

* Exported from MasterCook *

20-Minute Potato Salad

Recipe By :

Serving Size : 6 Preparation Time :0:00

Categories :

Amount Measure Ingredient -- Preparation Method

2 lb quartered medium red potatoes
1/4 c sliced green onions
1 sm red or green bell pepper -- sl
1/2 c miracle whip. -- salad dressing
1 tbsp coarse ground mustard

Recipe by: Kraft ad, 92/04 Preparation Time: 2:00 Add potatoes to boiling water; cook 12 minutes or until tender. Drain.

Toss with remaining ingredients; refrigerate. Makes 6 servings.

>From: carl.berger@bbs.synapse.net (Carl Berger) Newsgroups:
rec.food.cooking

NOTES : Sent to MC Mailing List by Reggie Dwork reggie@netcom.com

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Bavarian Potato Salad

Recipe By :
Serving Size : 4 Preparation Time :0:00
Categories :

Amount	Measure	Ingredient -- Preparation Method
4	cups	potatoes; *
2	cups	chicken broth
1/2	teaspoon	salt
1/4	cup	vegetable oil
1/3	cup	onions,chopped
1/2	teaspoon	sugar
2	tablespoons	lemon juice
		pepper; as desired

* Potatoes should be peeled and sliced 1/4-inch thick. ** Chicken broth may be either home made or commercial.

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++++ Boil potatoes in broth with 1/4 t salt for 5 to 8 minutes, until tender. Drain. Toss warm potatoes with vegetable oil and onions. Dissolve remaining 1/4 t salt and the sugar in lemon juice. Pour over potatoes. Marinate salad 1 to 2 hours before serving. Serve at room temperature.

* Exported from MasterCook *

Big Bowl Potato Salad

Recipe By :
Serving Size : 8 Preparation Time :0:00

Categories :

Amount Measure Ingredient -- Preparation Method

6 c cubed cooked potatoes
1 c celery -- slices
1/2 c radish -- slices
1/4 c chopped green pepper
2 tbsp green onion -- slices
2 hard-boiled egg -- chopped
1 1/2 tsp salt
1/8 tsp pepper
2/3 c miracle whip. -- salad dressing
* * *
lettuce
1 hard-boiled egg -- sliced
green pepper -- strips
tomato wedges

Recipe by: Kraft Tv recipes, 75/01 Preparation Time: 12:0 Combine potatoes, celery, radishes, green pepper, green onion, eggs, seasonings and salad dressing; mix lightly. Press into 1 1/2 quart bowl lightly brushed with salad dressing. Chill several hours or overnight.

Unmold; surround with lettuce. Garnish with egg slices, green pepper and tomato to form flowers. Makes 8 to 10 servings.

>From: carl.berger@bbs.synapse.net (Carl Berger) Newsgroups: rec.food.cooking

NOTES : Sent to MC mailing list by Reggie Dwork reggie@netcom.com

* Exported from MasterCook *

Bonnie's Potato Salad

Recipe By :

Serving Size : 8 Preparation Time :0:00

Categories :

Amount Measure Ingredient -- Preparation Method

1/2 c salad oil
1 c salad dressing
1 tbsp mustard
2 tbsp vinegar
2 tbsp sugar
8 potatoes cooked, peeled -- and
1/2 c onion-chopped
1/4 c pickles-chopped
2 celery-chopped
3 eggs -- hard-cooked and chop
1 tsp celery seed
salt -- to taste
pepper -- to taste

In bowl, mix together oil, salad dressing, mustard, vinegar, and sugar. In large bowl, place diced potatoes. Add onions, pickles, celery, celery seed, and eggs. Salt and pepper to taste. Add dressing. Toss lightly to coat. Recipe: Bonnie Adams in Houston, TX (1985) NOTE: Sherri says the only "fixed" amounts are the sauce's ingredients amounts. Sherri Pileggi in Houston, TX >From: carl.berger@bbs.synapse.net (Carl Berger)
Newsgroups: rec.food.cooking

NOTES : Sent to MC mailing list by Reggie Dwork reggie@netcom.com

* Exported from MasterCook *

Braised Sauerkraut For Mashed Potatoes

Recipe By :

Serving Size : 2 Preparation Time :0:00

Categories :

Amount Measure Ingredient -- Preparation Method

Amount	Measure	Ingredient -- Preparation Method
1	large	onion -- halved and sliced in
1	thin	half moons
2		garlic -- crushed
1	tablespoon	butter
1/4	cup	dry white wine
1 1/2	cups	stock
1	teaspoon	thyme -- dried
1	pound	sauerkraut, rinsed, drained
		squeezed dry (get jar)
1		bay leaf
		salt and pepper to taste

Combine the onion, garlic, butter, wine, 1/2 cup of stock, and thyme in a heavy skillet and simmer briskly for 10 minutes. Uncover and cook, stirring occasionally, for 5 - 7 minutes or until the onions are browned and tender. Stir in the sauerkraut, bay leaf, and enough remaining stock to barely cover the contents. Simmer, covered, for 30 - 40 minutes, stirring occasionally, until the sauerkraut is tender, lightly browned, and the liquid has been absorbed. Discard the bay leaf and season to taste with salt and pepper. Serve mixed thoroughly into mashed potatoes.

* Exported from MasterCook *

Brandied Sweet Potatoes

Recipe By :

Serving Size : 1 Preparation Time :0:00

Categories :

Amount Measure Ingredient -- Preparation Method

2 tablespoons cornstarch
1/2 teaspoon nutmeg
2 teaspoons salt
1 cup water
1/2 cup sugar
1 tablespoon lemon juice
1/3 cup brandy
6 large sweet potatoes -- cooked
miniature marshmallows

Combine cornstarch, nutmeg, salt and sugar in 1 quart saucepan, gradually stir in water. Cook until clear, stirring constantly. Stir in lemon juice and brandy. peel potatoes, cut crosswise into 1/4 to 1/2 inch thick slices. Place in buttered shallow casserole dish, cover with sauce. Cover and bake in preheated 375 degree oven for 30 minutes or until glazed, basting occasionally, sprinkle with marshmallows; boil until golden brown.

8 servings.

* Exported from MasterCook *

Broccoli Cheese Dog Potatoes

Recipe By :

Serving Size : 6 Preparation Time :0:00

Categories :

Amount Measure Ingredient -- Preparation Method

-----janet newcomer-----
3 potatoes; large baking -- un-
halved lengthwise
1 tablespoon margarine; or butter -- melted
1 package green giant harvest fresh -- frozen cut broccoli,
-----cheese sauce-----
3/4 cup water
3 tablespoons all purpose cream sauce mix -- (next recipe)
3 hot dogs; sliced -- or 1 cup
cooked ham
4 ounces cheddar cheese -- shredded

Heat oven to 425F. Cut deep slits in crisscross pattern in flat side of potatoes (do not cut skins). Brush with margarine. Place potatoes, cut side up, in ungreased 13x9-inch baking dish. Bake for 30 to 40 minutes or until tender. Meanwhile, cook Broccoli according to package directions. Set aside; keep warm.

In same saucepan, combine water and sauce mix; blend well. Bring to a boil over medium heat, stirring frequently. Cook 1 minute, stirring constantly. Add hotdogs and cheese; stir until hot dogs are thoroughly heated and cheese is melted.

To serve, arrange broccoli on top of potatoes. Top with hot dog and cheese mixture.

MICROWAVE DIR; Pierce whole potatoes with a fork. Place on Microwave-safe roasting rack. Microwave on HIGH for 5 minutes; turn potatoes. Continue to microwave on HIGH for an additional 5 to 7 minutes or until tender. Set aside. Microwave broccoli according to package directions. In

2 cup microwave-safe bowl, combine water and sauce mix; blend well. Microwave on HIGH for 3 to 4 minutes or until mixture boils and thickens, stirring once halfway through cooking. Stir in hot dogs. Microwave on HIGH for 1 to 2 minutes or until thoroughly heated. Stir in cheese until melted. Cut potatoes in half lengthwise; mash slightly with fork. Serve as directed.

* Exported from MasterCook *

Browned Onions For Mashed Potatoes

Recipe By :

Serving Size : 2 Preparation Time :0:00

Categories :

Amount Measure Ingredient -- Preparation Method

6 large onions – halved and sliced in
half moons
1 1/2 tablespoons butter
2 cups vegetable stock
2 tablespoons dry white wine or vermouth
salt and pepper to taste

Combine the onions, butter and stock in a heavy, deep skillet. Cover and bring to a boil. Reduce the heat slightly and simmer briskly for 10 minutes. Uncover. Simmer for approximately 35 - 40 minutes, stirring occasionally, until the liquid is almost gone. Cook for a few more minutes, stirring constantly. The onions will begin to stick just a bit. Keep cooking and stirring for a few minutes more, using your wooden spatula to scrape up the browned deposits that form on the bottom of the skillet. Turn the heat up a bit more and let the onions begin to burn. Not scorching - just a little gentle burning and sticking on the bottom of the skillet. Splash in the wine and boil until it is just about evaporated, stirring and scraping up the browned bits vigorously. Season with salt and

pepper to taste. Remove from the heat. Serve at once over mashed potatoes. Well covered it will keep in the refrigerator for days.

* Exported from MasterCook *

Buttermilk Blue Potatoes Au Gratin

Recipe By :

Serving Size : 6 Preparation Time : 0:00

Categories :

Amount Measure Ingredient -- Preparation Method

7 medium maine russet potatoes -- parboiled, peeled,
and thinly sliced
2 1/2 tablespoons unsalted butter
1 garlic clove -- crushed
2 shallots or green onions -- minced
2 tablespoons unbleached flour
1 1/2 cups milk -- at room temperature
1 cup buttermilk -- at room temp
1 teaspoon white pepper
1/4 cup mayonnaise
1 teaspoon dijon mustard
1/4 teaspoon worcestershire sauce
1/4 cup fresh parsley -- chopped
2 ounces blue cheese; crumbled -- divided
3 cups raw mushrooms -- sliced
1 cup monterey jack -- grated
1 1/2 cups potato chips -- coarsely
crushed
1 (10 oz) pkg frozen -- chopped broccoli; th
1 tablespoon canned pimento -- diced

Arrange half of the potatoes in the bottom of a buttered 2 1/2-quart

shallow casserole dish. Make the buttermilk-blue cheese sauce as follows: melt butter in a medium saucepan over low heat. Add garlic and shallots and saute for 1 minute. Add flour, stir, and cook for 3 minutes more. Pour in milk and buttermilk all at once. Cook, stirring constantly, until sauce thickens and bubbles. Remove from heat and stir in white pepper, mayonnaise, mustard, Worcestershire, parsley and half of the blue cheese.

Layer all the mushrooms over the potatoes in the casserole; top with half of the sauce and distribute the grated jack cheese over the sauce. Layer remaining potatoes over cheese and spoon remaining sauce on top. Sprinkle with remaining blue cheese. Bake at 350F for 45 minutes. Sprinkle potato chips over top and bake an additional 10 minutes. Meanwhile, blanch the broccoli. Arrange broccoli around outer edges of casserole and garnish with pimento; bake 5 minutes longer.

This recipe, by Mary Lou Carlson, won first prize for potatoes in the 2nd Annual Great New England Cookoff, sponsored by Yankee Magazine. Christie Aspegren, September 93 Round Robin.

* Exported from MasterCook *

Butterscotch Yams

Recipe By : Possum Kingdom Lake Cookbook

Serving Size : 6 Preparation Time :0:00

Categories :

Amount Measure Ingredient -- Preparation Method

- 6 medium yams -- cooked, peeled and
-- quartered, or
- 2 cans yams -- well drained
- 1/2 cup karo light or dark corn syrup
- 1/2 cup firmly packed brown sugar
- 1/4 cup heavy cream or half-and-half

- 2 tablespoons margarine
- 1/2 teaspoon salt
- 1/2 teaspoon cinnamon

Arrange yams in single layer in 13x9x2 inch baking dish.

Bake in 325 degrees oven 15 minutes.

In heavy 2-quart saucepan combine remaining ingredients. Stirring constantly, bring to boil over medium heat and boil 5 minutes. Pour over yams.

