



## Potato Recipes

### Baked Potatoes

For best results use russet potatoes. Preheat oven to 450 degrees. Scrub the potatoes. Line baking sheet with foil or parchment paper. Poke potato at least 10 times with fork or paring knife. Bake for 25 minutes. Remove from oven. Brush with oil or melted butter and sprinkle with salt. Bake for an additional 20 minutes. Remove from oven and check for doneness by gently squeezing. It should be soft. Slice halfway through, lengthwise. Serve with desired toppings such as butter, sour cream, grated cheese, green onions, fried bacon or chili flakes.

### Roasted Potatoes

Ingredients:

2 pounds red or yellow skinned potatoes  
2 tablespoons oil  
1 teaspoon garlic powder  
3 tablespoons fresh herbs  
½ teaspoon paprika  
Salt and pepper to taste

Preheat oven to 425 degrees. Scrub potatoes, do not peel. Dice into one inch cubes. Soak in cold water for up to one hour. This removes starch and makes for a fluffier potato. Drain and dry. Toss with oil, herbs and seasoning. Bake for 30-35 minutes until brown and tender.

### Mashed Potatoes

Use a blend of potatoes. Cut the potatoes. Feel free to peel or leave the skins on. Cut your potatoes into evenly sized chunks, about an inch or so thick. Once all cut, be sure that there is enough cold water in the pan so that the water line

sits about 1 inch above the potatoes. Add garlic and 1 tablespoon of salt to the water. Turn heat to high until the water comes to a boil. Boil for about 10-12 minutes, until a knife inserted in the middle of a potato goes in with no resistance. Drain all water carefully. Return the potatoes to the hot stockpot and place back on a hot burner, turn heat to low. Gently shake the pan for about one minute to release some of the steam and moisture from the potatoes. Remove from heat. Heat butter, milk and an additional 2 teaspoons of salt in small saucepan. Do not boil. Mash the potatoes and add the melted butter mixture. Taste and season.

### Potato Pancakes

Ingredients:

3 cups chilled leftover mashed potatoes  
2/3 cup shredded/grated cheddar cheese  
2 tablespoons chopped green onions  
1 egg, lightly beaten  
½ cup all purpose flour  
Oil  
Sour Cream for serving

In large bowl mix together potatoes, cheese, green onions, egg and 3 tablespoons of flour. Divide into 12 portions. Roll into ball and flatten until about ½ inch thick. Place remaining flour into shallow dish and carefully coat (dredge) pancake with the flour. Heat 3-4 teaspoons of oil in fry pan over medium heat. Fry until golden brown. Fry in batches, don't overcrowd the pan while cooking. Sprinkle with salt after removing from pan. Serve with sour cream.

## Scalloped Potatoes

Ingredients:

¼ cup butter  
1 large onion, diced  
2 cloves garlic  
¼ cup flour  
2 cups milk  
1 cup chicken broth  
½ teaspoon salt  
¼ teaspoon pepper  
3 pounds white potatoes, sliced about 1/8 inch  
Salt and pepper to taste

Preheat oven to 350 degrees. Sauce: melt the butter, onion and garlic over medium heat. Cook until onion is softened, about 3 minutes. Add flour and cook 1-2 minutes. Reduce to low. Combine milk and broth. Add a small amount at a time, whisking to thicken. Continue adding a bit of liquid at a time, whisking until smooth. Bring to boil over medium heat and continue to whisk to prevent burning. (If you want to add cheese, this is when to add, 1 ½ cup of cheddar or gruyere)  
Grease 9 x 13 inch/large baking dish. Place in 1/3 of potatoes in the bottom, season with salt and pepper. Pour 1/3 of sauce on top. Repeat layers, ending with sauce. Cover and bake for 45 minutes or until golden brown and potatoes are tender.

## Potato Soup

Ingredients:

5 slices bacon, diced  
1 cup diced onion  
4 cloves garlic  
¼ cup all purpose flour  
2 cups chicken stock or vegetable stock  
2 cup milk, warmed (substitute evaporated milk)  
1 ½ pounds Yukon gold potatoes, diced  
1 cup sharp cheddar cheese  
½ cup sour cream (substitute plain Greek yogurt)  
Salt and pepper to taste

Heat large stock pot over medium-high heat. Add bacon and cook until crisp. Transfer to separate plate. Use 3 tablespoons of bacon grease or 3 tablespoons butter. Add onion, sauté until soft, about 5 minutes. Stir in garlic, sauté additional 1-2 minutes until fragrant. Stir in the flour, sauté for additional minute to cook the flour. Add stock until combined followed by milk and potatoes. Continue cooking until mixture simmers then reduce heat to medium-low. Cover and simmer for 10-15 minutes until potatoes are tender. Stir every few minutes so bottom does not burn. Remember the smaller the potato pieces the faster they will cook. Once nice and soft, stir in cheese. Sour cream, salt and pepper and cooked bacon bits.

