

SIXTEEN WAYS TO SERVE POTATOES

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ILLUSTRATED BY MILDRED ANN OWEN

A nice addition to Oak Hill potatoes is - 1/2 lb. strips of bacon on top of the potatoes & eggs in place of the crumbs.

POTATOES are the most popular of all vegetables, yet even they become tiresome in time if they always appear in the same old dresses. Here are sixteen less common ways of serving them—some are stylish enough for parties, others are hearty enough for the main dish at luncheon or supper, all of them are good.

POTATO SALAD

6 large potatoes 2 tablespoons cider vinegar
2 small onions
2 sweet pickles 1 teaspoon salt
1 green pepper 1 teaspoon paprika
6 tablespoons salad 1/2 teaspoon black pepper

Wash, peel and boil potatoes. When cold, slice thin. Slice onions very thin, chop pickles fine and shred or chop green pepper. Mix potatoes, onions, pickles and pepper. Make a French dressing by mixing together oil, vinegar, salt, paprika and black pepper. Mix with vegetables and let stand in very cold place 1 hour. Serve on lettuce with or without mayonnaise, as desired. Thinly-sliced cucumber may be added for variety and salad may be garnished with sliced hard-cooked egg, sliced cucumber and pickle fans.

SPANISH POTATOES

Cut old boiled potatoes in small pieces and cook in a thin white sauce slowly until sauce is thick, taking great care that they do not burn. When nearly done, sprinkle with paprika until they have a deep pink color. Serve hot. A rich white sauce made with cream is particularly good for potatoes prepared this way.

HASHED POTATOES WITH MILK

Heat 2 tablespoons bacon fat or shortening in large frying-pan. Add cold cooked potatoes, sliced. Cover with milk and cook until milk begins to bubble. Season with salt and pepper and hash steadily with knife until potatoes are cut very fine, turning with knife to prevent burning. When potatoes have absorbed all the milk allow them to brown on bottom. Turn out on hot platter and garnish with parsley.

CURRIED POTATOES

Peel potatoes and cut in slices. Fry in large frying-pan in small amount of shortening, letting each slice become golden brown on one side before turning to brown on other side. Add shortening a little at a time, as required. When potatoes are nearly done, sprinkle with curry powder from a shaker, and salt, as desired.

SAVORY POTATOES

6 medium-size potatoes 1/2 teaspoon pepper
2 medium-size onions 1 tablespoon shortening
1 tablespoon finely-chopped parsley 1/2 cup water
1/2 teaspoon salt 1/2 cup milk
 1/4 cup grated cheese

Peel potatoes and slice very thin. Chop or slice onions and mix with potatoes. Add parsley, salt and pepper. Melt shortening in saucepan and add potato mixture. Pour in water, cover tightly and cook gently 20 minutes. Add milk and cook 15 minutes longer. Serve on hot platter and

sprinkle grated American cheese over top.

STUFFED POTATOES

Select medium-size potatoes, scrub and bake in quick oven (450°F). When done, cut a slice from top and scoop out inside of potato with teaspoon, taking care not to break shell. If potatoes are very large, cut in halves instead of removing slice from top. Mash potato, adding 2 tablespoons butter, 2 tablespoons milk, 1/2 teaspoon salt and 1/8 teaspoon pepper for 6 potatoes. If desired, add 2 egg-whites, well-beaten. Refill shells with potato mixture, sprinkle with chopped parsley, paprika or grated cheese and bake in hot oven (400°F) until brown on top. Serve with tiny sprig of parsley in top of each.

LYONNAISE POTATOES

1 small onion, diced 3 tablespoons shortening
or cut fine
2 cups cold sliced potatoes

Cook onion in 1 tablespoon shortening 3 minutes. Add remaining shortening and potatoes and fry until all shortening is absorbed. Allow to brown and serve hot.