Bake, basting frequently, 15 minutes longer.

MICROWAVE DIRECTIONS: In 3-quart microwave baking dish stir corn syrup, brown sugar, cream, margarine, salt and cinnamon. Microwave at High (100%), stirring once, 3 to 4 minutes. Add yams; toss to coat well. Microwave, basting once, 6 minutes or until glazed.

* Exported from MasterCook *

Candied Sweet Potatoes With Honey

Recipe By :
 Serving Size : 6 Preparation Time :0:00
 Categories :

Amount	Measure	Ingredient -- Preparation Method
4	large	sweet potatoes -- cooked and halved
1/4	cup	melted butter
3/4	cup	honey

3/4 cup orange juice
1/4 teaspoon salt
1 tablespoon cornstarch

Place potatoes in greased 8x8x2 inch pan. Blend butter, honey, Orange juice, salt and cornstarch. cook until slightly thickened, stirring constantly. Pour over potatoes. Bake at 450 degrees for 10 minutes 6 to 8 servings.

* Exported from MasterCook *

Charred New Potato And Fennel Salad

Recipe By :

Serving Size : 6 Preparation Time :0:00

Categories :

Amount Measure Ingredient -- Preparation Method

2 pounds small red potatoes -- washed
2 medium fennel bulbs; trimmed -- quartered lengthwise
1/2 cup light-tasting olive oil
salt
freshly ground pepper
1/3 cup pitted nicoise olives -- chopped
1/3 cup green onions -- chopped
6 tb red wine vinegar -- (6 to 7)

Preparation time: 25 minutes. Cooking time: 25 minutes.

1. Set broiler rack about 6 inches from heat. Turn on broiler.
2. Toss potatoes and fennel in 1/4 cup olive oil; reserve any extra oil. Spread in single layer on broiler pan. Lightly season with salt and pepper. Broil until blistered and slightly blackened, turning once, about

5 minutes per side. Bake in 400-degree oven until just tender, about 15-20 minutes. Do not overcook potatoes.

3. When cool enough to handle, cut potatoes and fennel into 1/2-inch dice. Toss with all oil, 6 tablespoons vinegar and remaining ingredients. Season to taste. Add remaining tablespoon vinegar if needed. Can be made several hours ahead and kept at room temperature or a day ahead and refrigerated, covered airtight. Let come to room temperature before serving. Adjust seasoning.

'This salad would be a great accompaniment to any grilled meat or poultry. Try to make it several hours or a day ahead so the flavors have a chance to deepen and meld together.' From the Four Seasons, Abby Mandel, The Weekend Cook, Chicago Tribune, 7/18/93. Christie Aspegren, September 93 Round Robin.

* Exported from MasterCook *

Classic Potato Salad

Recipe By :

Serving Size : 1 Preparation Time :0:00

Categories :

Amount Measure Ingredient -- Preparation Method

1 cup Hellmann's Real Mayonnaise
2 tablespoons vinegar
1 1/2 teaspoons salt
1 teaspoon sugar
1/4 teaspoon pepper
4 cups cooked -- cubed, peeled
-- potatoes
1 cup sliced celery
1/2 Chopped onion

2 Hard-cooked eggs -- chopped

In large bowl stir first 5 ingredients until smooth.

Add remaining ingredients; toss to coat well.

Cover; chill.

Makes 5 cups.

Possum Kingdom Lake Cookbook

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* Exported from MasterCook *

Cold Potato Salad

Recipe By :

Serving Size : 6 Preparation Time :0:00

Categories :

Amount Measure Ingredient -- Preparation Method

- 6 potatoes; large *
- boiling water
- 1/2 teaspoon salt
- 1 onion; medium, minced
- 3 tablespoons vinegar
- 1/2 teaspoon mustard; prepared
- 1 teaspoon sugar
- 2 teaspoons dillseed

* Potatoes should be peeled and quartered.

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++++ In medium saucepan cook potatoes in boiling salted water until tender. Drain, reserving 3/4 cup of potato water. Dice potatoes. Add oil and minced onion; toss gently. In small saucepan bring the 3/4 cup potato water to a boil; pour over potatoes and onion. Keep at room temperature for 2 to 3 hours. Stir in vinegar, mustard, sugar, and dillseed. Potato salad will be creamy. Serve at room temperature.

* Exported from MasterCook *

Creamy Potato Salad Ring

Recipe By : Mary McKinnon, Beech Island, SC

Serving Size : 1 Preparation Time :0:00

Categories :

Amount Measure Ingredient -- Preparation Method

Amount	Measure	Ingredient	Preparation Method
3	cups	water	
1/4	cup	minced onions -- instant	
2	teaspoons	salt	
1/2	teaspoon	black pepper	
2	envelopes	French Instant Mashed Potato granules	
1	cup	mayonnaise	
1	tablespoon	prepared mustard	
2	cups	thinly sliced celery	
1/2	cup	diced green bell pepper	
1/4	cup	pickle relish -- drained	
1/4	cup	chopped pimiento	
4		eggs -- hard boiled	

Bring water, onion, salt, black pepper and celery to a boil.. Remove from heat and add instant potato, whipping briskly. chill.

Blend in mayonnaise and mustard. Stir in remaining ingredients until

evenly distributed. Pack in 1 1/2 quart greased ring mold or other mold. Chill, turn out on lettuce leaves.

8 to 10 servings.

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Crushed Potatoes

Recipe By :
Serving Size : 6 Preparation Time :0:00
Categories :

Amount Measure Ingredient -- Preparation Method

Amount	Measure	Ingredient	Preparation Method
8		new potatoes -- medium	
		kosher salt	
1	tablespoon	olive oil	
1	small	onion -- minced	
2	tablespoons	parsley -- chopped	
		black pepper to taste	

In a medium saucepan, cover potatoes with water. Salt lightly and bring to a simmer. Cook until just tender, 10 - 15 minutes. Drain. Preheat the broiler. Spray a baking sheet lightly with non-stick cooking spray. Place 1 potato on a clean kitchen towel and fold towel over the potato. Press down on the potato firmly with the palm of your hand, crushing the potato lightly. Place the potato on the prepared baking sheet. Repeat with the remaining potatoes. Brush the tops of the potatoes with oil. Broil until the tops are brown and crusty, 5 - 8 minutes. Sprinkle with onions, parsley, salt and pepper before serving. 179 cal 4g prot 2g fat 0 chlo per serving

* Exported from MasterCook *

Dilled Potato Salad

Recipe By :

Serving Size : 6 Preparation Time :0:00

Categories :

Amount Measure Ingredient -- Preparation Method

1/4	cup	mayonnaise -- reduced calorie
1/4	cup	nonfat yogurt
1		garlic -- (clove) mashed or tea. garlic powder
2	tablespoons	dill weed -- fresh and chopped
1		tea. dried
1/2	teaspoon	salt free seasoning blend
1/2	teaspoon	dried mustard
1	pound	potatoes; red cooked -- cubed
1	cup	peas -- frozen
2		green onions -- chopped

In a large salad bowl, combine mayonnaise, yogurt and seasonings. Fold in potatoes, peas and onions. Cover and chill

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Dirigibles

Recipe By :

Serving Size : 4 Preparation Time :0:00

Categories :

Amount Measure Ingredient -- Preparation Method

4 large baking potatoes
1/2 cup diced cooked turkey -- or chicken or pork
1/2 cup diced cooked ham
1/4 pound sharp cheddar cheese -- diced, (1 cup)
1/4 pound provolone cheese -- diced, (1 cup)
1 large green pepper -- seeded
and diced
1 medium onion -- chopped
1/2 cup butter or margarine
commercial sour cream -- or yogurt, for
topping
chopped chives
crumbled cooked bacon

Scrub potatoes under cold water and place, wet on a baking sheet. Bake potatoes at 400 degrees until done, about 1 hour. Let potatoes cool to the touch. Cut potatoes in half lengthwise and scoop out pulp, leaving nice little boats. Divide pulp in half, reserving half for other use. Put a pat of butter in each shell. Mash remaining potato pulp and mix with onion, pepper, meat, half the cheese and a spoon or two of the sour cream. Spoon into each shell, leaving a well in the middle. Divide remaining cheese into the wells and put a pat of butter on top. Chill overnight. Heat at 375 degrees until heated through. Top with sour cream, bacon, and chives and serve with a nice green salad and a crusty bread.

From AOL. Christie Aspegren, September 93 Round Robin.

* Exported from MasterCook *

Ella's Hawaii Yam Yam

Recipe By : Ella bailey

Serving Size : 1 Preparation Time :0:00

Categories :

Amount Measure Ingredient -- Preparation Method

Amount	Measure	Ingredient	Preparation Method
2	cups	mashed sweet potatoes	-- boiled
1	cup	sugar	
1	teaspoon	salt	
1	cup	milk	
1	can	coconut	
1	stick	butter	

Mix all above together. Pour into baking dish. Bake for 45 minutes then top with the following for top.

1 can crushed pineapple, do not drain

1 cup sugar

1 jar cherries, juice and all

3 tablespoons cornstarch

approximately 1 tablespoon red food color.

Mix all the above and cook 2 minutes until thicken. Stir constantly.

Pour over potato casserole. Put under broiler for 2 minutes.

* Exported from MasterCook *

Escalloped Potatoes

Recipe By :

Serving Size : 8 Preparation Time :0:00

Categories :

Amount Measure Ingredient -- Preparation Method

6 cups potatoes -- sliced thin
3 tablespoons butter
3 tablespoons flour
1 1/2 cups milk
1 teaspoon salt
cayenne
1 cup Velveeta -- grated
3/4 cup gn pepper/pimento mix grated

For sauce: In a saucepan, melt butter, then blend in flour. Cook over moderate heat and slowly stir in milk. Season with salt & cayenne. Continue cooking until sauce is smooth and boiling. Reduce heat and add cheese, stirring, until cheese is blended. Add green pepper/pimento mixture, stir, and remove from heat. Grease a baking dish and fill with alternate layers of potatoes and sauce. Bake in moderate oven, 350 degrees, until potatoes are done, about 1-1/2 to 2 hours. Potatoes may be turned with a spoon to ensure even cooking. Mrs Nicholas J. Constantine

* Exported from MasterCook *

Garden Potato Salad

Recipe By :

Serving Size : 16 Preparation Time :0:00

Categories :

Amount Measure Ingredient -- Preparation Method

2 1/2 pounds red potatoes -- quartered
salt -- pepper
1/4 cup plus 2 tb olive oil

- 3 cloves garlic -- minced
- 2 ears corn
- 1 large tomato -- diced
- 1 large cucumber -- seeded and diced
- 1 green pepper; roasted -- seeded, diced
- 4 green onions -- sliced
- 1/3 cup white vinegar
- 2 tablespoons sugar
- 1 cup cilantro leaves

Arrange potatoes in single layer in large roasting pan. Season to taste with salt and pepper. Combine 1/4 cup olive oil and garlic. Drizzle over potatoes. Bake at 450 degrees 20 to 25 minutes or until potatoes are tender and lightly browned. Let cool.

With sharp knife, remove corn kernels from cob. Toss together cooled potatoes, tomato, cucumber, green pepper, corn kernels and green onions.

Blend vinegar, remaining 2 tablespoons oil, sugar and cilantro together in blender or food processor. Pour over vegetable mixture tossing to coat. Season to taste with salt. Chill several hours for best flavor.

Each serving contains about: 124 calories; 26 mg sodium; 0 cholesterol; 5 grams fat; 18 grams carbohydrates; 2 grams protein; 0.62 gram fiber.

Christie Aspegren, September 93 Round Robin.

* Exported from MasterCook *

Golden Potato Salad

Recipe By : Frito-Lays, Inc. 1984
 Serving Size : 8 Preparation Time :0:00
 Categories :

Amount Measure Ingredient -- Preparation Method

 4 cups cooked potatoes -- diced
 4 hard cooked eggs -- chopped
 1 cup chopped green bell pepper
 1 medium purple onion, whole -- diced
 1/2 cup pickle relish
 1/2 cup sliced stuffed olives
 DRESSING
 1 can Frito-Lay's cheddar cheese dip
 1/2 cup sour cream
 2 tablespoons mustard
 3/4 teaspoon salt
 1 teaspoon celery salt
 cracked black pepper -- to taste

Mix first 6 ingredients in large bowl.

