

Great Potatoes No Matter How You Spell It

(Continued from Page B6)

POTATO PUFFS

1 cup mashed potatoes
1 egg
1/2 cup flour
1 teaspoon baking powder
1 teaspoon salt
2 tablespoons milk
Combine ingredients and form small balls from mixture. Fry in hot oil until browned on both sides.
Mrs. Daniel Yoder
Lewistown

POTATO FISH PATTIES

1 pound frozen perch fish
2 tablespoons butter
3 cups unseasoned mashed potatoes
1 large egg
1 tablespoon instant minced onion
1 1/2 teaspoon poultry seasoning
1/4 teaspoon salt, to taste
Black pepper, to taste
Dash garlic powder
Flour
Shortening
Defrost fish and saute in butter until fillets are flaky, about 10 minutes.
Flake fish and mix with mashed potatoes, egg, onion, poultry seasoning, salt, pepper, and garlic powder. Cool. Shape into 12 patties, one-half-inch thick. Roll in flour and fry in hot, shallow shortening until browned on both sides. Serve hot. Yields: 6 servings, 2 patties each.

Sarah Clark
Breezewood

LEEK AND POTATO SOUP

3 or 4 leeks
1/4 pound butter
4 medium potatoes, diced
1 quart half and half
Salt and pepper to taste
Cut roots off leeks. Cut off wilted ends. Make a lengthwise slice almost to base of leeks. Rinse off dirt. Shake dry. Dice leeks and saute in heavy pot with butter. Do not brown. Add diced potatoes, salt and water to cover. Simmer until potatoes are soft, about 20 minutes. Remove from heat. Whiz in blender in small batches to puree, adding enough half and half to make it runny. Return to pot, add remaining half and half to bring to below boiling point. Add salt and pepper to taste. Serve hot or cold. Soup will thicken when cooled. It may be necessary to thin with more half and half the following day.
Anne Wieyle
Pottstown

POTATOES MARTHA

4 potatoes
3 tablespoons butter
1 1/2 teaspoons salt
Dash pepper
1/2 cup grated cheddar cheese
2 tablespoons chopped parsley
1/2 cup heavy cream
Cut potatoes as for French fries; soak. Cut 48-inch length of aluminum foil; fold in half. Place potatoes in center. Dot with butter, sprinkle with salt, pepper, cheese, and parsley; pull edges of foil upward. Pour cream over potatoes; fold foil very tightly. Bake at 450 degrees for 60 minutes. Serves 4.
Beaver-Lawrence
Dairy Promotion Committee

BACON AND POTATO OMELET

3 slices bacon, cut in small pieces
2 small potatoes, peeled, sliced
8 fresh spinach leaves, stems removed, sliced into 1/4-inch slices
6 eggs, lightly beaten with fork
1/2 cup yogurt
Salt and pepper to taste
Heat bacon briefly in 10-inch skillet. Add potatoes, fry until bacon is crisp and potatoes lightly browned. Add spinach, remove mixture to small bowl.
Combine eggs, yogurt, salt and pepper; pour into skillet. Distribute potato mixture evenly over them; cook over low heat without stirring. As eggs set on bottom, lift edges; let uncooked mixture run underneath. When omelet is set, fold with fork; serve immediately.
Beaver-Lawrence
Dairy Promotion Committee

JANNSEN'S TEMPTATION

1/4 pound butter
2 tins anchovy fillets
4 medium onions, chopped
6 large potatoes, cut as French fries
1 quart half and half
Freshly ground black pepper
Melt butter in a 6-quart Dutch oven. Chop anchovy fillets and add to butter. Add onions and cook until transparent. Add potatoes, half and half, and pepper. Stir well. Cover and cook in 350 degree oven for 2 hours. Remove lid and cook an additional 30 minutes to brown top. Serve warm to lukewarm.
Anne Wieyle
Pottstown

NEW POTATOES WITH HERBED COTTAGE CHEESE SAUCE

2 to 3 pounds new small potatoes
Salt
Herbed cottage cheese sauce:
1/2 cup plain yogurt
12-ounces cottage cheese, creamed in blender
1 onion, finely chopped
4 hard-cooked eggs
1 tablespoon lemon juice
Salt and pepper to taste
3 tablespoons chopped chives or thinly sliced scallions
Scrub potatoes with soft brush. Do not peel. Boil in salted water 20 to 30 minutes or until tender.
Stir yogurt into cottage cheese; add onion.
Strain egg yolks through sieve; chop egg whites. Add to cottage cheese mixture. Season with lemon juice, salt and pepper. Stir in chives. Serve as sauce with potatoes. Serves 6 to 8.
Beaver-Lawrence
Dairy Promotion Committee

POTATO CANDY

1/2 cup cold mashed potatoes
1 1/2 cup confectioners' sugar
16 ounces flaked coconut
1 teaspoon vanilla
Combine the ingredients well and shape into eggs. Melt 3 squares semi-sweet chocolate in a double boiler, keep warm as you dip the candy eggs into the chocolate to coat. Place on waxed paper to cool.
Bobbie Lawson
Churchville, Va.

CRISP POTATO SKINS

6 medium potatoes
1/2 cup melted butter
1 teaspoon soy sauce
Preheat oven to 400 degrees. Scrub potatoes thoroughly and pierce each with a fork. Bake until potatoes are tender; about 45 minutes to 1 hour. Cook, then cut in quarters lengthwise and in half crosswise to form 8 sections. Scoop flesh from skins leaving 1/4-inch shell. Reserve flesh for use in another recipe.
Increase oven temperature to 500 degrees. Mix together melted butter and soy sauce and brush on both sides of skins. Place skins on baking sheet and bake until crisp, about 10 to 12 minutes.
These can be made ahead and reheated in 400 degree oven for about 8 minutes. Serve sprinkled with coarse salt and top as desired.

Note: Uses for scooped potato pulp:

- Mash and season. Add your favorite choice of chopped green pepper and tomato, sliced green onions or shredded cheese. Reheat in a casserole for tomorrow's dinner.
- Add sauteed onion to potato. Use to fill an omelet.
- Make a mashed potato salad using your favorite dressing. Mash and stir into soups to thicken. Season to taste and form into patties. Dust with flour and saute in butter until browned on both sides.

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