**Variation:** Substitute mashed potatoes

## Potato Salad

Ingredients:

3 pounds Yukon gold, russet or red potatoes, diced into 3/4-inch cubes  
2 tablespoons apple cider vinegar  
1 ¼ cup mayonnaise  
1/3 cup dill pickle relish (optional)  
1 teaspoon celery salt (optional)  
1 teaspoon Dijon mustard  
4 hard boiled eggs, diced  
Half of small red onion, thinly sliced (substitute green onions)  
Salt and pepper to taste

Place diced potatoes in a large stock pot and add enough water so the potatoes are covered by one inch. Cook over medium-high heat until water comes to boil. Reduce heat to medium to maintain simmer. Continue cooking until potatoes pierce easily with fork. Drain potatoes in colander. Return to pot and drizzle with vinegar and let sit for 20-30 minutes. Whisk together mayo, celery salt, mustard and pickle relish. Combine. Add mayo mixture, eggs, celery and onion. Gently toss. Refrigerate to chill. Serve chilled.

**Variations:** Add fried bacon or fresh herbs like chives, dill and parsley

## Spanish Frittata

Ingredients:

- 2 tablespoon oil
- 1 cup onion
- ½ pound potatoes- sliced into thin rounds, about 2 cups
- 1 teaspoon salt
- 1 bunch of asparagus, trimmed and cut into 1 inch lengths (optional)
- 1 red pepper
- 1 cup artichoke hearts, drained and chopped (optional)
- 10 eggs, beaten
- 2 tablespoons Fresh herbs (basil, parsley, dill, oregano, thyme or any combination)
- ¼ cup cheese- cheddar or feta

Preheat oven to 350 degrees. Heat 2 tablespoon oil in oven proof frying pan, like a cast iron pan. Add onions and potatoes, sauté on medium heat until potatoes just cooked. Sprinkle with salt. Add asparagus and artichoke hearts, sauté another 2 minutes. Whisk eggs and fresh herbs. Pour into skillet with sautéed vegetables. Cook over low heat until eggs starting to set, about 5 minutes. Top with cheese. Place in oven and cook for 15 minutes or until set. Remove from oven. Serve warm.

## Potato and Carrot Pancakes with Curry Sauce:

Ingredients:

- 2/1/2 cup grated carrot
- 2 ½ cup grated baking potato
- 2/3 cup all purpose flour
- ½ cup grated onion
- 1 teaspoon garlic powder
- Salt and pepper to taste
- 2 large eggs
- 2 tablespoons oil
- ½ cup Greek yogurt
- ½ teaspoon curry powder
- 2 teaspoons honey

Preheat oven to 325 degrees. Place carrot and potato on paper towels, squeeze until barely moist. Combine flour, onion, garlic powder, salt, pepper and eggs in a large bowl. Add potato mixture. Stir to combine.

**Frying:** Heat non-stick skillet. Add oil. Heap 3 tablespoons of carrot/potato mixture. Flatten slightly. Repeat. Cook 6 minutes on each side. Keep warm in oven. Makes 18 pancakes.

**Baking Option:** Oven 400 degrees. Line baking sheet with parchment paper or spray with cooking oil. Drop 3 tablespoons of mixture on baking sheet. Repeat. Spray with cooking spray. Bake in oven for 30-45 minutes.

Curry Sauce: Mix remaining ingredients in bowl. Stir Serve with pancakes.

## Breakfast Frittata

Ingredients:

- 3 large eggs
- 2 tablespoons water
- ¼ teaspoon salt
- 1/8 teaspoon pepper
- ½ cup shredded potatoes
- 2 tablespoons red bell pepper
- 1 green onion, sliced
- ¼ cup grated cheese

Grate cheese and potatoes. Set aside. Whisk together eggs, water, salt and pepper until frothy. Combine egg mixture with potatoes, peppers and green onions. Pour into lightly greased frying pan on medium heat. As eggs set around the edge of skillet, with spatula gently lift cooked portions to allow uncooked egg to flow underneath. Cook until bottom is set and top is almost set, about 6-8 minutes. Sprinkle with cheese and cook covered for another 2 minutes.

## **Warm Maple Bacon Potato Salad**

Ingredients:

1.5 pound bags of little potatoes  
2 tablespoons of oil  
Salt  
6 slices of bacon  
½ medium onion  
¼ cup apple cider vinegar  
¼ cup maple syrup  
¼ teaspoon garlic, minced  
½ teaspoon thyme  
1 teaspoon garlic powder

Oven 400 degrees. Quarter potatoes. Soak in cold water which helps remove the starch. Drain and place on a rimmed baking sheet. To make clean up easier, put parchment paper on baking sheet first. Drizzle with oil and salt and pepper. Toss to evenly coat. Bake for 25-30 minutes or until fork tender. Turn half way through. While potatoes are baking make vinaigrette. In medium pan cook bacon on medium high heat until crisp. Sauté onion in bacon fat. Drain on paper towel. To the pan add onions vinegar, syrup, seasoning and half of bacon, simmer over medium heat for 5 minutes. Set aside until potatoes are cooked. Toss potatoes with vinaigrette and add remaining bacon. Enjoy!