Blend all dressing ingredients until a nice dressing is formed, stir into potato mixture. Let salad chill for 2 or 3 hours before servings.

 * Exported from MasterCook *

Gratin Of Potatoes And Cheese

Recipe By :
 Serving Size : 8 Preparation Time :0:00
 Categories :

Amount Measure Ingredient -- Preparation Method

 2 lg. cloves garlic *
 4 lg. idaho potatoes **
 salt & pepper to taste
 2 cups grated gruyere cheese

2 pints whipping cream

* Garlic cloves should be peeled and split. ** Potatoes should be peeled and sliced paper-thin. (Slice at the last minute so that they do not darken; do not soak in cold water).

Preheat the oven to 325 degrees F. Rub the bottom and sides of a gratin dish with the cut sides of the garlic. Leave the garlic in the dish. Cover with a layer of potatoes. Sprinkle with some salt and freshly ground pepper and cheese. Pour some cream over the whole thing. Repeat until all the potatoes, cream, and cheese are used. Place the pan, uncovered in the oven. (Put a baking sheet underneath to catch spills.) Bake for 1 hour or more, until the top is browned and the cream has cooked down to a thick sauce. During the first 1/2 hour of cooking, use a broad spatula to push the top layers of potatoes into the cream every once in a while. Serve hot, at room temperature or cold.

* Exported from MasterCook *

Green Mountain Potato Chowder

Recipe By :

Serving Size : 4 Preparation Time :0:00

Categories :

Amount	Measure	Ingredient -- Preparation Method
2	quarts	beef broth -- preferably homemade
1	pound	maine potatoes; (4 medium) -- peeled and cut into 1/2" cubes
2		carrots -- peeled and diced
3		tomatoes -- diced
3		leeks; washed -- sliced thin
1/2		celery root (celeriac) -- diced, (optional)
3		branches parsley -- left whole

- 1 small bay leaf
- 1 teaspoon thyme
- salt and pepper to taste
- 4 tablespoons sour cream or yogurt
- croutons-----
- 4 slices pumpernickel
- 4 ounces 1/4" slab bacon

Bring beef broth to a boil and add potatoes, carrots, tomatoes, leeks, celery root, parsley, bay leaf, thyme, salt and pepper. Return to boil, reduce heat, cover, and simmer for 30 minutes. Meanwhile, dice the pumpernickel and the bacon. Fry bacon in skillet until partly cooked, the add pumpernickel cubes and fry until bacon is dark and bread is crisp. Set aside.

When vegetables are tender remove parsley and bay leaf and blend in sour cream or yogurt. Adjust seasonings to taste. Simmer for another minute. Ladle chowder into serving bowls and garnish with croutons and bacon. The flavor improves with reheating, so make chowder in advance if possible. Makes 4 to 6 servings.

This recipe, by Heidi M. Smith, won second prize for potatoes in the 2nd Annual Great New England Cookoff, sponsored by Yankee Magazine. Christie Aspegren, September 93 Round Robin.

* Exported from MasterCook *

Gujarti Style Roasted Potato Salad

Recipe By :
 Serving Size : 8 Preparation Time :0:00
 Categories :
 Amount Measure Ingredient -- Preparation Method

- olive oil spray
- 2 lb new potatoes -- diced
- 1 tsp paprika
- 3 carrots -- julienned
- 1/4 c parsley
- 1/2 tbsp mustard seeds
- 1 tsp cumin seeds
- 2 tbsp extra-virgin olive oil
- 1/2 c stock
- 2 tbsp lemon juice
- salt & pepper
- 3 tbsp pistachios -- chopped

Preheat oven to 375F. Spray a baking dish with oil & spread potatoes in a single layer. Spray potatoes with oil & sprinkle with paprika. Bake until pale gold & just cooked, 35 to 40 minutes. Scrape into a mixing bowl; fold in carrots & parsley. Preheat a pan over moderately high heat. Add mustard seeds, cover & cook until they begin to splutter. Add cumin seeds & cook gently for a few seconds. Remove pan from heat & add olive oil, stock & juice, whisk to mix. Pour over vegetables, season & toss to mix. Garnish with pistachios.

>From: carl.berger@bbs.synapse.net (Carl Berger) Newsgroups:
rec.food.cooking

NOTES : Sent to MC mailing list by Reggie Dwork reggie@netcom.com

* Exported from MasterCook *

Ham And Potato Salad 2

Recipe By :

Serving Size : 1 Preparation Time :0:00

Categories :

Amount Measure Ingredient -- Preparation Method

1	cup	mayonnaise	
2	tablespoons	chopped onion	
1	tablespoon	prepared mustard	
1	tablespoon	milk	
1/4	teaspoon	dried dill weed	
2	cups	cubed cooked ham	
2	cups	peeled cubed cooked potatoes	
1/4	cup	chopped dill pickles	

In large bowl stir together mayonnaise, onion, mustard, milk and dill.

Add ham, potatoes and pickles; toss to coat well.

Cover; chill.

Makes 4 cups.

Possum Kingdom Lake Cookbook

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Hampshire Mashed Potatoes

Recipe By :

Serving Size : 4 Preparation Time :0:00

Categories :

Amount Measure Ingredient -- Preparation Method

1 1/2	pounds	Russet potatoes	
3	cups	water	
1	teaspoon	salt	
3/4	cup	Knudsen Hampshire Sour Cream	
2	tablespoons	butter	
		Salt to taste	

Peel and quarter potatoes.

Cook potatoes in boiling salted water until they break apart when pierced with a fork.

Drain the liquid from the potatoes (reserve it for gravy if you wish) and return the potatoes to low heat to dry any moisture remaining.

Scoop the sour cream into the bottom of the pan with the potatoes and allow to heat. Add butter.

Whip potatoes with electric mixer until light, smooth and fluffy. Add additional salt is necessary.

VARIATION: Buttermilk Mashed Potatoes - Substitute 1/2 cup buttermilk for sour cream.

Serves: 4 - 6.

Possum Kingdom Lake Cookbook

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Hasselback Potatoes

Recipe By :

Serving Size : 8 Preparation Time :0:00

Categories :

Amount	Measure	Ingredient --	Preparation Method
--------	---------	---------------	--------------------

8	medium	baking potatoes	
		butter	
		salt	
3	tablespoons	dried bread crumbs	
		parmesan cheese --	grated

Peel potatoes and place in large spoon. Slice downwards at 1/4-inch intervals. The spoon will prevent cutting all the way through the potato. As you work, put potatoes in cold, salted water.

Drain potatoes and pat dry. Put potatoes, cut-side up, in large buttered baking dish. Baste with butter. Sprinkle with salt. Bake 30 minutes in 425-degree oven.

Baste with remaining butter and sprinkle crumbs over each potato. Bake 15 minutes longer or until golden and tender. Add cheese five minutes before potatoes are done.

From 'If It Tastes Good, Who Cares?' by Pam Girard. Christie Aspegren, September 93 Round Robin.

* Exported from MasterCook *

Heavenly Potato Gratin

Recipe By :
Serving Size : 6 Preparation Time :0:00
Categories :

Amount	Measure	Ingredient -- Preparation Method
1		garlic
4	large	baking potatoes
1/4	cup	parmesan -- grated
		salt and pepper to taste
1 1/2	cups	stock

Preheat the oven to 400. Peel the garlic and split it. Rub the sides of the gratin pan with the garlic and leave it in the pan. Slice the potato paper-thin. Do not soak them in water at any time. Layer 1/3 of the potato slices in the gratin dish and sprinkle evenly with the cheese and salt and pepper to taste. Pour 1/3 of the stock over. Repeat two times. Press the top with a spatula to press the top layer into the liquid. Bake for approximately 1 1/2 hours, or until the potatoes are tender, the liquid has cooked down to a thick sauce, and the top is brown and crusty.

* Exported from MasterCook *

Homemade French Fries

Recipe By :
Serving Size : 1 Preparation Time :0:00
Categories :
Amount Measure Ingredient -- Preparation Method

-
- 1 pound beef fat -- cut in
vegetable oil
 - 1 pound idaho potatoes
salt

Here are the results of Chicago Tribune Test Kitchen experiments to make the best homemade French Fries:

1. To render liquid fat from beef fat, cook it in a heavy saucepan over low heat, about 40 minutes or more. Discard pieces of fat which are left over. Add an equal part of vegetable oil to beef fat in pan.
2. Cut unpeeled potatoes into long strips about 1/4- 3/8-inch wide. Soak in a large bowl of ice water for about 45 minutes. Arrange on paper towels and carefully pat dry.
3. Heat oil mixture to 365 degrees. Add potatoes in batches so pan isn't crowded. Fry until they begin to look partially cooked, about 5 minutes. Remove and let oil return to 365 degrees. Return partially cooked fries and continue cooking until they are crisp and golden, 4 to 5 minutes. Transfer to a paper towel to drain. Sprinkle with salt and serve immediately.

NOTES FROM THE CHICAGO TRIBUNE TEST KITCHEN: When we asked where to find the best french fries, no one suggested homemade ones, which start with fresh potatoes instead of a bag of frozen sticks. Making french fries from scratch is a mighty effort, raising the question of whether the end justifies the means, so the Tribune test kitchen endeavored to find an answer.

With no apologies to nutritionists, we decided to follow the conventional wisdom that beef fat is the best way to make good-tasting fries and to try using less saturated vegetable oil. We got beef fat from the butcher, a big bag of Idaho spuds and a bottle of vegetable oil to do some experimenting.

Some basic tenets we accepted as truth: The potatoes would be cut by hand with the peels on. They would be soaked in ice water for 45 minutes. They would be painstakingly patted dry. They would be fried twice. The wild cards: What's the best oil to use? Is it worth all the effort? Beef fat won hands down-no contest. Beef fat fries were crisp and delicate. They were not greasy and had a subtle taste. People said it smelled as if we were cooking Christmas dinner, which we took to mean they were used to standing rib roast for Christmas, not french fries. Those fries were

gobbled up. On the

===== Reply 26 of Note 1 ===== Board:
FOOD BB Topic: FOOD SOFTWARE Subject: Z-MM POTATO MEGA

* Exported from MasterCook *

Homemade Red Chile Potato Chips

Recipe By :
Serving Size : 8 Preparation Time :0:00
Categories :
Amount Measure Ingredient -- Preparation Method

Amount	Measure	Ingredient	Preparation Method
		-----chips-----	
2		(about 1 lb) idaho -- baking potatoes (2 to 3)	
1	quart	to 2 quarts peanut or -- canola oil, for frying	
		-----chip seasoning-----	
1/2	teaspoon	pure red chile powder	
1/2	teaspoon	cayenne chile powder	
1/4	teaspoon	salt	

Note: Idaho russet baking potatoes make the best chips, as they are high in moisture and low in sugar.

1. Peel and slice the potatoes paper-thin with a mandolin or in a food processor. Soak the sliced potatoes in ice-cold water 5 minutes. (You can slice the potatoes ahead of time and hold them in water as long as 4 or 5 hours.) Drain in a salad spinner or lay flat on kitchen towels and pat dry.

2. Heat the oil in a deep fryer or large pot to 350 degrees. Meanwhile,

thoroughly combine all the chip seasoning ingredients in a bowl. Fry the potatoes in batches until crisp and brown. Remove with a slotted spoon or use a spoon and strainer, and drain on paper towels.

3. Transfer to a large bowl and toss chips with chip seasoning while still warm.

Serving suggestions: For best results, serve immediately. Good with burgers, sandwiches, or with eggs and chorizo for breakfast or brunch. Storage: Can be stored in a cool, dry place two to three days, or up to one week in dry climates.

From 'Coyote's Pantry' by Miller and Kiffin. Christie Aspegren, September 93 Round Robin.

