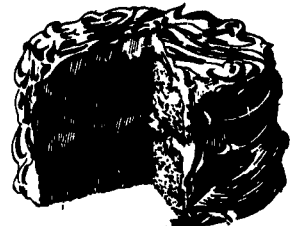


# Home On The Range



## Great Potatoes No Matter How You Spell It

When the need for a quick meal arises, trendy accompaniments for the common potato are a welcome scenario.

As a bonus, the toppers are extraordinarily easy to prepare. Minimal measuring with only scant chopping or shredding yields extraordinary results. Make the toppers in advance, if you like. They keep in the refrigerator for up to five days and make enough for several individual servings. Or, the toppings can be prepared in the time that it takes to cook the potato in a microwave.

### BASIC MICROWAVE POTATO

Scrub potato. Pierce in several places with tines of fork. Place on paper towel in microwave oven on high for 2 minutes. Turn over potato; microwave 2 to 3 minutes more or until tender. Let stand, covered with a dish 5 minutes. Serve topped with one of the following toppings.

### Bacon Buttermilk Topping:

- ½ cup raw broccoli flowerettes
- ½ cup dairy sour cream
- ½ cup buttermilk
- 3 tablespoons chopped red pepper
- 2 tablespoons chopped green onion
- 2 slices bacon, cooked, drained, crumbled
- ¼ teaspoon pepper

Combine all ingredients. Spoon onto hot baked potato.

### Tomato Blue Cheese Topping:

- 1 cup cottage cheese
- ½ cup lowfat plain yogurt
- ½ cup chili sauce
- ½ cup crumbled Blue cheese
- ½ cup chopped sun dried tomatoes
- 3 tablespoons minced green pepper
- 1 teaspoon Worcestershire sauce
- ¼ teaspoon pepper
- ¼ teaspoon garlic powder

Beat cottage cheese in small mixer bowl until smooth. If using dry packed sun dried tomatoes, soak in boiling water 5 minutes; drain, then chop. Stir in remaining ingredients until well combined. Spoon onto hot baked potato.

### Mexican Cheese Topping:

- ½ cup garbanzo beans, rinsed and drained
  - ½ cup dairy sour cream
  - ½ cup prepared mild or hot salsa
  - ½ cup shredded cheddar cheese
  - ¼ teaspoon garlic powder
- Combine all ingredients. Spoon onto hot baked potato.

### POTATO SOUP

- 6 strips bacon, browned
  - 2 tablespoons bacon drippings
  - ½ celery
  - 1 onion, chopped
  - 4 potatoes
  - 4 cups chicken broth
  - ½ cup broccoli
  - ½ cup cauliflower
  - ¼ cup flour
  - 1 teaspoon salt
  - 1½ cup milk
  - ¼ cup cream
- Brown bacon and remove all but 2 tablespoons bacon drippings from skillet. Saute celery, onion, and potatoes in skillet. Add chicken broth and stir in broccoli and cauliflower. Simmer until tender. Stir in flour and salt and cook until thickened. While stirring, stir in milk and cream and simmer until hot.

Lynn Rossi  
Litz

### COMPANY MASHED POTATOES

- 9 large potatoes, cooked
  - 2 to 3 ounces cream cheese
  - 1 cup sour cream
  - 2 teaspoons onion salt
  - ¼ teaspoon pepper
  - 2 tablespoons butter
- Cook potatoes and beat. Add cream cheese, sour cream, onion salt, pepper, and butter. Pour into casserole dish. Dot with butter and paprika. Bake at 325 degrees for 35 minutes.

Joanne Musser  
McVeytown

### POTATO FILLING

- Cook 5 pounds potatoes. Mash with ¼ cup cream, ¼ cup butter, ½ teaspoon salt, and ¼ teaspoon pepper. Add sauteed garlic, 3 onions, ½ pound mushrooms, and pinch of sage and parsley.
- Add 3 beaten eggs to mashed potatoes. Add sauteed vegetables and soy sauce. Mix well and bake at 350 degrees until browned.

Anne Keller



For a quick meal, turn to microwaved potato with a topping that may be prepared in advance or while the potato cooks.

### TWICE BAKED POTATOES

- 4 baking potatoes
- 3 green onions, thinly sliced
- 2 tablespoons butter
- ½ cup milk or half and half
- ¼ teaspoon salt
- Dash black pepper
- Dash nutmeg
- Dash paprika
- 4 slices crisp bacon
- 2 tablespoons grated parmesan cheese
- 2 tablespoons grated sharp cheese

Wash potatoes, pat dry. Prick each potato on a rack at 400 degrees for about 1 hour or until done.

Cut a thin slice from top of each potato. Scoop out the pulp and place in a bowl.

Mash potato pulp with hot milk and beat until fluffy. Add butter and onions. Add seasonings. Fry bacon until crisp. Crumble. Add to potato mixture. Spoon potato mixture into shells. Sprinkle with both cheeses. Place potatoes on baking sheet. Bake at 375 degrees for about 15 minutes or until potatoes are piping hot and cheese melts. Serve immediately.

Sarah Clark  
Breezewood

## Featured Recipe

The cooks of Salem Evangelical Lutheran Church of Ephrata share their cooking and baking secrets in their cookbook, "Our Favorite Recipes."

The cookbook has more than 400 recipes and includes helpful hints. Some of the recipes are geared for the diet conscious, some are quickies to made in the microwave, and some are favorites from Mom's and Grandma's cookbook, but all will satisfy your tastebuds.

The cost of the cookbooks are \$10 each of three for \$25. Add \$2 for postage for one book or \$3 for three.

Send your check and complete address to Cookbook, Salem Evangelical Lutheran Church, 1331 W. Main St. Ephrata, PA 17522 or for more information, call (717) 859-1397 for Ruth Goshert.

Here is a recipe from the spiral-bound cookbook.

### SCALLOPED POTATOES WITH BACON, CHIVES, AND CELERY

- 1½ pounds potatoes
- 6 slices bacon
- ¼ cup chopped fresh or dried chives
- ¼ cup chopped celery
- 4 tablespoon flour
- 1½ teaspoon salt
- Pepper
- 2 tablespoon butter
- ¼ cup milk

Cut potatoes ¼ -inch thick. Put bacon in a two-quart dish that will be used later for the potatoes. Bake bacon at 375 degrees until bacon is crisp. Remove bacon and drain on a paper towel. Put potatoes, chives, crumbled bacon, celery, flour, salt, and pepper in a large bowl and toss until blended. Add half of the potato mixture to bacon fat. Dot with butter. Add remaining potatoes. Pour milk over top. Bake at 350 degrees for one hour.

## 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 5- Peanut Month and Peanut Butter
- 12- National Nutrition Month
- 19- Candy Recipes
- 26- Easter Favorites