DUCHESS POTATOES (Potato Garnish)

2 cups hot mashed or riced potatoes 1/2 teaspoon salt
3 tablespoons butter 1/2 teaspoon pepper
 3 egg yolks

Add butter, salt and pepper to hot potatoes and stir vigorously. Beat eggs very slightly and add. Beat potato mixture until soft and velvety, and put into pastry bag or tube. Be careful not to have potato mixture too soft to hold its shape. Press out on greased baking-pan in rings, rosettes or any desired shapes. Brown in hot oven (400°F). Remove from pan with spatula and use as garnish for meat or fish.

POTATO NESTS

Make Duchess Potatoes by recipe above. Put into pastry bag and press out on greased pan in form of nests about 3 inches in diameter. Brown in oven as directed, and slip carefully onto hot serving plate. Fill with creamed vegetables, meat or fish and garnish with parsley.

DELMONICO POTATOES

Cut cold cooked potatoes very fine. Measure and make half as much white sauce as you have potatoes. Mix potatoes and white sauce and pour into greased baking-dish. Cover with buttered cracker crumbs and bake in hot oven (400°F) 15 minutes or until crumbs are brown.

OAK HILL POTATOES

Put alternate layers of cold boiled potatoes, sliced, and sliced hard-cooked eggs in well-greased baking-dish. Pour over top

half as much white sauce as potatoes. Cover with buttered crumbs. Bake in hot oven (400°F) 15 minutes or until crumbs are brown.

POTATO MUFFINS

1 cup cold mashed potato
3/4 cup milk
1 1/2 cups flour
1/2 teaspoon salt 2 eggs
4 teaspoon baking-powder 2 tablespoons melted shortening

Add milk to potato and stir until well mixed. Sift together flour, salt and baking-powder. Add potato and milk, then well-beaten eggs. If potato is very dry, add more milk. Add melted shortening last. Put into greased muffin tins and bake in moderate oven (375°F.) 30 minutes.

POTATO OMELET

Hash cold boiled potatoes very fine, adding just enough milk to moisten. Season well with salt, pepper and paprika. Put into well-greased omelet-pan and cook until potatoes are well-browned on bottom. Cut nearly through across center, sprinkle with parsley, chopped onion or grated cheese and fold over like an omelet. Serve on hot platter, garnished with parsley.

And here is a sweet potato recipe nothing less than gorgeous.

HAWAIIAN SWEET POTATOES

3 cups parboiled sweet potatoes 1 1/2 tablespoons brown sugar
 diced 1/2 cup pineapple juice
1 1/2 cups sliced pineapple cut in pieces 3 tablespoons butter

Put 1 cup potatoes in layer in bottom of greased baking-dish. Cover with 1/2 cup pineapple, sprinkle with 1/2 tablespoon brown sugar and dot with 1 tablespoon butter cut in bits. Repeat layers of potato, pineapple and seasonings until all are used. Pour over all pineapple juice and bake in moderate oven (350°F) 1/2 hour. Remove from oven, place marshmallows on top, return to oven until marshmallows are puffed and slightly brown.

SWEET POTATO PUDDING

2 eggs 1/2 cup sugar
1 teaspoon cinnamon 2 1/4 cups grated raw sweet potato
1/4 teaspoon ginger 1 cup milk

Beat eggs slightly. Add cinnamon, ginger, sugar, sweet potato and milk. Mix thoroughly and pour into well-greased baking-dish. Bake in moderate oven (350°F.) 45 minutes or until firm. Serve with cream.

SWEET POTATO AU GRATIN

Wash and peel 6 medium-size potatoes and cook in boiling salted water until tender but not soft. Cut in thick slices. Put a layer in well-greased baking-dish. Sprinkle with salt and pepper and 1 tablespoon brown sugar. Repeat layers of potato and seasonings until all is used. Pour 3/4 cup rich milk or cream over top. Cover with buttered crumbs and bake in moderate oven (350°F.) 1/2 hour.