



Quick 'n' Easy Potato Recipes

30 Scrumptious Recipes for Breakfast Potatoes, Potato Side Dishes & More



A Free eCookbook from the Mr. Food Test Kitchen

"OOH IT'S SO GOOD!!®"



Quick 'n' Easy Potato Recipes: 30 Scrumptious Recipes for Breakfast Potatoes, Potato Side Dishes & More

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Dear Friend,

Potatoes might just be our all-time favorite veggie because they're just so versatile! We can have some with eggs for breakfast or as a side dish with dinner. We've even got a few ways to sneak 'em into dessert time. Our latest free eCookbook, *Quick 'n' Easy Potato Recipes: 30 Scrumptious Recipes for Breakfast Potatoes, Potato Side Dishes & More*, covers them all, so you can keep your love of potatoes alive all day long.

Breakfast is always better with a few potatoes on the side, and when you've got recipes like our **Loaded Layered Hash Browns** (page 1) or our **Sizzling Home Fries** (page 5) to choose from, it's easy to see why. Don't they make your weekend brunch that much more appealing?!

If you're just looking for a few bites of your favorite potato dish, then our appetizers and side dishes are right up your alley. From the football-ready **Loaded Potato Bites** (page 7) and **Half-Time Skins** (page 9), your friends are going to be asking you to bring the munchies from now on. And if you need just the right side dish for your holiday meal or just sometime during the week, you'll love how flavorful our **Cheesy Onion Potatoes** (page 13) and **Award Winning Mashed Potatoes** (page 16) are.

Dinner is one of the best ways to show off your cooking skills, and when you cook up one of these easy potato recipes, the whole family will surely be impressed. From our comfort food favorite like **Easy Cheesy Cottage Pie** (page 20) to our feel-better **Baked Potato Soup** (page 23), we know you'll find a recipe you'll love.

We like to get a little creative in the kitchen, and what's more creative than using a vegetable to make dessert?! They'll never be able to guess the secret ingredient in our **Chocolate Potato Cookies** (page 27); they'll just know they've got to grab another! Who knew there were so many spud-tastic ways to make 'em say...

"OOH IT'S SO GOOD!!®"

Kelly Howard Patty



P.S. Enjoy this eCookbook filled with 30 hearty potato recipes. Remember, our *Quick 'n' Easy Potato Recipes* eCookbook is available FREE, with many others also available on www.MrFood.com. Go on, tell your friends to visit MrFood.com, so they too can get their very own FREE copies!



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Loaded Layered Hash Browns

Our Loaded Layered Hash Browns have everything you could possibly want packed into each bite. Don't be surprised at how fast this breakfast favorite disappears.

Serves: 6

Cooking Time: 25 min

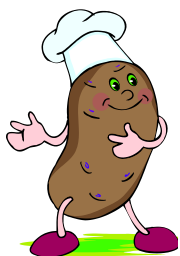
What You'll Need:

1 (32-ounce) bag frozen shredded hash brown potatoes, thawed
3 scallions, thinly sliced (with 1 tablespoon reserved for garnish)
3/4 teaspoon salt
1/4 teaspoon pepper
4 tablespoons vegetable oil, divided
2 cups shredded Cheddar cheese, divided
1/4 cup bacon bits, divided



What To Do:

1. In a large bowl, combine potatoes, scallions, salt, and pepper.
2. In a 10-inch skillet over medium-high heat, heat 2 tablespoons oil. Spread 3 cups of potato mixture evenly over bottom of skillet; press down with a spatula. Top with 1-1/2 cups cheese and 2 tablespoons bacon bits. Spread remaining potatoes on top; press down with spatula.
3. Cook over medium-high heat 12 to 15 minutes, or until potatoes are well browned and crisp. Loosen edge of potatoes with spatula. Place a large plate upside down over skillet; carefully turn skillet upside down over plate to remove potatoes.
4. In same skillet, heat remaining oil. Slide potatoes from plate into skillet so uncooked side is down. Cook 10 to 15 minutes, or until potatoes are well browned and tender.
5. Slide onto serving plate. Sprinkle with remaining cheese, scallions, and bacon bits. Cut into wedges and serve.