**Variation:** Roast onions and fennel bulb with the potatoes.

## **Greek Lemon Potatoes**

Ingredients:

3 pounds potatoes  
1 ½ cup chicken broth  
½ cup olive oil  
1/3 cup lemon juice  
5 garlic cloves  
1-3 tablespoons oregano (optional or use to garnish)  
Lemon wedges- for garnish

Preheat oven to 400 degrees. Peel potatoes and cut into wedges. Soak in cool water for 15-20 minutes. Place into roasting pan with

all the ingredients. Roast for 20 minutes. Turn roast for another 25-30 minutes. Liquid should be just about all absorbed. To crisp potatoes, transfer to a separate tray. Drizzle with some of the remaining juices. Roast for another 25-30 minutes. Turning once or twice until golden and crispy. Serve with lemon wedges and oregano

### **Loaded Potato Potluck Favorite**

Ingredients:

8 medium potatoes, peeled and cut into 1-inch cubes  
1 cup evaporated milk  
½ cup sour cream  
1 teaspoon salt  
½ teaspoon pepper  
2 cups grated cheese  
6 slices bacon, cooked and crumbled  
Sliced green onions (optional)

Preheat oven to 350 degrees. Place peeled and cubed potatoes in large saucepan. Cover with water. Bring to boil. Cook on medium high heat until fork tender for about 15-20 minutes. Drain. Return to sauce pan. Add milk, sour cream, salt and pepper. Beat/mash until smooth. Add 1 ½ cup of cheese and half of bacon. Bake for 20-25 minutes in greased baking pan. Top with the remaining cheese, bacon and green onions. Return to oven and heat until cheese is melted. Serve.

### **Slow Cooker Scalloped Potatoes**

Ingredients:

1 cup cream (substitute evaporated milk)  
¼ cup chicken broth  
Pinch of paprika  
¼ teaspoon nutmeg  
1 teaspoon dry thyme  
1/2 teaspoon rosemary  
2 teaspoons garlic powder  
3 pounds russet potatoes, sliced ¼ inch thick  
½ cup parmesan cheese  
2 ½ cup grated gruyere cheese  
Salt and pepper to taste

In large bowl, mix cream, chicken broth, paprika, nutmeg, thyme, rosemary and garlic powder  
Spray slow cooker oil or grease. Line bottom of with layer of potatoes. Top with 1/3 of cream mixture, ½ cup of parmesan cheese and ½ cup of cheese. Season with

salt and pepper. Repeat until all ingredients are used. Cover and cook on high for 4 hours. Remove lid and turn heat off. Let sit for 20-30 minutes. Drain any grease. Serve.

### **Hamburger Potato Cheese Casserole**

Ingredients:

5 large russet potatoes  
2 tablespoons chopped onions  
1 pound ground beef  
Salt and pepper  
Cheese Sauce:  
2 cups milk  
2 tablespoons butter  
3 tablespoons flour  
Salt and pepper to taste  
1 cup grated cheese

Preheat oven to 350 degrees. Use 3-quart casserole dish. Grease. Brown hamburger and onion. Place layer of thinly sliced potatoes in casserole dish. Top with half of hamburger onion mixture. Salt and pepper to taste. Repeat layers. Make cheese sauce. Melt butter in saucepan over medium high heat. Add flour and salt and pepper. Stir to blend. Add milk gradually, whisking to incorporate. Reduce heat until thickened and bubbly. Stir in cheese. Stir until melted. Pour over hamburger/potato mixture in the casserole dish. Cover and bake for 90 minutes (1 ½ hours) Enjoy.

## **Irish Shepherds Pie**

Ingredients:

Oil

Salt and pepper to taste

1 pound ground beef

1 large onion

3-4 carrots, finely diced

1 cup frozen peas

1 teaspoon thyme

2 tablespoons flour

1 tablespoon butter

2 tablespoons tomato paste

2 tablespoons Worcestershire Sauce

1 cup chicken stock (substitute beef stock)

Mashed potatoes, about 6 cups (great way to use left over mashed potatoes)

1 egg, beaten

Parmesan cheese

Preheat oven to 400 degrees. Sauté onion in oil, add onions and sauté for 2-3 minutes. Add meat. Season with pepper and thyme. Cook until browned. Drain fat. Add butter and peas. Sprinkle with flour and stir through. Add tomato paste and Worcestershire. Reduce slightly then add chicken stock. Allow to reduce down until there is a thick gravy. Season to taste. Grease oven proof dish (9 x 13 inch/large baking dish). Add sauce. Top with mashed potatoes. Brush with egg and sprinkle with parmesan cheese. Bake for 20 minutes or until top is nicely browned. Serve. Enjoy.

**Variations:** Potato Lasagna, Substitute thinly sliced potatoes for lasagna noodles