* Exported from MasterCook *

Hot Potato Salad

Recipe By :

Serving Size : 4 Preparation Time :0:00

Categories :

Amount Measure Ingredient -- Preparation Method

3 potatoes;med,boiled in skins
3 bacon; slices
1/4 cup onion; chopped
1 tablespoon unbleached flour
2 teaspoons sugar
3/4 teaspoon salt
1/4 teaspoon celery seeds
1/4 teaspoon pepper
3/8 cup water
2 1/2 tablespoons vinegar

Peel potatoes and slice paper thin. Saute bacon slowly in a frypan, then drain on paper towels. Saute onion in bacon fat until golden brown. Blend in flour, sugar, salt, celery seeds, and pepper. Cook over low heat, stirring until smooth and bubbly. Remove from heat. Stir in water and vinegar. Heat to boiling, stirring constantly. Boil for 1 minute. Carefully stir in the potatoes and crumbled bacon bits. Remove from heat, cover and let stand until ready to serve.

* Exported from MasterCook *

Hot'n Hearty Parmesan Potato Salad

Recipe By :

Serving Size : 4 Preparation Time :1:00

Categories :

Amount Measure Ingredient -- Preparation Method

4 c cooked potato slices
1/2 c celery -- slices
1/2 c green onion -- slices
8 slices crispy cooked bacon -- crumble
1/3 c kraft italian dressing
1/2 c kraft grated parmesan cheese

Recipe by: Kraft grocery handout, 75/09 Preparation Time: 1:00 Combine potatoes, celery, onion and bacon. Toss with dressing. Heat over low heat, stirring occasionally. Remove from heat; stir in cheese. Serve hot. Top with additional cheese, if desired. Makes 4 to 6 servings.

>From: carl.berger@bbs.synapse.net (Carl Berger) Newsgroups:
rec.food.cooking

NOTES : Sent to MC mailing list by Reggie Dwork reggie@netcom.com

* Exported from MasterCook *

Hungarian Onions For Mashed Potatoes

Recipe By :

Serving Size : 1 Preparation Time :0:00

Categories :

Amount Measure Ingredient -- Preparation Method

- | | | | |
|---|-------------|---------------------------|--|
| 1 | tablespoon | butter | |
| 4 | large | onions – coarsely chopped | |
| 2 | tablespoons | Hungarian sweet paprika | |
| | | sour cream | |

Melt the butter in a skillet and toss in the onions. cover and cook over low heat for 10 minutes. Uncover, raise heat a bit and saute for 10 - 12 minutes until golden. Add the paprika. Stir over lowest heat for a minute or two until the paprika has lost its raw taste. Serve these with mashed potatoes along with a dollop of sour cream.

* Exported from MasterCook *

Judy's Scalloped Potatoes

Recipe By :

Serving Size : 4 Preparation Time : 0:00

Categories :

Amount Measure Ingredient -- Preparation Method

- | | | |
|-----|------------|---|
| 4 | medium | russet potatoes -- boiled and
thinly sliced (save the
water |
| 1/2 | medium | onion -- thinly sliced |
| 1/4 | cup | nonfat dry milk |
| 1 | cup | potato cooking water |
| 1 | tablespoon | olive oil |
| 1/4 | teaspoon | nutmeg -- ground |

Preheat the oven to 375. Spray a 2 quart baking dish with cooking spray. Layer potatoes and onion slices in the dish. In a small bowl or blender, combine powdered milk, potato water, oil, and nutmeg until smooth. Pour over the potato slices. Cover with foil. Bake for 45 minutes, or until potatoes have absorbed most of the liquid, then remove the foil and bake 15 minutes more, or until browned.

164 cal, 1g fat, 0 chol per serving

* Exported from MasterCook *

Kalter Kartoffelsalat (Cold Potato Salad)

Recipe By :
Serving Size : 6 Preparation Time :0:00
Categories :

Amount	Measure	Ingredient -- Preparation Method
6		potatoes -- large *
		-- boiling water
1/2	tsp	salt
1		onion; medium -- minced
3	tbsp	vinegar
1/2	tsp	mustard -- prepared
1	tsp	sugar
2	tsp	dillseed

* Potatoes should be peeled and quartered.

++++
++ +++

In medium saucepan cook potatoes in boiling salted water until tender. Drain, reserving 3/4 cup of potato water. Dice potatoes. Add oil and minced onion; toss gently. In small saucepan bring the 3/4 cup potato water to a boil; pour over potatoes and onion. Keep at room temperature for 2 to 3 hours. Stir in vinegar, mustard, sugar, and dillseed. Potato salad will be creamy. Serve at room temperature.

>From: carl.berger@bbs.synapse.net (Carl Berger) Newsgroups:
rec.food.cooking

NOTES : Sent to MC mailing list by Reggie Dwork reggie@netcom.com

* Exported from MasterCook *

Karen's Sweet Potatoes

Recipe By :

Serving Size : 1 Preparation Time :0:00

Categories :

Amount Measure Ingredient -- Preparation Method

3	cans	sweet potatoes -- 18 ounce size	
		-- well drained	
1	cup	packed light brown sugar	
3	tablespoons	cornstarch	
3/4	teaspoon	salt	
1	tablespoon	grated orange peel	
1 1/2	cups	orange juice	
1/2	cup	raisins -- dark	
1/4	cup	coarsely chopped pecans	
1/4	cup	pecan halves	
1/2	cup	dry sherry	

Preheat oven to 3325 degrees. Arrange sweet potatoes in a 1 1/2 to 2 quart shallow baking dish.

In Medium saucepan, combine sugar, cornstarch and salt, mix well. Stir in orange peel, orange juice and raisins, bring to boil. stirring, reduce heat and simmer 3 minutes, or until slightly thickened. Stir in butter, sherry and chopped nuts, blending well Pour over potatoes, sprinkle top with pecan halves. Bake until bubbly, 30 to 40 minutes.

Makes 8 servings

* Exported from MasterCook *

Kartoffelsalat Mit Biermarinade (Potato Salad/Beer Dressi

Recipe By :

Serving Size : 4 Preparation Time : 0:00

Categories :

Amount Measure Ingredient -- Preparation Method

6 potatoes -- medium
4 bacon -- slices
1 tbsp onion -- chopped
1 celery; stalk -- chopped
1 tsp salt
2 tbsp butter
2 tbsp unbleached flour
1/2 tsp mustard -- dry
1 tbsp sugar
1 c beer -- any brand
1/2 tsp tabasco sauce
2 tbsp parsley -- chopped fresh

Boil potatoes in medium-size saucepan until just tender. Peel and slice. Fry bacon until crisp. Break into small pieces and mix with onion, celery and salt; set aside. Stir melted butter and flour in a small saucepan until blended. Add mustard and sugar. Slowly stir in beer and Tabasco sauce. Bring to boil, stirring constantly. Pour over potatoes. Sprinkle with parsley. Toss lightly and let stand 1 hour. Add bacon mixture; toss gently and serve.

>From: carl.berger@bbs.synapse.net (Carl Berger) Newsgroups:
rec.food.cooking

NOTES : Sent to MC mailing list by Reggie Dwork reggie@netcom.com

* Exported from MasterCook *

Low-Calorie Potato, Onion, And Garlic Gratin

Recipe By :

Serving Size : 6 Preparation Time :0:00

Categories :

Amount	Measure	Ingredient --	Preparation Method
4	large	baking potatoes, baked	
1	scoop	ed out and mashed	
2	large	garlic heads --	roasted
2	large	onions --	baked
		salt and pepper	to taste
2	tablespoons	buttermilk	
4	tablespoons	parmesan --	grated
1/4	cup	skim milk	

Remove the papery covering of the garlic heads, but do not peel and do not separate the cloves. Wrap well in foil and put them in the oven. Put the onions on a double sheet of foil, but do not wrap them; put them in the oven. Bake the garlic for one hour and the onions for an hour and a half at 425. After an hour pull out the garlic heads, unwrap, and let cool for 5 minutes. Separate the cloves and squeeze them over a bowl so the softened garlic pops out into the bowl. After 1 1/4 hours, pull out the onions. If they are not very soft (almost collapsed) put them back in for

a few minutes. With a sharp knife, cut off the stem and root ends of the onions. Remove the skin and the first layer. Put the onions in a food processor and puree. Reduce the oven to 350. Beat together the onions, garlic, and potatoes; and salt and pepper to taste. Beat in the buttermilk. Scrape the mixture into a gratin dish. Smooth the top and sprinkle with the cheese. (The recipe can be prepared to this point ahead of time and kept in the refrigerator for a couple of days. Bring to room temperature before proceeding) Drizzle milk evenly over the top of the potatoes. Bake uncovered for 35 - 45 minutes, or until brown, bubbly, and thoroughly hot. Serve at once.

* Exported from MasterCook *

Mashed Potato Gratin With Garlic And Onions

Recipe By :
 Serving Size : 6 Preparation Time :0:00
 Categories :

Amount	Measure	Ingredient -- Preparation Method
4	large	idaho potatoes
2	large	garlic heads -- roasted
2	large	onions – baked
1 1/4	cups	heavy cream
		salt and pepper to taste
1	cup	gruyere

Remove the papery covering of the garlic heads, but do not peel and do not separate the cloves. Wrap well in foil and put them in the oven. Put the onions on a double sheet of foil, but do not wrap them; put them in the oven. Pierce the potatoes in several places with a thin skewer or the tines of a fork. Put them directly on the oven rack. Bake the garlic for one hour and the onions and the potatoes for an hour and a half at 425. After an hour pull out the garlic heads, unwrap, and let cool for 5

minutes. Separate the cloves and squeeze them over a bowl so the softened garlic pops out into the bowl. After 1 1/4 hours, pull out the onions and potatoes. If the onions are not very soft (almost collapsed) put them back in for a few minutes. Perforate the potatoes lengthwise and crosswise with the tines of a fork and squeeze. Scoop the potato flesh into a bowl and mash it with a potato masher. With a sharp knife, cut off the stem and root ends of the onions. Remove the skin and the first layer. Put the onions in a food processor and puree. Combine the potatoes, garlic, onion, 1/4 cup of cream, and salt and pepper in the bowl of a mixer. Beat (with the paddle blade) until smooth and blended, then scrape the mixture into a large gratin bowl. Sprinkle the top with cheese. (The recipe can be made ahead to this point and kept in the refrigerator, covered, for a day or so. Bring to room temperature before proceeding.) Reduce the oven temperature to 350. Pour the remaining cream over the mixture. Bake, uncovered, for 40 - 50 minutes, or until the top is browned and bubbly and the cream has cooked down to a very thick sauce-like consistency. Try to arrange to have some leftovers; this is very good when it is cold.

* Exported from MasterCook *

Mashed Potatoes With Horseradish

Recipe By :

Serving Size : 4 Preparation Time : 0:00

Categories :

Amount Measure Ingredient -- Preparation Method

5 potatoes; medium
1/2 teaspoon salt
2 tablespoons butter
pepper; freshly ground
1/2 cup sour cream
1 tablespoon horseradish
2 teaspoons parsley; minced

Peel and quarter potatoes. Cook in boiling salted water in medium-size saucepan until tender, drain. Mash, adding 1 T butter and the pepper. Add sour cream, horseradish, and minced parsley. Whip as for mashed potatoes. Place in serving bowl; top with 1 T melted butter and serve.

* Exported from MasterCook *

Mashed Potatoes With Lemon

Recipe By :

Serving Size : 6 Preparation Time :0:00

Categories :

Amount Measure Ingredient -- Preparation Method

6 large -----philly.inquirer-----
potatoes suitable for
fresh ground pepper to taste
mashing
2 tablespoon to 4 tbs.unsalted butter
1 1/4 cup milk
grated zest of 1 large lemon
1 1/4 cup water
or 2 smaller ones
salt to taste

Peel the potatoes and cut them into equal sized pieces. Put them into a sauce pan and cover with the milk and the water. Add a large pinch of salt. Bring to a boil and simmer them gently until soft. Drain all the excess liquid and mash carefully with a fork, then push through a potato ricer to make really smooth puree. Stir in the butter, the lemon zest and pepper to taste. Serve at once, or reheat the puree briefly just before serving. Makes 6 to 8 servings....

