

# Potatoes Please

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## FRENCH POTATO GRATIN

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| 2 tbsp (25 mL) butter                | 1/2 tsp (2 mL) freshly ground pepper              |
| 2 cups (500 mL) chopped onions       | 1/4 tsp (1 mL) thyme, crumbled                    |
| 2 cups (500 mL) canned chicken broth | 1/8 tsp (0.5 mL) nutmeg                           |
| 1 cup (250 mL) whipping cream        | 10 cups (2.5 L) thinly sliced peeled red potatoes |
| 2 tbsp (25 mL) cornstarch            | 2 cups (500 mL) shredded Swiss cheese             |
| 1/2 tsp (2 mL) salt                  |   |

Melt butter in a medium saucepan over medium heat. Add onions and cook, stirring occasionally, until onions are tender and light golden, about 10 minutes. Whisk together broth, cream and cornstarch until blended. Stir broth mixture, salt, pepper, thyme and nutmeg into onions in saucepan. Bring to a boil and boil for 1 minute, stirring constantly. In a large bowl, thoroughly combine potatoes and onion mixture. Spoon half of potato mixture into a greased shallow 3 quart (3 L) baking dish. Sprinkle with half of cheese. Spoon remaining potato mixture on top. Sprinkle with remaining cheese. Bake, covered, at 350°F (180°C) for 40 minutes. Uncover and continue baking for 35 - 40 minutes or until potatoes are tender and top is golden brown. Let stand for 10 minutes before serving. Serves 8 - 10.

## MUSTARD ROASTED POTATOES

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| 1/3 cup (75 mL) Dijon mustard                         | 1/2 tsp (2 mL) freshly ground pepper |
| 1/4 cup (50 mL) olive oil                             | 1/4 tsp (1 mL) salt                  |
| 2 tbsp (25 mL) dry white wine or<br>fresh lemon juice | 2 cloves garlic, finely chopped      |
| 1 tsp (5 mL) rosemary, crumbled                       | 7 cups (1.75 L) cubed red potatoes   |

In a bowl, whisk together all ingredients except potatoes. Add potatoes and toss to coat with mustard mixture. Place potatoes in a single layer in a parchment paper or nonstick foil-lined jelly-roll pan. Bake at 400°F (200°C), stirring occasionally, for 50 - 60 minutes or until potatoes are tender and browned. Serves 6 - 8.

## CONFETTI HASH BROWNS

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| 1/4 cup (50 mL) butter                     | 1/2 tsp (2 mL) salt                            |
| 1/2 cup (125 mL) chopped green bell pepper | 1/2 tsp (2 mL) paprika                         |
| 1/2 cup (125 mL) chopped red bell pepper   | 2 lb (1 kg) frozen hash brown potatoes, thawed |
| 1/2 cup (125 mL) sliced green onions       | 1/3 cup (75 mL) freshly grated Parmesan cheese |
| 1 tsp (5 mL) freshly ground pepper         |  |

Melt butter in a frypan over medium heat. Add bell peppers and onions; saute just until barely tender. Stir in pepper, salt and paprika. Stir in hash browns and Parmesan cheese. Spoon mixture into a greased shallow 3 quart (3 L) baking dish. May be prepared to this point and refrigerated for up to 24 hours. Remove from refrigerator and let stand for 20 - 30 minutes. Bake at 350°F (180°C) for 45 minutes or until heated through. Serves 8 - 10.

### **SPICY POTATO WEDGES**

4 large baking potatoes	1 tsp (5 mL) allspice
1/4 cup (50 mL) oil	1/4 tsp (1 mL) cayenne pepper
2 cloves garlic, crushed	1/4 tsp (1 mL) salt
1 tbsp (15 mL) paprika	1/4 tsp (1 mL) freshly ground pepper
1 tsp (5 mL) coriander	

Cut each potato lengthwise into 8 wedges. Combine remaining ingredients (oil through pepper) in a heavy plastic bag. Add potatoes and squeeze bag to coat potatoes with seasoning mixture. Remove potatoes from bag and place in a single layer on a greased jelly-roll pan. Bake, stirring occasionally, at 400°F (200°C) until potatoes are browned and crisp, about 40 - 45 minutes. Serves 4 - 6.

### **TERIYAKI POTATOES**

1 tbsp (15 mL) soy sauce	1/4 tsp (1 mL) salt
1 tbsp (15 mL) oil	1/8 tsp (0.5 mL) freshly ground pepper
1/4 tsp (1 mL) garlic powder	Dash cayenne pepper
1/4 tsp (1 mL) oregano, crumbled	8 cups (2 L) small red potato wedges

Combine soy sauce, oil, garlic powder, oregano, salt, pepper and cayenne pepper in a heavy plastic bag. Add potatoes and squeeze bag to coat potatoes with soy sauce mixture. Remove potatoes from bag and place in a single layer on a greased jelly-roll pan. Bake, stirring occasionally, at 400°F (200°C) until potatoes are browned and crisp, about 40 - 45 minutes. Serves 4 - 6.

### **MASHED POTATOES WITH ARTICHOKES**

6 cups (1.5 L) cubed peeled russet potatoes	1/2 tsp (2 mL) freshly ground pepper
1/3 cup (75 mL) hot milk	1 jar (6 oz/170 mL) marinated artichoke hearts, drained and chopped
1/3 cup (75 mL) freshly grated Parmesan cheese	1/4 cup (50 mL) butter
2 tbsp (25 mL) butter	1 clove garlic, crushed
1/2 tsp (2 mL) salt	

Cook potatoes in boiling salted water until tender; drain. Add hot milk, Parmesan cheese, 2 tbsp (25 mL) butter, salt and pepper. Mash with a potato masher until smooth and creamy. Stir in artichokes. To prepare garlic butter, melt 1/4 cup (50 mL) butter in a small frypan over low heat. Add garlic and cook, stirring, for 1 minute. Spoon potato mixture into a serving bowl and drizzle garlic butter over top. Serves 6 - 8.

### **SCALLOPED POTATOES WITH ROASTED PEPPERS**

6 cups (1.5 L) thinly sliced peeled red potatoes	1/8 tsp (0.5 mL) nutmeg
1 cup (250 mL) chopped onion	2 cups (500 mL) homo milk
3 tbsp (40 mL) butter	1 cup (250 mL) shredded Swiss cheese
3 tbsp (40 mL) flour	2 tbsp (25 mL) chopped fresh parsley
1/4 tsp (1 mL) salt	2/3 cup (150 mL) chopped canned roasted red peppers
1/4 tsp (1 mL) freshly ground pepper	

Cook potatoes in boiling salted water just until barely tender; drain. Meanwhile, to prepare sauce, sauté onion in butter over medium heat until tender. Stir in flour, salt, pepper and nutmeg. Gradually stir in milk. Cook, stirring frequently, over medium heat until thickened. Remove from heat and stir in cheese and parsley until cheese is melted. Place half of potatoes in a greased shallow 2 quart (2 l) baking dish. Pour half of sauce over potatoes. Top with roasted peppers. Repeat layering procedure with remaining potatoes and sauce. May be prepared to this point and refrigerated for up to 24 hours. Bake, covered, at 350°F (180°C) for 45 minutes or until potatoes are tender. Uncover and bake 15 minutes longer or until top is light golden brown. Serves 8.