Serve with a side of sour cream -- wow!

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Hash for a Bash

File this under easy breakfast potluck recipes! Our amazing Hash for a Bash can not only feed a small army, but it's perfect any time of the day. So round up the gang, make sure they're hungry and get ready to watch this dish disappear.

Serves: 8

Cooking Time: 45 min

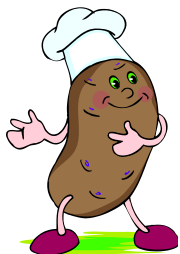
What You'll Need:

1/2 cup (1 stick) butter
2 onions, diced (about 2 cups)
2 pounds frozen hash brown potato cubes, thawed (see Note)
1 pound diced cooked corned beef (3 cups)
8 eggs



What To Do:

1. Preheat oven to 400 degrees F. Coat a 9- x 13-inch baking dish with cooking spray.
2. In a large skillet over medium-high heat, melt butter; sauté onions 3 to 4 minutes, or until soft. Add hash brown potatoes and cook 10 to 12 minutes, stirring occasionally. Add corned beef and cook 5 to 6 minutes, or until heated through.
3. Place mixture in prepared baking dish. With a serving spoon, make 8 evenly spaced indentations about 1/2-inch deep in mixture. Crack eggs one at a time and place each egg in an indentation.
4. Cover with aluminum foil and bake 25 to 35 minutes, or until eggs are cooked to your desired doneness.



If you have leftover baked or boiled potatoes, they can be substituted for the frozen hash brown potatoes.

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Breakfast Potato Boats

You'll be on the receiving end of a sea of compliments when you serve our easy Breakfast Potato Boats. This hearty version of stuffed potato skins made from Russet Potatoes is super for breakfast, brunch or even a light dinner.

Serves: 4

Cooking Time: 1 hr 10 min

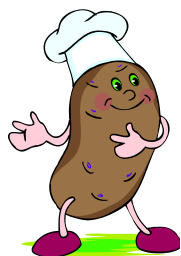
What You'll Need:

2 large (12- to 14-ounce) Idaho Russet Potatoes
1 tablespoon butter
8 eggs, beaten
1 tomato, chopped
1/4 cup crumbled cooked bacon
1/2 cup shredded sharp Cheddar cheese
1 to 2 scallions (green onions), sliced



What To Do:

1. Preheat oven to 400 degrees F. Scrub potatoes and pierce skins several times with a fork.
2. Place on baking sheet and bake 55 to 65 minutes, or until tender. Let cool 5 minutes then slice in half lengthwise and scoop out pulp, leaving 1/4-inch-thick shell.
3. In a large skillet, melt butter over medium heat; scramble eggs until firm.
4. Evenly divide eggs into potato halves and sprinkle with tomatoes, bacon, cheese, and scallions. Place on baking sheet and heat in oven 5 minutes, or until cheese is melted.



Save the scooped out potato and mash with a bit of butter, salt, and pepper. Then simply pan-fry it for a double bonus!

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Classic Potato Frittata

All it takes is 6 ingredients to make our tasty Classic Potato Frittata. Perfect for breakfast, lunch, and dinner, this recipe is sure to become an instant favorite after just one bite!

Serves: 6

Cooking Time: 25 min

What You'll Need:

1/4 cup vegetable oil

1-1/2 pounds refrigerated or frozen shredded potatoes, thawed if frozen

1 cup chopped onion

1 teaspoon salt

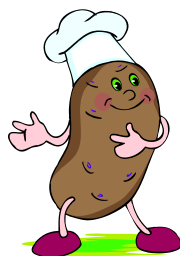
1/2 teaspoon black pepper

4 eggs, beaten



What To Do:

1. In a 10-inch nonstick skillet over medium-high heat, heat oil. Add potatoes, onion, salt, and pepper and cook 10 to 15 minutes, or until golden brown, stirring occasionally.
2. Pour eggs over potatoes, cover, and cook an additional 10 to 12 minutes, or until eggs are set. Cut into wedges and serve.