* Exported from MasterCook *

Mashed Potatoes With Mushrooms And Leeks

Recipe By :

Serving Size : 4 Preparation Time :0:00

Categories :

Amount Measure Ingredient -- Preparation Method

3 large baking potatoes
1 1/2 tablespoons butter
1 leek -- thinly sliced
1 pound mushrooms -- thinly sliced
1 teaspoon vegetable oil
salt and pepper to taste
1/4 cup butter -- softened and cut in
1/2 cup buttermilk
1/2 cup sour cream -- at room temp

Boil the potatoes until tender. Heat 1/2 T butter in a skillet and cook the leeks for 5 - 7 minutes, until tender and golden. Set aside. In a large skillet, over moderate heat, cook the mushrooms in the remaining tablespoon of butter until they begin to render their juices. Turn up the heat and continue cooking until they are almost dry. Season with salt and pepper. Preheat the oven to 350. When the potatoes are tender, drain, peel, and return them to the pot. Toss over low heat to dry, then put them through a ricer into a mixer bowl. Beat in the softened butter, buttermilk, and salt and pepper to taste. Spread half the potatoes on the bottom of a shallow baking dish. Spread the mushrooms over the potatoes and the leeks over the mushrooms. Spread with 1 cup of sour cream and cover with the remaining potatoes. Bake, uncovered, for 45 minutes to 1 hour or until browned and bubbling.

* Exported from MasterCook *

Minted Potato Salad

Recipe By :

Serving Size : 6 Preparation Time :0:00

Categories :

Amount Measure Ingredient -- Preparation Method

6 c potatoes -- boiled & diced
4 scallions -- chopped
1/2 c parsley -- chopped
1/2 c olive oil
1/3 c lemon juice
1 tsp mint
salt & pepper
griddle baked pitas

Combine potatoes, scallions & parsley. Whisk together the olive oil, lemon juice, mint, salt & pepper. Pour the dressing over the salad & toss to coat. Refrigerate, covered, to chill. Serve accompanied by griddle-baked pitas. Variation: Substitute 6 cups shredded cabbage & 1 clove of crushed garlic for a Minted Cabbage Salad. Blend garlic with the rest of the dressing ingredients.

>From: carl.berger@bbs.synapse.net (Carl Berger) Newsgroups:
rec.food.cooking

NOTES : Sent to MC mailing list by Reggie Dwork reggie@netcom.com

* Exported from MasterCook *

New Generation Potato Salad

Recipe By :

Serving Size : 10 Preparation Time :0:00

Categories :

Amount Measure Ingredient -- Preparation Method

3	pounds	red-skinned potatoes
1/2	cup	thinly sliced green onions
3/4	teaspoon	garlic salt -- divided
1/4	teaspoon	fresh ground black pepper
1	cup	plain low-fat yogurt
2	tablespoons	buttermilk
1	cup	(4 oz) crumbled blue cheese

Cut potatoes into one-half-inch pieces. Cook in boiling water to cover 15-20 minutes or until tender; drain. Combine potatoes, onions, one-half teaspoon garlic salt and the pepper. Toss gently to combine. Stir together yogurt, buttermilk, blue cheese and remaining one-quarter teaspoon garlic salt. Add to potatoes; toss gently to coat. Cover and chill at least 2 hours. Serves 10.

Nutritional analysis per serving: Calories 166; protein 7 grams; fat 4 grams; carbohydrate 27 grams; calcium 21 milligrams.

From Dairy Council Inc. Christie Aspegren, September 93 Round Robin.

* Exported from MasterCook *

New Potatoes With Green/Gold Topping

Recipe By :

Serving Size : 2 Preparation Time :0:00

Categories :

Amount	Measure	Ingredient -- Preparation Method
8	ounces	new potatoes; (small -- tender-skinned) boiling water to cover
2	teaspoons	mayonnaise or slaw dressing
3	handfuls	fresh -- spinach leaves; coar (3 to 4) stems removed
4		green onions -- sliced with tops
4		eggs
2	teaspoons	to 3 ts dijonaise -- (or 1 part mayo mixed with 2 parts -- dijon mustard) salt to taste
6	ounces	monterey jack cheese -- shredded

Boil potatoes until tender. Rinse saucepan and return to moderate heat; add 2 teaspoons mayonnaise or bottled slaw dressing to melt in pan. Meanwhile, rinse spinach and tear each leaf into three or four pieces. With a bit of water clinging to the spinach leaves, add to mayo in saucepan. Cook uncovered, along with the green onions, until barely wilted. Stir often. Break the eggs over the spinach-onion mixture and stir slightly to scramble as the eggs set.

To serve, use a fork to break open each hot potato and mash to form a solid 'bed' on each plate. Salt potato layer lightly and dot with Dijonnaise; spread to distribute evenly. Sprinkle with a little shredded

Monterey Jack. Top with scrambled spinach-egg-onion mixture in an even layer. Salt lightly, if desired. Sprinkle remaining shredded cheese on top. Serve hot.

NUTRITION ANALYSIS: 1 serving has 638 calories, 31.4 g fat, 508 mg cholesterol. To reduce fat and cholesterol, use egg substitute instead of whole eggs; buy a skim-milk mozzarella instead of Monterey Jack cheese, and use less in the topping. If sodium is a concern, this is still tasty without any table salt.

By Joyce Rosencrans, food editor of The Cincinnati Post. Christie Aspegren, September 93 Round Robin.

* Exported from MasterCook *

Old Fashioned Potato Salad

Recipe By :

Serving Size : 12 Preparation Time :0:00

Categories :

Amount Measure Ingredient -- Preparation Method

Amount	Measure	Ingredient	Preparation Method
1	c	miracle whip.	-- salad dressing
1	tsp	dry mustard	
1/4	tsp	pepper	
4	c	cubed cooked potatoes	
4		hard-boiled egg	-- chopped
1	c	chopped celery	
1/4	c	chopped onion	

Recipe by: Kraft 'Official U.S. Olympic Training Table Cookbook Preparation Time: 3:00 Mix salad dressing, mustard, pepper in large bowl.

Add remaining ingredients; mix lightly. Refrigerate. Makes 12 servings.

>From: carl.berger@bbs.synapse.net (Carl Berger) Newsgroups:
rec.food.cooking

NOTES : Sent to MC mailing list by Reggie Dwork reggie@netcom.com

* Exported from MasterCook *

Orange And Peanut Sweet Potatoes

Recipe By :

Serving Size : 2 Preparation Time :0:00

Categories :

Amount Measure Ingredient -- Preparation Method

2 med. sweet potatoes
1/4 teaspoon finely shredded orange peel
2 tablespoons orange juice
1/2 cup orange juice
2 teaspoons cornstarch
4 tablespoons honey
2 tablespoons peanuts

Peel and slice sweet potatoes crosswise into 1/2-inch thick slices. Place

in a 1-quart casserole. Sprinkle lightly with salt. Sprinkle with 2 T orange juice. Micro-cook, covered, on 100% power for 6 to 8 minutes or till potatoes are tender. Let stand, covered, while preparing sauce. For sauce, in a 2-cup measure stir together 1/2 c orange juice, cornstarch, and finely shredded orange peel. Stir in honey or maple (maple-flavored) syrup. Micro-cook, uncovered, on 100% power for 1 to 2 minutes or till thickened and bubbly, stirring every 30 seconds. Stir together sauce and potato slices. Sprinkle with roasted but unsalted peanuts.

NOTE: True maple syrup is the best if you have it.

 * Exported from MasterCook *

Oven Bay Potatoes

Recipe By :
 Serving Size : 4 Preparation Time : 0:00
 Categories :

Amount	Measure	Ingredient -- Preparation Method
4	large	maine potatoes
1	pound	backfin or lump -- crabmeat; picked over
1/2	cup	green pepper -- chopped
1/2	cup	onion -- chopped
2	tablespoons	mayonnaise
2	teaspoons	dry mustard
1	tablespoon	spicy prepared mustard
1	teaspoon	paprika
2	teaspoons	old bay seasoning -- (or other standard seafood seasoning)
1/2	cup	butter -- melted

Bake potatoes in oven at 350F for one hour or until tender. Allow potatoes to cool. Cut each potato in half lengthwise and scoop out pulp, leaving

shell intact. Set pulp aside. In a large bowl, mix together the crabmeat, green pepper, onion, mayonnaise, dry mustard, spicy mustard, paprika, and one tablespoon of Old Bay seasoning. Place potato skins on a cookie sheet. Spoon equal amounts of crab mixture into each potato half. Top the crab mixture with the potato filling. Sprinkle the remaining Old Bay seasoning over the potato halves. Bake at 350F for 5 to 10 minutes, or until heated through but not dried out. Remove from oven and pour the melted butter over the potato halves. Makes 4 servings of 2 potato halves each.

This recipe, by Kim Lowery, won third prize for potatoes in the 2nd Annual Great New England Cookoff, sponsored by Yankee Magazine. Christie Aspegren, September 93 Round Robin.

* Exported from MasterCook *

Oven Fried Potatoes

Recipe By :

Serving Size : 10 Preparation Time :0:00

Categories :

Amount Measure Ingredient -- Preparation Method

10 Baking potatoes
1/2 cup melted butter

Preheat oven to 400 degrees. Peel potatoes and cut into quarters lengthwise. In large saucepan heat 2 inches water to boiling. Add potatoes and boil for 3 minutes and drain. Dry potatoes on paper towels, dip pieces in butter and place in single layer in 13x9 inch baking pan. Bake until crisp, about 1 hour.

* Exported from MasterCook *

Oven Fries With Garlic And Pamesan Cheese

Recipe By :

Serving Size : 6 Preparation Time :0:00

Categories :

Amount	Measure	Ingredient -- Preparation Method
--------	---------	----------------------------------

5	large	idaho potatoes -- (about 10 oz each)
2 1/2	tablespoons	light olive oil -- (not extra-virgin)
1/3	cup	parmigiano reggiano -- cheese; freshly grat
3	large	garlic cloves -- finely minced
1/4	teaspoon	crushed red pepper flakes
		salt

1. Peel potatoes, quarter lengthwise and place in cold water to cover. Drain potatoes and blot dry with paper towels.

2. Heat oil in shallow roasting pan over medium high heat. When hot, add potatoes in single layer without crowding them too much. Brown, turn and brown other sides, about 9 minutes total. Remove from heat. Can be made several hours in advance up to this point and kept at room temperature.

3. To finish, heat oven to 425 degrees; set rack in middle of oven. Place potatoes in pan in hot oven. Bake until tender, about 25 minutes. Use tongs to turn once midway. Just before removing, toss with garlic, red pepper and cheese. Return to oven for a few minutes until cheese melts and garlic is fragrant.

Abby Mandel, The Weekend Cook, Chicago Tribune. Christie Aspegren, September 93 Round Robin.

* Exported from MasterCook *

Oven-Roasted Potatoes & Zucchini With Garlic

Recipe By :
Serving Size : 4 Preparation Time : 0:00
Categories :

Amount	Measure	Ingredient -- Preparation Method
7	medium	red-skin potatoes -- washed
2	medium	zucchini
3	cloves	garlic -- peeled
		leaves from 2 sprigs fresh rosemary
1/2	teaspoon	fine sea salt
1/2	cup	olive oil
		coarsely ground black pepper

Preheat oven to 350 degrees.

Cut potatoes and zucchini into 1-inch-long chunks, 1/2-inch thick. Place zucchini in bowl and cover with plastic wrap; set aside.

Mince garlic with rosemary and sea salt until mixture is almost a paste. Combine garlic paste with olive oil in 14-by-9-inch baking dish. Add potatoes and coat well with mixture. Roast 30 to 35 minutes, turning potatoes once or twice with metal spatula during roasting.

Add zucchini to baking dish and toss vegetables well. Return pan to oven and roast another 20 to 25 minutes, or until zucchini is soft but not mushy and potatoes are golden brown. Sprinkle with pepper and serve immediately. Makes 4 servings.

From Mary Ann Esposito's 'Nella Cucina'. Christie Aspegren, September 93 Round Robin.

