace Bakke

Potato Brunch Casserole

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

8 oz. Cheddar cheese, grated

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

*You may substitute Egg Beaters for real eggs.

JoAnn Moquist

Cheddar Baked Potato Slices

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

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

Lynn Manning

Hash Brown Casserole

2 lb. frozen hash brown potatoes
3/4 c. melted margarine
1/4 tsp. pepper
1 tsp. salt
1/2 c. chopped onion
1 can cream of chicken soup
1 pt. cultured sour cream
1 (10 oz.) pkg. med. Cheddar cheese, grated, or 1 can Cheddar cheese soup
2 c. crushed corn flakes

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

Lynn Manning

Hamburger-Potato Hot Dish

1 lb. hamburger
1 med. onion
1 can whole kernel corn, drained
1 can cream of chicken soup
1 pkg. tater tots

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

Margaret Sondreal

All-In-One Meat and Potato Bake

Beef Roast, any cut

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

Carol Walski

Pizza Hot Dish Supreme

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

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

Add:

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

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

Lynn Manning

Potato Pizza

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

1/2 tsp. sugar

1 (8 oz.) pkg. Cheddar cheese

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

Marie Johnson

Layered Potato Casserole

Ground beef (uncooked)

Onions (opt.)

Carrots, sliced

Potatoes, sliced

Bacon strips (uncooked)

1 can cream of mushroom soup

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

Diane Otto

Crock-Pot Potatoes

2 to 3 lb. frozen hash browns, slightly thawed

1 can cream of mushroom soup

1 c. Cheddar cheese

Onion, to taste

Salt & pepper, to taste

Sm. ctn. sour cream

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

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

Colleen Anderson

Swedish Potato Balls

(“Svensk Potatisbulle”)

Boil water. Add 1/2 tablespoon salt.

2 lb. potatoes

1 T. syrup (Karo-corn)

Dried bread crumbs (for breading)

1 tsp. salt
1 egg
2 T. butter (for frying)

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

Lars Larson

Rancher's Supper Stew

2 T. shortening
2 T. chili powder
1 1/2 lb. beef or venison, cubed
1 env. onion soup mix
2 (1 lb.) cans whole tomatoes
1 c. water
2 med. carrots, sliced
1 sm. green pepper
1/2 c. celery
2 med. potatoes, diced

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

Maxine Block

Breakfast Casserole

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

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

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

Mae Holm

Potato Pancakes

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

Mae Holm

Pepperoni Hot Dish

6 to 7 sliced potatoes
3/4 lb. browned hamburger
1 can Cheddar cheese soup
1 can milk
1 can tomato soup
1/2 tsp. salt
2 tsp. oregano
1 pkg. pepperoni slices
4 to 6 oz. shredded Mozzarella cheese
1 c. Parmesan cheese

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

Sue Schindler

Meal-in-a-Dish

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

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

Mae Holm

Klub

(Potato Dumplings)

Ham bone with meat

8 to 10 lg. potatoes

2 tsp. salt

Flour

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

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

Mae Holm

Low-Fat Stuffed Potatoes

6 lg. baking potatoes

Low-fat cottage cheese

1 T. light mayonnaise

1 egg

1 packet Hidden Valley Ranch dressing mix

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

Denise Karley

Golden Parmesan Potatoes

6 lg. potatoes

1/4 c. flour

1/4 c. Parmesan cheese

3/4 tsp. salt

1/8 tsp. pepper

1/2 c. butter

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

Denise Karley

Make-Ahead Mashed Potatoes

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

Add:

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

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

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

Mary Lou Thompson

Potato Chip Taco Salad

1 head lettuce or 1 lg. bowl mixed greens
8 oz. spinach
1 lb. ground beef
1 (1 1/4oz.) pkg. taco seasoning mix
2/3 c. water
1 (15 oz.) can kidney beans
2 lg. tomatoes, chopped
1/2 c. onion, chopped fine
5 c. crushed ripple potato chips
1 c. grated Cheddar cheese
1/2 c. peppercorn ranch dressing
1/4 c. salsa

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

JoAnn Moquist

Potato Omelet

3 med. potatoes
1/3 c. diced onions
5 eggs
1 tsp. salt
1 T. chopped parsley
1/4 c. margarine
1 c. diced ham
2 T. milk

1/8 tsp. pepper

1/2 c. finely-shredded Cheddar cheese

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

Joleen Bjerneby

Overnight Mashed Potatoes

9 lg. potatoes, peeled and cooked

1 c. sour cream

1/2 tsp. pepper

1 (6 oz.) ctn. cream cheese

2 tsp. onion salt

2 T. butter

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

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

Karen Sheppard

Pizza-Potato Hot Dish

5 c. potatoes, thinly sliced

1 c. Cheddar cheese soup

1 (16 oz.) can pizza sauce

Pizza spices

1 lb. hamburger

1/2 c. milk

Mozzarella cheese

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

Betty Krabbenhoft

Potato Pancakes

6 lg. potatoes, grated fine

3/4 c. flour

Pinch of salt
1/2 lg. onion, grated
2 eggs

Mix well and cook in well-greased frying pan.

Pastor Earl Sletten

Potato Casserole

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

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

Marion Drees

Hunter's Stew

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

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

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

Marion Drees

Potato Hot Dish

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

1 can minestrone soup

1 c. milk

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

Irene Clemenson