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Sizzling Home Fries

The best home fries are still the ones made in diners—you know, the places that are nicknamed "greasy spoons." There's just something special about the taste of potatoes slung around a sizzling hot grill and mixed with the flavors of eggs and bacon that can't be beat. Wait until you try these—they're a breakfast (or anytime) winner.

Serves: 4

Cooking Time: 20 min

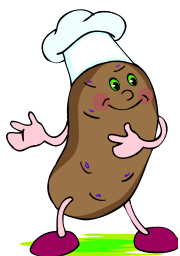
What You'll Need:

2 teaspoons paprika
1 teaspoon garlic powder
1 teaspoon salt
1/2 teaspoon black pepper
6 red potatoes (about 2 pounds), scrubbed and cut into 1-inch chunks
2 onions, chopped
1/3 cup vegetable oil



What To Do:

1. In a large bowl, combine paprika, garlic powder, salt, and pepper; mix well. Add potatoes and onions; toss to coat evenly.
2. In a large skillet over medium-high heat, heat oil. Add potato mixture to skillet; cover and cook 10 minutes.
3. Increase heat to high, uncover, and cook an additional 8 to 10 minutes, or until potatoes are tender and golden, stirring occasionally.



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Cheesy Burger Fries

This hearty version of Cheesy Burger Fries offers all the tempting tastes of a juicy cheeseburger and fries combo, but you'll need a fork to enjoy them! It's perfect for a party or just for a fun and novel weeknight meal!

Serves: 4

Cooking Time: 25 min

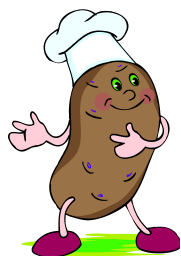
What You'll Need:

- 1 (32-ounce) bag frozen French fries
- 1 pound ground beef
- 1/2 cup ketchup
- 1/4 cup yellow mustard
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper
- 1 small onion, chopped
- 1/2 cup sliced dill pickles
- 3/4 cup cheese sauce, warmed



What To Do:

1. Place frozen French fries on baking sheet and bake according to package directions.
2. Meanwhile, in a large skillet, cook ground beef over high heat until browned, about 6 to 8 minutes; drain off excess fat.
3. Stir in ketchup, mustard, salt, and pepper; mix well and cook an additional 2 to 3 minutes, or until heated through.
4. Place French fries on a large platter, spoon meat mixture over the fries, sprinkle with onion and pickles, and evenly drizzle cheese sauce over everything. Serve immediately.



Feel free to drizzle extra ketchup over the top, if you'd like.

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Loaded Potato Bites

These rich and creamy Loaded Potato Bites are everything you love about a loaded baked potato! What a super change of pace to team with your main dish favorites!

Serves: 4

Cooking Time: 25 min

What You'll Need:

3 cups prepared mashed potatoes, warmed (see Note)

1/2 cup shredded Cheddar cheese

2 scallions, thinly sliced

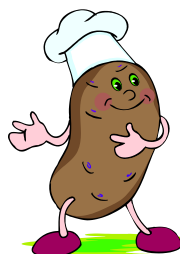
1/4 cup bacon bits

2 egg yolks, beaten



What To Do:

1. Preheat oven to 400 degrees F. Coat a large rimmed baking sheet with cooking spray.
2. In a large bowl, combine potatoes, cheese, scallions, and bacon bits. Using your hands, roll the mashed potato mixture into 1-inch balls. Flatten slightly and place on prepared baking sheet. Brush tops with egg yolk.
3. Bake 25 to 30 minutes, or until golden brown. Serve immediately.



You can use leftover mashed potatoes, make a new batch, or just use instant. Just remember to season them the way you like them!

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Steakhouse Dip with Potato Crisps

Pass around the stack of plates, and dig in! When you're looking for a restaurant-quality appetizer to set out for you and your friends during the big game, this five-star recipe for Steakhouse Dip with Potato Crisps will earn you major points with the gang.