* Exported from MasterCook *

Parmesan Duchess Potatoes

Recipe By :

Serving Size : 8 Preparation Time :0:00

Categories :

Amount Measure Ingredient -- Preparation Method

newcomer
1 3/4 cups water
2 tablespoons margarine -- or butter
1/8 teaspoon pepper
1 cup milk
2 1/2 cups mashed potato flakes
2 tablespoons mayonnaise
2 tablespoons parmesan cheese -- grated
1 egg -- slightly beaten
paprika

Heat oven to 325F. Grease 15x10x1-inch baking pan. In medium saucepan, combine water, margarine and pepper; bring to a rolling boil. Remove from heat; stir in potato flakes, mayonnaise, cheese and egg with fork until well blended. Pipe or spoon potato mixture into 16 mounds on greased pan; sprinkle lightly with paprika. * Bake for 15 to 20 minutes or until thoroughly heated.

*TIP: Recipe can be prepared to this point, covered and refrigerated up to 24 hours. Uncover; bake for 20 to 25 minutes.

* Exported from MasterCook *

Patio Potato Salad

Recipe By :

Serving Size : 8 Preparation Time :0:00

Categories :

Amount Measure Ingredient -- Preparation Method

6 medium potatoes -- boiled
1 cup finely chopped onion
3 tablespoons finely chopped parsley
2 tablespoons chopped pimiento
1/2 teaspoon paprika
1 teaspoon salt
1/2 teaspoon seasoned salt
1/4 teaspoon pepper
2/3 cup vinegar
1/3 cup water
1 1/2 teaspoons sugar
1 Egg -- slightly beaten
1/3 cup vegetable oil

Peel potatoes; cut into 1/4" slices.

Toss lightly in large skillet with onion, parsley, pimiento and seasonings.

Combine vinegar, water and sugar in small saucepan; heat to boiling.

Gradually add vinegar mixture to egg, beating constantly.

Continue beating and gradually add oil.

Pour dressing over potato mixture; toss lightly to coat evenly.

Place over low heat 10 to 15 minutes or until potatoes are heated.

Yield: 8 to 10 servings.

* Exported from MasterCook *

Potato Pie

Recipe By :

Serving Size : 6 Preparation Time :0:00

Categories :

Amount Measure Ingredient -- Preparation Method

Amount	Measure	Ingredient	Preparation Method
3	medium	potatoes	-- cut into chunks
1/4	cup	water	
1/2	teaspoon	salt	
1/8	teaspoon	black pepper	
1	teaspoon	vegetable oil	
1/2	teaspoon	paprika	
1		onion	-- diced
1	cup	frozen peas	
1	head	broccoli	-- cut into florets
1		green pepper	-- diced
4	medium	carrots	-- diced
1/2	teaspoon	basil	
1	cup	chopped fresh tomatoes	
1	bunch	collards or kale	-- chopped
1	teaspoon	salt	
1	tablespoon	vegetable oil	

Steam or boil potatoes until soft. Mash, adding water, salt, pepper and oil. Set aside.

Saute onion in oil for a few minutes. Add broccoli, pepper, carrots, peas, tomatoes, basil and salt. Bring to a boil. Cover. Simmer until vegetables are tender, about 15 minutes. Add collards or kale and cook for another 5 minutes.

Put vegetables into a medium baking dish. top with mashed potatoes and sprinkle with paprika. Bake at 350 degrees for 10 or 15 minutes and serve.

A heart-smart recipe from Dr. Dean Ornish. Christie Aspegren, September 93 Round Robin.

* Exported from MasterCook *

Potato Puffs

Recipe By :

Serving Size : 6 Preparation Time :0:00

Categories :

Amount Measure Ingredient -- Preparation Method

3 cups hot cooked riced potatoes
2 tablespoons butter
1/2 teaspoon salt
1/8 teaspoon freshly ground black pepper
1/2 cup heavy cream -- whipped
1/3 cup sharp cheddar cheese -- grated

1. Preheat oven to 350 degrees.
2. Beat the potatoes with the butter, salt and pepper. Three-quarter fill greased custard cups with the potatoes.
3. Combine the cream and cheese and spread over tops of potatoes. Bake

until brown, about 15 minutes.

From the New York Times Heritage Cookbook. Christie Aspegren, September 93 Round Robin.

* Exported from MasterCook *

Potato Salad Recipe

Recipe By :

Serving Size : 4 Preparation Time :0:00

Categories :

Amount Measure Ingredient -- Preparation Method

10 med potatoes -- diced & cooked
1/2 green bell pepper -- diced
2 celery stalks -- diced
3 scallions -- chopped
1/2 c olive oil
1 tsp Hungarian paprika
1 tsp basil
1 tsp salt
1 tsp oregano
1 tsp garlic powder
1 dash red pepper

Cool potatoes completely in the fridge or better leave to stand overnight. Mix in the diced vegetables. Whisk together the oil with the spices & herbs. Ensure it is well blended. Pour over potatoes & toss gently. Refrigerate till ready to be served.

>From: carl.berger@bbs.synapse.net (Carl Berger) Newsgroups:
rec.food.cooking

NOTES : Sent to MC mailing list by Reggie Dwork reggie@netcom.com

* Exported from MasterCook *

Potato Salad With Beer Dressing

Recipe By :

Serving Size : 4 Preparation Time :0:00

Categories :

Amount Measure Ingredient -- Preparation Method

Amount	Measure	Ingredient	Preparation Method
6		potatoes; medium	
4		bacon; slices	
1	tablespoon	onion; chopped	
1		celery; stalk, chopped	
1	teaspoon	salt	
2	tablespoons	butter	
2	tablespoons	unbleached flour	
1/2	teaspoon	mustard; dry	
1	tablespoon	sugar	
1	cup	beer; any brand	
1/2	teaspoon	tabasco sauce	
2	tablespoons	parsley; chopped fresh	

Boil potatoes in medium-size saucepan until just tender. Peel and slice. Fry bacon until crisp. Break into small pieces and mix with onion, celery and salt; set aside. Stir melted butter and flour in a small saucepan until blended. Add mustard and sugar. Slowly stir in beer and Tabasco sauce. Bring to boil, stirring constantly. Pour over potatoes. Sprinkle with parsley. Toss lightly and let stand 1 hour. Add bacon mixture; toss gently and serve.

* Exported from MasterCook *

Potato Soup Scented With Cumin

Recipe By :

Serving Size : 8 Preparation Time :0:00

Categories :

Amount Measure Ingredient -- Preparation Method

3 tablespoons unsalted butter
1 cup chopped shallots
3 pounds red skin potatoes -- peeled
and cut into 3/4" cubes
1 1/2 tablespoons ground cumin
12 cups chicken stock
1 cup half and half -- or evaporated skim
milk
salt
fresh ground pepper
4 teaspoons chopped fresh cilantro

Melt butter in large, heavy, non-aluminum, deep-sided pan over medium-high heat. When hot add shallots and cook, stirring constantly, until soft, about 3 minutes. Add potatoes and cumin. Toss and cook 1 minute more. Add stock. Bring to boil, stirring several times to prevent potatoes from sticking to pan. Reduce heat and simmer until potatoes are quite tender,

25 to 30 minutes.

Remove soup from heat and puree, using food processor, blender or food mill. Return mixture to pan and stir in half and half. Season to taste with salt and pepper. (Soup can be prepared 2 days ahead. Cool, cover and refrigerate.) To serve soup warm, reheat over medium heat, stirring, until hot. To serve cold, taste chilled soup once again and add salt and pepper if needed. (Cold foods often require extra seasonings.) Ladle into 8 bowls and garnish each with 1/2 teaspoon chopped cilantro. Makes 8 servings.

Christie Aspegren, September 93 Round Robin.

* Exported from MasterCook *

Potato Stefado

Recipe By :

Serving Size : 4 Preparation Time : 0:00

Categories :

Amount Measure Ingredient -- Preparation Method

3/4 pound mushrooms -- quartered
3 large round red potatoes -- cut into
1 1/2 inch chunks
8 shallots -- quartered
4 garlic -- crushed
1 large cauliflower flowerets
1 can tomato paste (6 oz)
1 tablespoon olive oil
salt and pepper to taste
1/2 cup parsley -- chopped
1 bay leaf
1 teaspoon oregano -- dried

- 1 teaspoon cinnamon
- 1 teaspoon cumin -- ground
- 1/4 cup red wine vinegar
- 1 cup stock
- crumbled feta -- fresh parsley
- chopped walnuts for garnish

Preheat oven to 350 Combine all ingredients in a flameproof casserole. Bring to a boil, then remove from the heat. Cover tightly and bake for 1 to 1 1/4 hours. Garnish each serving with some Feta, Parsley, and Walnuts.

* Exported from MasterCook *

Potato-Apple Torten

Recipe By :
 Serving Size : 6 Preparation Time :0:00
 Categories :

Amount	Measure	Ingredient -- Preparation Method
2	large	apples, crisp -- sweet
2	pounds	potatoes
2	teaspoons	peanut oil
		salt and pepper
1		red onion -- chopped
		nutmeg

Preheat the oven to 350 degrees. Core and thinly slice the apples; thinly slice the potatoes. Heat oil and coat the bottom and sides of a large, cast-iron skillet. As neatly as possible; place a layer of potatoes in a spiral fashion, using half the potatoes. Sprinkle with salt, pepper, and half the onion. Place a layer of apples slices. Repeat the layering. Grate some nutmeg on the top and press the mixture down with a plate.

Remove the plate and bake until the apples are tender and potatoes are crisp and brown, about 35 to 40 minutes. Allow to cool for 10 minutes before cutting into wedges to serve.

* Exported from MasterCook *

Potatoe Vegetable Chowder

Recipe By :

Serving Size : 4 Preparation Time : 0:00

Categories :

Amount Measure Ingredient -- Preparation Method

newcomer
3 tablespoons margarine -- or butter
1/4 cup onion -- chopped
3 teaspoons chicken-flavor instant -- bouillon
1/4 teaspoon dried thyme leaves
1/8 teaspoon pepper
2 cups milk
1 cup water
2 cups potatoes -- diced cooked and
1 cup cubed cooked ham
1 package frozen mixed vegetables -- thawed

Melt margarine in large saucepan over low heat. Stir in onion; cook until tender. Stir in flour, bouillon, thyme and pepper. Cook until mixture is smooth and bubbly. Gradually stir in milk and water; cook over medium heat until mixture boils and thickens, stirring constantly. Add potatoes, ham and vegetables. Reduce heat; simmer 10 minutes or until vegetables are tender, stirring occasionally.

* Exported from MasterCook *

Potatoes And Onions In Sweet And Sour Sauce

Recipe By :

Serving Size : 6 Preparation Time :0:00

Categories :

Amount Measure Ingredient -- Preparation Method

Amount	Measure	Ingredient	Preparation Method
1/4	cup	olive oil	
1		onion -- thinly sliced	
12	small	new potatoes -- cut in quarter	
2	tablespoons	water	
2	tablespoons	capers (optional)	
12		black or green olives	
		coarsely chopped	
3	tablespoons	sugar	
3	tablespoons	red wine vinegar	

In a large skillet over high heat, heat oil and saute onion for 2 minutes. Add potatoes, water, capers, and olives. Cover, lower heat to medium and cook, stirring occasionally, until potatoes are barely soft, about 7 minutes. Remove cover and cook until all liquid evaporates. Dissolve sugar in vinegar and pour over potatoes. Serve warm or chilled.

Flavor is enhanced is the dish is refrigerated for a couple of days.

223 cal, kg fat, 0 chol per serving

* Exported from MasterCook *

Potatoes Gremolada

Recipe By :

Serving Size : 6 Preparation Time : 0:00

Categories :

Amount Measure Ingredient -- Preparation Method

Amount	Measure	Ingredient -- Preparation Method
1	small	lemon
1	cup	flat-leaf parsley -- leaves; loosely pack
1	medium	garlic clove
2	pounds	small red potatoes -- unpeeled and quarter
1/2	cup	heavy cream
1	stick	unsalted butter -- room temperature
1	teaspoon	kosher salt
1	us	sing a sharp vegetable peeler

of the lemon in strips, taking care not to include any of the bitter white pith. On a cutting board finely chop the zest with the parsley and garlic. 2) Place the potatoes in a medium saucepan and add enough water to cover them by 1 inch. Bring to a boil over high heat. Reduce the heat to moderately high and cook the potatoes until tender, approximately 15 minutes. 3) Drain the potatoes in a colander and return them to the sauce pan. Using a potato masher, mash potatoes over a very low heat, gradually incorporating the heavy cream and the butter. Stir in the salt and the gremolada and serve immediately.

