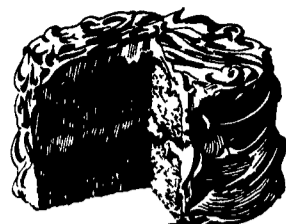


Home On The Range



Hot Potato Recipes

Some people feel that the better food is for you, the worse it tastes. Potatoes proudly break that rule by tasting so good that kids love them and so nutritious they supply nearly all of the nutrients you need for survival.

As a matter of fact, potatoes taste so good, people forget that they are nutritious. Not only are potatoes low in calories (about 125 for a medium potato), but they are a good source of vitamins B and C, potassium, phosphorus, and iron.

CHEEZY POTATOES

- 10 medium potatoes, sliced
- 1 small onion, sliced
- 1 cup milk
- 1 cup grated American cheese
- 6 slices bologna
- 1 teaspoon salt

Combine potatoes, onion, bologna, and salt in water and cook. When potatoes are tender, add milk and cheese. Melt cheese, then place in baking dish and bake until brown, at 400 degrees.

Lycoming Co. Dairy Princess
Shannon Peterman

POTATO POUCHES

- 6 baked potatoes
 - ¼ cup milk
 - 1 cup grated cheddar cheese
 - ¼ cup butter
- Slice the top off each baked potato. Scoop out potatoes without breaking the skins and mash. Add butter, milk, cheese, salt, and pepper, if desired. Blend well. Put potatoes back in skins and return to oven until potatoes are a little brown on the top.

Lycoming Co. Dairy Princess
Shannon Peterman

PERKY PEAS'N POTATOES

- ¼ cup milk
 - 1 8-ounce package cream cheese, cubed
 - ¼ cup grated Parmesan cheese
 - ½ teaspoon onion salt
 - 1-pound can whole small potatoes, heated and drained
 - 10-ounce package frozen peas, cooked and drained
- Heat milk and cream cheese over low heat, stirring until smooth. Add Parmesan cheese over low heat, stirring until smooth. Add Parmesan cheese and onion salt; mix well. Add vegetables, pour into serving dish, sprinkle with additional Parmesan cheese, if desired.

M. Zimmerman
Carlisle

DELICIOUS POTATO CASSEROLE

- 10 potatoes
- 1 medium onion, optional
- ½ cup butter
- ½ cup Velveeta cheese
- ½ cup milk
- Salt and pepper to taste

Boil the potatoes until almost soft. Cool and shred with shredder. Chop onion fine. Grate cheese and mix in. Melt butter with milk and pour over potatoes. Bake 1 hour at 350 degrees.

Contributor writes that this is a good recipe for Sunday dinner because potatoes may be cooked the day before.

Elsie King
Allensville

PA. DUTCH POTATO FILLING

- Brown 1 small onion in 2 tablespoons shortening. Mix together:
- 1 cup mashed potatoes
- 2 beaten eggs
- 4 slices bread, tear in small pieces

Pour on top:
1 cup milk
Add onions, salt and pepper. Mix well. Put in greased casserole dish and bake 1 hour at 350 degrees.

Onions can be omitted and substituted with parsley flakes and other seasonings. This is a good way to use leftover mashed potatoes. Serves 2.

Mrs. Martin
New Holland

POTATO FILLING

- 5 pounds potatoes
- ¼ cup cream
- ½ stick butter
- ½ teaspoon salt
- ½ teaspoon pepper
- Garlic head
- 3 onions
- ¼ pound mushrooms
- Pinch sage
- Pinch parsley
- 3 eggs, beaten
- Soy sauce

Cook potatoes. Mash with cream, butter, salt, and pepper.

Add sauteed garlic, 3 onions, ¼ pound mushrooms, sage, and parsley.

Add eggs to mashed potatoes. Add sauteed vegetables and soy sauce. Mix well and bake at 350 degrees until brown.

Ann Keller
Bath



This flavorful combination of crumbled bacon, roasted potatoes, and green beans blended with a savory dressing of wine vinegar, chives, and dijon mustard is the perfect accompaniment to any meal.

PA. DUTCH POTATO FILLING

- 6 medium potatoes (instant can be used)
 - 3 eggs, beaten
 - ½ cup warm milk
- Simmer the following in 1 cup butter:

- 3 ribs celery, chopped
- 1 large onion
- ¼ cup parsley
- Sage, optional
- 3 to 4 slices toasted and cubed white bread cubes. Cook and mash potatoes. Add milk and eggs. Add bread to vegetable mixture and fold in potatoes. Serve immediately or put in casserole and bake at 350 degrees until crust forms on top. Freezes well.

