

FOR THE
FARM
WIFE
AND
FAMILY

Serve Potatoes Many Ways

by Mrs. Richard C. Spence

There's always a new way to serve potatoes that adds appetite to meals. They're plentiful now and many markets have thrifty price specials.

Scalloped Potatoes and Franks make a hearty casserole that has the double advantage of being easy and inexpensive. Its most unique feature is a creamy sauce made with Swiss cheese which is poured over the top and permeates the whole dish with mellow flavor.

SCALLOPED POTATOES

'N' FRANKS

- 8 frankfurters
- 3 tablespoons butter
- 1 1/2 cups chopped onions
- 1/4 cup regular all-purpose flour
- 1 1/2 teaspoons salt
- 1/4 teaspoon pepper
- 1/8 teaspoon paprika
- 2 cups milk
- 1 cup (4 ounces) shredded Swiss cheese
- 2 tablespoons chopped parsley
- 5 cups thinly sliced baking potatoes (about 3-4 medium)

Set aside one frankfurter for garnish; cut remainder into thin slices. In a 2-quart saucepan melt butter; saute onions until tender. Stir in flour, salt, pepper and paprika. Remove from heat, gradually stir in milk. Cook over medium heat, stirring constantly, until thickened. Cook 2 additional minutes. Remove from heat; stir in cheese and parsley until cheese is melted. If necessary return to low heat to finish melting cheese. (Do not boil.) Layer one-half of potatoes into a buttered 2-quart casserole; pour on one-half of cheese sauce. Place all of sliced frankfurters over sauce, repeat with remaining potatoes and sauce. Cover and bake in preheated 350 degree oven for 1 hour. Remove cover, slice remaining whole frankfurter and place on top. Bake uncovered 15-30 additional minutes or until potatoes are tender. Serves 6-8.

Here's an interesting recipe that's different —

POTATO PATTIES

- 1 1/2 pounds potatoes (about 6 medium)
- 2 tablespoons finely chopped onions
- 2 tablespoons chopped parsley
- 2 tablespoons flour
- 1 teaspoon salt
- 3 tablespoons fat or oil

Parboil potatoes in their skins until partly cooked, but still hard in center — 15 to 30 minutes. Cool under cold running water. Peel potatoes; shred with a coarse grater. Toss shredded potatoes, onion, parsley, flour, and salt in a large bowl, using two forks. Shape into 1/2 cup patties. Brown patties in hot fat, about 5 minutes on each side. Calories per serving. About 160. Makes 6 servings.

For extra variety try chive potato patties. Use fresh or frozen chopped chives in place of parsley.

CHICKEN BREAST SPECIAL

- 6 chicken half-breasts
- 1 1/2 teaspoons salt
- 1/8 teaspoon pepper
- 1/4 teaspoon paprika
- 3/4 cup fine dry breadcrumbs
- 2 eggs, slightly beaten
- 1 to 3 tablespoons fat or oil, as needed
- 1/2 cup water
- 1 can (10 1/2 ounces) condensed cream of chicken soup
- 1 1/2 cups thinly sliced carrots
- 2 cups potatoes, cut in julienne strips
- 3/4 cup celery cut in 1/2 inch slices

Season chicken with salt, pepper, and paprika. Roll chicken in breadcrumbs. Dip chicken into eggs, then roll in crumbs again. Brown chicken slowly in hot fat until golden brown. Add

water, cover, and cook over low heat about 30 minutes, or until chicken is almost tender.

Remove chicken and keep warm. Add chicken soup to the pan in which the chicken was cooked. Add vegetables, and place chicken pieces on top. Cover. Simmer gently about 20 minutes, or until chicken and vegetables are tender. Calories per serving. About 365. Makes 6 servings.

Menu Suggestions: Serve with cole slaw and cheese breadsticks. Have fruit for dessert.

SAUSAGE AND POTATOES AU GRATIN

- 1 can (10 1/2 ounces) condensed cream of mushroom soup
- 1/2 cup milk
- 1/2 cup finely chopped onion
- 1/4 cup chopped green pepper
- 1 tablespoon chopped pimiento
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 4 cups thinly sliced potatoes
- 1 package (8 ounces) pre-cooked small smoked sausage, cut in bite-size pieces
- 1 tablespoon butter or margarine
- 1/2 cup shredded Cheddar cheese

Combine soup, milk, onion, green pepper, pimiento, salt and pepper; blend well. Place half the potatoes in a greased 2-quart casserole. Add half the sausage. Cover with half the soup mixture. Repeat layers. Dot with fat. Cover and bake at 350 degrees about 1 1/4 hours. Remove cover. Sprinkle with

cheese and bake, uncovered, 15 minutes more, or until potatoes are tender. 6 servings.

BEAN CHOWDER

- 3/4 cup dry pea beans
- 3 cups water
- 1 1/2 teaspoons salt
- 3/4 cup potato, diced
- 1/2 cup onion, chopped
- 1 1/2 teaspoons flour
- 1 tablespoon butter, margarine, or drippings
- 3/4 cup tomatoes, cooked or canned
- 3/8 cup green pepper, shredded
- 1 1/2 cups milk

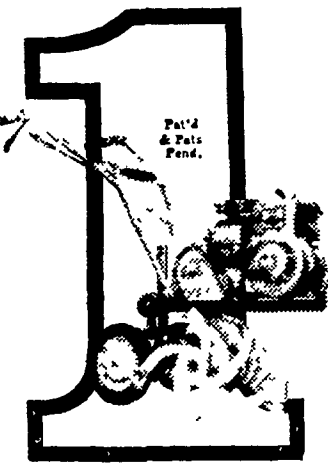
Boil beans 2 minutes, remove from heat, soak 1 hour, and then cook. Add salt. Boil, covered, until almost done, about 1 hour. Add potato and onion; cook 30 minutes more. Mix flour with the fat. Stir into bean mixture. Add tomatoes and green pepper. Cook over low heat 10 minutes, stirring constantly until thickened, then occasionally to avoid scorching. (Continued on Page 20)

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