From AOL. Christie Aspegren, September 93 Round Robin.

* Exported from MasterCook *

Quick Potatoes

Recipe By :

Serving Size : 6 Preparation Time :0:00

Categories :

Amount Measure Ingredient -- Preparation Method

newcomer
2 cans potatoes; small whole -- well
2 tablespoons oil
paprika

Heat oven to 375F. Pat potatoes dry with paper towels. Pour oil into 10x6-inch (1 1/2-qt) baking dish. Add potatoes; stir to coat potatoes evenly with oil. Sprinkle with paprika. Bake for 30 minutes or until lightly browned and thoroughly heated.

* Exported from MasterCook *

Red Hot Grilled Potatoes

Recipe By :

Serving Size : 6 Preparation Time :0:00

Categories :

Amount Measure Ingredient -- Preparation Method

12 small new white potatoes -- about 2 1/4 lb total
3 tablespoons light-tasting olive oil
1 1/2 tablespoons Hungarian paprika
3/4 teaspoon chili powder

3/4 teaspoon cayenne pepper
1 teaspoon salt

1. Put rack in center of oven; heat oven to 400 degrees. Have ready foil-lined baking pan, large enough to hold potatoes in a single layer.
2. Put potatoes in plastic food bag. In small dish, combine remaining ingredients. Add mixture to potatoes. Shake bag to coat potatoes. Transfer potatoes in a single layer to prepared baking sheet. Drizzle any remaining oil and spices over potatoes.
3. Bake until just barely tender (but still firm), 25 to 30 minutes, depending on size of potatoes. Turn a few times during baking. Can be baked several hours ahead and kept at room temperature.
4. To serve, sprinkle with salt and place over hot barbecue fire until seared and hot, just a few minutes, turning often. Serve hot.

These potatoes are "red hot" from the paprika, chili powder and cayenne pepper. Omit the pepper if you prefer a milder taste. These potatoes can be roasted several hours ahead and kept at room temperature before grilling at dinner time.

Chicago Tribune 8/22/93. Christie Aspegren, September 93 Round Robin.

* Exported from MasterCook *

Red Wine Mushrooms For Mashed Potatoes

Recipe By :
Serving Size : 1 Preparation Time :0:00
Categories :
Amount Measure Ingredient -- Preparation Method

- 1 pound mushrooms -- halved and quartered
- 1/2 cup red wine
- 1/2 cup vegetable stock
- soy sauce -- a dash or two
- 1/2 teaspoon butter
- salt and pepper to taste

Combine the mushrooms, wine, stock, and soy sauce in a wide skillet. Add butter in pieces. Salt lightly. Simmer, stirring frequently for 10 minutes, or until the mushrooms are tender and most of the liquid has been absorbed. Season to taste.

Can be stored in the refrigerator and reheated when needed.

* Exported from MasterCook *

Roasted New Potatoes With Onions And Garlic

Recipe By :

Serving Size : 4 Preparation Time :0:00

Categories :

Amount Measure Ingredient -- Preparation Method

- 1 head garlic
- 3 medium onions -- halved and sliced into thin half moons
- 8 medium new potatoes -- cut in half
- 1/3 cup stock
- salt and pepper to taste
- 1 tablespoon butter

Preheat the oven to 400. Separate the head of garlic into cloves and peel. Scatter the cloves and the onion slices on the bottom of a baking dish

that will hold the potatoes in a single layer. Place the halved potatoes, cut side down, on the bed of garlic and onions. Pour in enough stock to come about one quarter of the way up the sides of the dish. Sprinkle salt and pepper evenly over all, then dot with butter. Bake, uncovered, for one hour, or until the potatoes are tender, the onions beginning to brown and the liquid about gone. Serve piping hot.

* Exported from MasterCook *

Sandy Williams's Tortas De Papa (Potato Cake)

Recipe By :

Serving Size : 32 Preparation Time :0:00

Categories :

Amount Measure Ingredient -- Preparation Method

Amount	Measure	Ingredient	Preparation Method
8	medium	baking potatoes	
		salt	
1/2	cup	feta cheese -- crumbled	
2		eggs	
3	tablespoons	vegetable oil	
		salsa	

Boil the potatoes for 15 minutes or until well cooked; drain, when cool enough to handle, but not cold, peel them. In a large bowl, mash them, add salt to taste and mix thoroughly. Set aside. Using a blender, coarsely chop the cheese. Combine the potatoes and cheese, mixing well, using your fingers. Add eggs and continue mixing by hand until the mixture is smooth. Taste and add salt if necessary. Heat some of the oil in a frying pan over medium heat. Scoop out a little bit of the potato mixture (about 2 tablespoons) and pat out a small cake with your fingers, flipping it gently from hand to hand until it is a uniform shape, about 3 inches in diameter and about 1/2 inch thick. Place the potato cake in the hot oil and saute for about 3-4 minutes. Remove from the pan and drain it on a

paper towel. After patting out each cake, dip your fingers in a bowl of water so the next one will not stick and add some oil to the frying pan after each batch. Stack the drained potato cakes on a platter in a warm oven until ready to serve. (To store, wrap them in foil and refrigerate. Reheat by placing the foil package in a moderate oven for 15 - 20 minutes. They are not crisp on the outside when reheated, but still tasty) Serve with salsa.

* Exported from MasterCook *

Savory Scalloped Potatoes

Recipe By :

Serving Size : 6 Preparation Time :0:00

Categories :

Amount Measure Ingredient -- Preparation Method

2 teaspoons olive oil -- extra-virgin prefer
1 onion -- thinly sliced
1 garlic clove -- minced
3 potatoes, with skins on -- cut in 1/4" slices
1 tablespoon fresh thyme; chopped -- or substitute
other fresh herbs -- or dried thyme
salt and pepper to taste
1 1/2 cups chicken broth
1 tablespoon parmesan -- shredded

Preheat oven to 425F. Oil a wide, shallow baking dish. Heat the olive oil in a saute pan over medium high heat. Saute the onion and garlic until translucent. Place the sliced potatoes in the baking dish. Add the onion-garlic-oil mixture and the thyme, salt and pepper. Pour the chicken broth over the top and sprinkle with the parmesan. Bake for 40 minutes or until the potatoes are tender and the top is golden brown.

From chef Joseph Hajdu of the Hallmark in Chicago. Christie Aspegren,
September 93 Round Robin.

* Exported from MasterCook *

Scalloped Potatoes

Recipe By :

Serving Size : 1 Preparation Time :0:00

Categories :

Amount Measure Ingredient -- Preparation Method

6	medium	potatoes	
1		onion -- chopped	
2	tablespoons	flour	
		salt and pepper -- to taste	
4	tablespoons	butter	
		Milk	

Pare potatoes, cut thin slices, place in greased baking dish, in 3 layers, sprinkle each layer with salt and pepper, onions and flour, dotting with butter, add milk till it can be seen between slices of potatoes, cover bake until tender, remove cover last 15 minutes to brown.

* Exported from MasterCook *

Southwest Potato Topping

Recipe By :

Serving Size : 4 Preparation Time :0:00

Categories :

Amount Measure Ingredient -- Preparation Method

 newcomer
1/4 cup milk -- nonfat
1 cup yogurt -- nonfat
2 tablespoons mayonnaise -- reduced calorie
4 tablespoons cheese; reduced fat -- grated
2 teaspoons mustard -- coarse ground
1 can red pepper; 4 oz -- dried
 (optional)

In a medium bowl, combine all ingredients. Mix with pulp of baked potatoes, and refill shells. Return to oven and heat for 2 to 3 minutes, or till hot.

* Exported from MasterCook *

Spanish Potato Salad

Recipe By :

Serving Size : 4 Preparation Time :0:00

Categories :

Amount Measure Ingredient -- Preparation Method

1 lb new potatoes
4 tbsp olive oil
1 tbsp wine vinegar
2 garlic cloves -- crushed
1 sm red pepper

1 tbsp chives -- chopped

Scrape the potatoes (I don't). Cook until tender, but do not overcook them or they will break up.

Mix together the oil & vinegar. Toss the potatoes while still hot. Stir in the garlic & red pepper. Sprinkle with the chopped chives. Serve while still warm.

**Mark's note: This potato salad is a refreshing change from other potato salads. I found it was actually very good even after it had gone cold, though I did always serve it at room temperature rather than chilled.

Mary Norwak, "Salads"

>From: carl.berger@bbs.synapse.net (Carl Berger) Newsgroups:
rec.food.cooking

NOTES : Sent to MC mailing list by Reggie Dwork reggie@netcom.com

* Exported from MasterCook *

Stuffed Baked Potatoes

Recipe By :
Serving Size : 6 Preparation Time :0:00
Categories :

Amount	Measure	Ingredient -- Preparation Method
6	large	baking potatoes
1	cup	nonfat plain yogurt
4	tablespoons	blue cheese -- crumbled
4		green onions -- minced
		paprika for garnish

Preheat the oven to 425. Wash and dry the potatoes, then pierce a few times with a fork. Place on an oven rack and bake for 45 to 60 minutes, or until very soft. Remove from the oven; preheat the broiler. Let potatoes cool slightly, then cut a wedge equal to a third of the potato from the top of each, being careful not to break the skin of the rest of the potato. Remove enough of the interior to leave a 1/2 inch thickness of potato inside the skin, and mash in a bowl with yogurt, blue cheese, and green onions. Spoon back into potato shells, mounding over the top. Sprinkle each with paprika. Broil for 5 minutes or until lightly browned.

You can add chopped cooked vegetables to the yogurt/cheese to make a more filling dish.

265 cal, 2g fat, 5mg chol per serving

* Exported from MasterCook *

Stuffed Idaho Potatoes

Recipe By :
Serving Size : 1 Preparation Time :0:00
Categories :
Amount Measure Ingredient -- Preparation Method

Idaho Russets
Milk
Butter
Creamed tuna -- oysters, fish,
-- chopped beef, veal,
-- chicken or beef
-- cubes in beef gravy

Scrub, dry potatoes.

Bake in quick oven (450 degrees) until tender, about 1 hour (or you may start potatoes in a 450 degree oven for 15 minutes, then reduce to 375 and bake until tender.

Cut thin slice from one side, scoop out potato, mas with butter, hot milk, seasoning.

Fill shells with one of the items listed above. Pile on mashed potatoes and toast under the broiler until golden brown.

Possum Kingdom Lake Cookbook

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* Exported from MasterCook *

Succulent Truffled Potato Stew

Recipe By :

Serving Size : 4 Preparation Time :0:00

Categories :

Amount Measure Ingredient -- Preparation Method

3	pounds	new potatoes
2		garlic -- finely chopped
1		onion -- cut in half and dice
3	tablespoons	carrots -- diced
3	tablespoons	celery -- coarsely chopped
1		leek -- julienned (white par
1	cup	dry white wine
2 1/2	cups	vegetable consomme (see
1		thyme sprig
		pepper to taste
16		asparagus tips -- blanched
1 1/2	ounces	fresh truffles
2	tablespoons	chives -- finely chopped

Peel potatoes and dice into 1/2 inch cubes. Transfer potatoes into a heavy saucepan and add garlic, onion, carrot, celery, leek, wine, consomme, thyme, and pepper. If potatoes are not covered completely with liquid, add water. Cover and gently cook until are tender and stew is thick, about 25 - 30 minutes. (If stew becomes too dry add consomme or water) Ideally, potato stew should be served as soon as it is ready. Serve it on a platter. Garnish with asparagus tips, shave truffles over the potatoes, and sprinkle with chives.

* Exported from MasterCook *

Sweet Potato Balls

Recipe By :

Serving Size : 1 Preparation Time :0:00

Categories :

Amount	Measure	Ingredient -- Preparation Method
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2 1/2	cups	mashed canned sweet potatoes
-------	------	------------------------------

3/4 teaspoon salt
2 tablespoons butter -- melted
1/3 cup honey
1 tablespoon butter
1/2 cup miniature marshmallows
1 cup chopped walnuts

Combine potatoes, salt, melted butter; stir in marshmallows, chill.