Mary Lehman
Reading

BAKED TUNA STUFFED POTATOES

- 4 large potatoes, scrubbed and pricked
 - 7-ounce can tuna, flaked
 - 1-ounce butter
 - 5-ounces sour cream
 - Salt and pepper
 - 4-ounces bacon, chopped
- Bake the potatoes in 350 degree oven for 1½ to 2 hours, until just tender.

Slice the tops off the potatoes and scoop out the flesh, leaving a thin shell. Mash the potato flesh, then stir in the tuna with its oil, butter, sour cream, and seasoning.

Spoon the tuna mixture back into the potato shells and mark the surface with a knife. Place the bacon on top of the potatoes. Place the potatoes in a shallow dish and return to oven at 425 degrees for 20 to 25 minutes.

Karen Lentz
Lebanon Co. Dairy Princess

HALVED-BAKED POTATOES

Scrub and dry potatoes. Cut in half lengthwise. Spread cut side with margarine or butter. Sprinkle with Parmesan cheese and garlic powder. Bake at 375 degrees for 30 to 35 minutes or until soft.

June Unruh
Adamstown

POTATO PIE

- 1 unbaked pie shell
 - 1½ cups diced potatoes
 - 2 hard-boiled eggs, diced
 - 1 small onion, diced
 - ½ cup milk
 - 2 tablespoons butter
- Line an 8 or 9-inch pie pan with unbaked pie shell. Mix potatoes, eggs, and onion together and pour into pie shell.

Add milk and butter. Season to taste with salt and pepper. Cover with top crust and bake at 375 degrees for 1 hour or until done. Serve piping hot.

Helen Nolt
New Holland

SMOKED SAUSAGE STEW

- 6 or 7 medium potatoes, cubed
- 2 medium onions, diced
- Salt and pepper
- 1 medium stalk celery, diced
- 1 pound smoked sausage
- 3 carrots, diced

Peel and cube potatoes, cover with water, add celery, onions, and carrot. Add seasoning. Cut sausage in 1-inch pieces and add. Simmer until potatoes are done. Serve with chow-chow.

Betty Biehl
Mertztown

(Turn to Page B8)

Featured Recipe

Looking for something different that cooks in a hurry, is low in calories and in fat content and can be prepared in an endless number of ways?

Try fresh ground chicken, one of the newest products in the supermarket poultry case.

Made from boneless, skinless thigh meat, ground chicken contains only 10 percent of less fat. It can be used in almost any recipe that calls for ground beef. As with all poultry products, ground chicken should be cooked thoroughly and never served rare.

A tip for handling raw ground chicken: wet hands with cold water to make it easier to form chicken into patties or meatballs.

DO AHEAD GROUND CHICKEN LASAGNA

- 1 pound ground chicken
- 16 ounces tomatoes
- 6 ounces tomato paste
- 1½ tablespoons chopped parsley, divided
- 1½ teaspoons salt, divided
- 1 teaspoon basil
- 6-ounces lasagna noodles
- 16 ounces cottage cheese
- 1 egg, beaten
- ¼ teaspoon pepper
- 6-ounces mozzarella cheese, shredded
- ¼ cup grated Parmesan cheese

Heat frypan over medium high temperature. Add ground chicken and brown, stirring, about 6 minutes. Pour tomatoes, tomato paste, ½ tablespoon of the parsley, 1 teaspoon salt and basil into food processor container; process about 1 minute. Stir tomato mixture into ground chicken and simmer over low temperature about 20 minutes. In medium bowl, mix together remaining 1 tablespoon parsley, remaining ½ teaspoon salt, cottage cheese, egg and pepper. In bottom of 2-quart shallow baking dish, spoon a little of ground chicken mixture. Layer noodles (uncooked), cottage cheese mixture, mozzarella cheese, Parmesan cheese, and ground chicken mixture. Repeat layers but save Parmesan cheese for topping. Cover and let sit in refrigerator overnight. Bake in 375 degree oven for 30 minutes. Let stand about 10 minutes and cut into squares. Makes 6 servings.

Recipe Topics

If you have recipes for the topics listed below, please share them with us. We welcome your recipes, but ask that you include accurate measurements, a complete list of ingredients and clear instructions with each recipe you submit. Send your recipes to Lou Ann Good, Lancaster Farming, P.O. Box 609, Ephrata, PA 17522. Recipes should reach our office one week before publishing date.

- March 7- Lamb
- 14- Fondue Ideas
- 21- Pancakes
- 28- Budget Stretchers