



POTATO CUPS

6 medium-sized
potatoes

Crisco for
deep frying

Salted boiling
water

Select oval potatoes. Pare. Cut off a lengthwise slice and hollow out center to make boat shapes. Parboil 10 minutes. Drain and dry and deep fry in hot Crisco, 395° F., that browns inch cube of bread in 40 seconds. (Use ordinary saucepan and enough Crisco to cover potatoes.) When well browned, drain on unglazed paper. Fill with creamed green vegetables, or creamed meat or fish. (Strain Crisco through cheese-cloth or fine sieve, back into can—Crisco can be used again and again as it never carries the taste of one fried food to another.)