

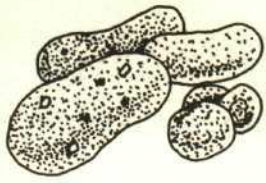
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Using and Storing Potatoes
Michigan State University Extension Service
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Potato Pancakes

- 4 cups shredded potatoes (about 4 medium)
- 2 eggs, beaten
- 1 small onion, finely chopped
- 1/4 cup flour
- 1 teaspoon salt
- 1/4 cup oil

Mix potatoes, eggs, onion, flour, and salt. **Heat** oil in a large skillet until hot. **Pour** out 1/4 cup batter for each pancake. **Flatten** each with spatula into pancake about 4 inches around. **Cook** pancakes until golden brown, about 2 minutes on each side. **Add** more oil if necessary to prevent sticking. **Warm** pancakes while making more.

Serve potato pancakes as a side dish with sausages and applesauce.

Makes about 16.

Scalloped Potatoes

- 6 to 8 medium potatoes, pared and thinly sliced (6 cups)
- 1/4 cup finely chopped onion
- 1/3 cup all-purpose flour
- 1-1/2 teaspoons salt
- 1/8 teaspoon pepper
- 2 cups milk

Layer half the potatoes in a lightly greased baking dish. **Add** half the onion and **sift** half the flour over the top. **Sprinkle** with half the seasonings. **Repeat** layers. **Pour** milk over all. **Cover** and **bake** at 350°F. for 1-1/4 to 1-1/2 hours. **Uncover** potatoes and **bake** 15 minutes longer.

Scalloped potatoes are good for dinner served with ham and a green vegetable.

Serves 6.

Old Fashioned Potato Soup

- 2 tablespoons oil
- 1 medium onion, chopped
- 3 stalks celery, chopped
- 3 medium or 2 large potatoes, peeled and diced
- 4 cups water
- 1 bay leaf
- 1 cup nonfat dry milk
- 2 tablespoons margarine
- salt and pepper to taste

In a large kettle, **saute** onion and celery in oil until tender. **Add** potatoes, water, and bay leaf and **cook** until potatoes are tender, about 30 minutes. Let **cool** briefly and then **add** milk, margarine, salt, and pepper. **Heat** through but do not boil.

For a warm, delicious lunch, serve potato soup with grilled cheese sandwiches.

Serves 4.

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