Shape in balls using 1/4 cup for each ball.

Heat 1 Tbsp. butter with honey. When warm, add balls, 1 at a time, using 2 forks to coat each.

Immediately roll each in nuts.

Sweet Potato Balls may be frozen at this point in greased baking pan for future use.

If not frozen, place balls on greased baking sheet; drizzle with melted butter.

Bake at 350 degrees 15 to 20 minutes.

Yield: 10 balls

Possum Kingdom Lake Cookbook

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* Exported from MasterCook *

Sweet Potato Casserole

Recipe By :
Serving Size : 1 Preparation Time :0:00
Categories :

Amount	Measure	Ingredient -- Preparation Method
7	cups	grated raw sweet potatoes
4		eggs
1	cup	raisins
1/4	teaspoon	orange juice
1	cup	chopped pecans -- optional
1/2	cup	brown sugar
2	cups	water
1	dash	cinnamon
		crushed pineapple -- optional

Mix all ingredients. Pour in to 1 1/2 quart greased casserole. cover and bake at 350 degrees for one hour. Remove cover and continue baking 15 minutes longer.

serves 10 - 12

Can put marshmallows on top last few minutes of cooking if desired.

* Exported from MasterCook *

Sweet Potato Casserole 2

Recipe By :
Serving Size : 1 Preparation Time :0:00
Categories :

Amount	Measure	Ingredient -- Preparation Method
6	large	sweet potatoes

- 1/2 cup butter
- raisins
- 2 oranges -- juice and all
- 1 dash cinnamon
- 1 cup brown sugar
- 2 eggs
- miniature marshmallows -- for topping

Ahead of time bake sweet potatoes. Peel and mash.

Add eggs, butter, orange juice, orange sections, cinnamon and brown sugar to mashed potatoes. Place in a baking dish and bake at 400 degrees for 30 minutes. Top with miniature Marshmallow and brown.

* Exported from MasterCook *

Sweet Potato Salad

Recipe By :

Serving Size : 4 Preparation Time : 0:00

Categories :

Amount Measure Ingredient -- Preparation Method

- 1 lb sweet potatoes -- baked
- 1/2 c green peas -- cold cooked
- 1/2 c pineapple -- crushed unsweetened
- 3 tbsp parsley -- chopped fresh
- 1/3 c favorite dressing
- 8 lettuce leaves -- (optional)

Peel and slice sweet potatoes and place in a small bowl. Add remaining ingredients; toss lightly. If desired, serve on lettuce leaves.

>From: carl.berger@bbs.synapse.net (Carl Berger) Newsgroups:

rec.food.cooking

NOTES : Sent to MC mailing list by Reggie Dwork reggie@netcom.com

* Exported from MasterCook *

Sweet-And-Sour Potatoes

Recipe By :

Serving Size : 4 Preparation Time :0:00

Categories :

Amount Measure Ingredient -- Preparation Method

8 new potatoes; boiled in skin
1 onion; medium, diced
1/4 teaspoon salt
1/4 teaspoon pepper
3/4 cup sugar
4 bacon; slices, cut up
3/4 cup vinegar

Peel and cube potatoes. Add diced onion, salt, pepper, and sugar. Reserve in a covered bowl. In a small frypan, fry the bacon until crisp. Add the vinegar to the hot bacon and bring to a boil. Pour immediately over

potato mixture, mix well. If too tart, add a little more sugar before serving.

* Exported from MasterCook *

Taco-Topped Tater Nests

Recipe By :

Serving Size : 6 Preparation Time :0:00

Categories :

Amount Measure Ingredient -- Preparation Method

-----janet newcomer-----
2 cups water
1/4 teaspoon garlic salt
1/2 cup dairy sour cream
2 cups mashed potatoes flakes
1/4 cup green onions -- sliced
2 cups taco joes meat mixture
_(recipe to follow)
2 ounces cheddar cheese -- shredded

Heat oven to 350F. Lightly grease six 10 ounce custard cups. In medium saucepan, combine water and garlic salt; bring to a rolling boil. Remove from heat. Stir in sour cream; blend well. With fork stir in potato flakes and green onions until blended. Spoon potato mixture evenly into custard cups. With spoon, make indentation in center of each. Spoon 1/3 cup meat mixture into each indentation; sprinkle with cheese.

Bake at 350F for 15 to 20 minutes or until thoroughly heated and cheese is melted.

From " Classic Cookbooks" by Pillsbury Oct 93 issue

* Exported from MasterCook *

Tangy Mashed Potato Salad

Recipe By :

Serving Size : 4 Preparation Time :0:00

Categories :

Amount Measure Ingredient -- Preparation Method

2 pounds red-skinned potatoes -- scrubbed and quarter
salt
1 cup plain yogurt
1 cup mayonnaise
3 tablespoons minced fresh dill
2 tablespoons red wine vinegar
1 teaspoon fresh black pepper
1/3 cup finely diced red onions

Cook potatoes in boiling water until just cooked through. In a medium bowl, whisk together the yogurt, mayonnaise, dill, vinegar, pepper and 1/2 teaspoon salt. Pour the dressing over the potatoes and toss thoroughly. (The salad can be prepared to this point a day ahead. Cover and refrigerate, but return it to room temperature before serving.) Stir the onions into the salad and adjust the seasoning before serving.

From Michael McLaughlin's book 'Cooking for the Weekend'. Christie Aspegren, September 93 Round Robin.

* Exported from MasterCook *

Tangy Potato Salad

Recipe By :

Serving Size : 4 Preparation Time :0:00

Categories :

Amount Measure Ingredient -- Preparation Method

Amount	Measure	Ingredient	Preparation Method
1	cup	Kraft Sandwich Spread	
4	cups	cubed cooked potatoes	
1	cup	celery sliced	
2		Hard cooked eggs -- chopped	
1/4	cup	green onions slices	

Combine ingredients; mix lightly.

Chill.

4 to 6 servings.

Possum Kingdom Lake Cookbook

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* Exported from MasterCook *

Tarragon Potato Salad

Recipe By :

Serving Size : 8 Preparation Time :0:00

Categories :

Amount Measure Ingredient -- Preparation Method

1/2 c miracle whip. -- salad dressing
1/2 c breakstone's sour cream
2 tsp chopped fresh tarragon leave
1/4 tsp salt
1/8 tsp pepper
4 c cubed cooked new potatoes
1/2 c sliced green onions

Recipe by: Kraft 'Offical U.S. Olympic Training Table Cookbook Preparation
Time: 3:00 Mix salad dressing, sour cream and seasonings in large bowl.

Add remaining ingredients; mix lightly. Refrigerate. Makes 8 servings.

>From: carl.berger@bbs.synapse.net (Carl Berger) Newsgroups:
rec.food.cooking

NOTES : Sent to MC mailing list by Reggie Dwork reggie@netcom.com

* Exported from MasterCook *

Tipsy Sweet Potatoes

Recipe By :

Serving Size : 6 Preparation Time :0:00

Categories :

Amount Measure Ingredient -- Preparation Method

2 1/2 cups cooked -- mashed
sweet potatoes
4 tablespoons butter -- soft
1/2 cup firmly packed -- light brown sugar
1 pinch salt
1/3 cup jack daniel's whiskey
pecan halves -- or marshmallow for t

Preheat oven to 325 degrees. Combine all ingredients except topping. Spoon into a greased 1-quart casserole. Top with pecan halves or marshmallows. Bake 20 minutes, until bubbly. Makes 6 to 8 servings, but be careful, everyone will want seconds! From Lynne Tolley, author of 'Jack Daniel's The Spirit of Tennessee Cookbook' and 'Jack Daniel's Hometown Celebration Cookbook'. Christie Aspegren, September 93 Round Robin.

* Exported from MasterCook *

Twice-Baked Potatoes

Recipe By :

Serving Size : 2 Preparation Time :0:00

Categories :

Amount Measure Ingredient -- Preparation Method

- 2 med. baking potatoes
- 1/4 cup shredded cheddar cheese
- 1 tablespoon butter
- 2 teaspoons sliced green onions
- milk
- paprika (optional)

Scrub baking potatoes with a brush. Prick with a fork in several places. Place potatoes in a shallow baking dish. Micro-cook, uncovered, on 100% power for 6 to 8 minutes or till potatoes are tender. Cut a lengthwise slice from the top of each potato. Discard the skin from the lengthwise slices, place the potato portions from the lengthwise slices in a mixing bowl. Scoop out the insides of the potatoes leaving two 1/4-inch thick shells; reserve the shells. Add the insides of the potatoes to the mixing bowl containing the potato portions from the top slices; mash. Stir in shredded cheddar cheese, butter or margarine and sliced green onion. Beat in enough milk to give the mixture a stiff consistency. Season to taste with salt and freshly ground pepper. Pile the mashed potato mixture into the reserved potato shells. Return to the shallow baking dish. Micro-cook, uncovered, on 100% power for 2 to 3 minutes or till potato mixture is heated through. Sprinkle with paprika, if desired.

* Exported from MasterCook *

Walnut Stuffed Baby Red Potatoes

Recipe By :
 Serving Size : 24 Preparation Time :0:00
 Categories :
 Amount Measure Ingredient -- Preparation Method

Amount	Measure	Ingredient -- Preparation Method
24		baby red potatoes
3/4	cup	sour cream
24		walnut halves – toasted

Cook potatoes in boiling water for 8 to 12 minutes until just tender. Drain and cool. Slice off the bottom end of each potato so it sits upright and slice off a third of the top. (If potatoes are medium small cut them in half and use both halves) With a melon baller, scoop out the potato and fill with a dollop of sour cream. Top with walnut halves and tuck in a sprig of dill.

 * Exported from MasterCook *

Warm Potato Salad

Recipe By :

Serving Size : 6 Preparation Time :0:00

Categories :

Amount Measure Ingredient -- Preparation Method

 8 potatoes
 2 garlic cloves
 1 c minced parsley
 1/2 c oil
 3 tbsp vinegar
 1/2 tsp tabasco (opt)
 1/8 tsp ground nutmeg
 1 tsp salt
 1/2 tsp pepper

Quarter the potatoes and boil until tender.

Meanwhile, peel and mince garlic and place in a small jar. Wash and dry the parsley, cut the stems off, then mince the parsley. Place in the jar with the garlic. Add oil, vinegar, Tabasco if using, nutmeg, salt and pepper. Screw the lid on the jar and shake vigorously to dissolve the

salt.

Drain potatoes and, when they are just cool enough to handle, slice them thinly onto a serving platter or into a bowl. Drizzle with dressing and serve hot, warm or cold.

Serves 6 and makes great leftovers. You may also add various fresh herbs thyme, marjoram or dill, for example, if you have them in your garden.

Serve the potatoes with roasted chicken and asparagus.

>From: carl.berger@bbs.synapse.net (Carl Berger) Newsgroups:
rec.food.cooking

NOTES : Sent to MC mailing list by Reggie Dwork reggie@netcom.com

* Exported from MasterCook *

Warmer Kartoffelsalat (Hot Potato Salad)

Recipe By :

Serving Size : 4 Preparation Time :0:00

Categories :

Amount Measure Ingredient -- Preparation Method

3 potatoes;med -- boiled in skins
3 bacon -- slices
1/4 c onion -- chopped
1 tbsp unbleached flour
2 tsp sugar
3/4 tsp salt
1/4 tsp celery seeds
1/4 tsp pepper
3/8 c -- water
2 1/2 tbsp vinegar

Peel potatoes and slice paper thin. Saute bacon slowly in a frypan, then drain on paper towels. Saute onion in bacon fat until golden brown. Blend in flour, sugar, salt, celery seeds, and pepper. Cook over low heat, stirring until smooth and bubbly. Remove from heat. Stir in water and vinegar. Heat to boiling, stirring constantly. Boil for 1 minute. Carefully stir in the potatoes and crumbled bacon bits. Remove from heat, cover and let stand until ready to serve.

>From: carl.berger@bbs.synapse.net (Carl Berger) Newsgroups:
rec.food.cooking

NOTES : Sent to MC mailing list by Reggie Dwork reggie@netcom.com