Serves: 12

Cooking Time: 55 min

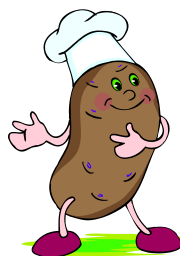
What You'll Need:

6 baking potatoes
Cooking spray
6 tablespoons butter, softened
1 cup sour cream
1/2 teaspoon salt
1 cup shredded sharp Cheddar cheese
1/4 cup bacon bits
2 to 3 scallions, sliced thin



What To Do:

1. Preheat oven to 425 degrees F. Place potatoes on baking sheet and coat each potato with cooking spray on all sides.
2. Bake 45 minutes. Remove from oven and let cool 10 to 15 minutes.
3. Cut potatoes in half lengthwise and hollow out each half with a spoon, leaving some potato around edge. Cut each potato half into 2 or 3 strips and return to baking sheet. Spray with cooking spray.
4. Bake an additional 10 to 15 minutes, or until crisp.
5. Meanwhile, in a large bowl, combine potato pulp, butter, sour cream, and salt; mix with an electric mixer until smooth. Stir in remaining ingredients. Serve warm with potato crisps.



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Half-Time Skins

Everyone loves Potato Skins! They're the perfect finger food, especially for game-day gatherings. Score big points with these easy Half-Time Skins that will make you a hero!

Makes: 1 dozen

Cooking Time: 1 hr

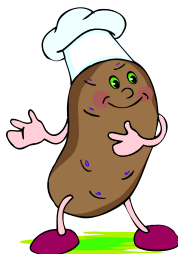
What You'll Need:

6 small Russet potatoes
1/2 cup vegetable or olive oil
1/2 teaspoon salt
1/2 teaspoon black pepper
1/2 teaspoon paprika or Cajun seasoning



What To Do:

1. Preheat oven to 375 degrees F. Coat a baking pan with cooking spray. Brush each potato lightly with oil and place in pan.
2. Bake about 45 minutes. Cut potatoes in half and scoop out centers, leaving 1/4 inch of potato attached to the skin. Save the scooped out part for another use.
3. In a small bowl, combine salt, pepper, and paprika.
4. Light brush inside of hollowed out potatoes with oil and sprinkle with seasoning mix.
5. Bake 15 minutes, or until golden brown.



Serve these up with sour cream, scallions, salsa, guacamole, shredded Jack or Cheddar cheese, chili, and crumbled bacon and let everyone make their own creation.

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Potato Lollipops

These party-pleasing potato lollipop appetizers will be the hit of your next gathering. They're easy to prepare, easy to pass around, and eye-catching as can be!

Yields: 24 pieces

Cooking Time: 25 min

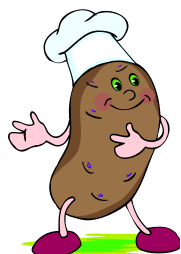
What You'll Need:

24 wooden craft or lollipop sticks
1/2 cup olive oil
1 teaspoon garlic powder
1/2 teaspoon paprika
1 teaspoon salt
1/2 teaspoon black pepper
6 Idaho potatoes, washed, not peeled



What To Do:

1. Preheat oven to 450 degrees F. Soak the wooden craft sticks in water 20 minutes, to prevent burning.
2. In a small bowl, combine olive oil, garlic powder, paprika, salt, and pepper; mix well and set aside.
3. Cut ends off potatoes then cut each potato into 1/2-inch-thick slices (about 24 slices). Carefully slide craft sticks into each potato slice along the edge. Dip "lollipops" into the oil mixture. Using a pastry brush, make sure each potato slice is evenly coated on both sides. Place on rimmed baking sheets.
4. Bake 25 to 30 minutes, or until potatoes are fork-tender and golden, turning once halfway through cooking time.



Serve with your favorite topping such as spicy mustard, pesto sauce, sour cream and chives, or chunky salsa.

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Easy Au Gratin Potatoes

Thanksgiving or Christmas rush got you down? These Easy Au Gratin Potatoes are the perfect festive potato holiday side dish! The duo of cheesy flavor from the Cheddar and Parmesan makes for a rich and creamy potato bake that'll pair with any main course.

Serves: 4

Cooking Time: 1 hr 15 min

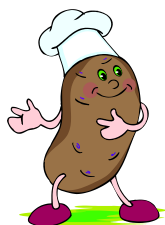
What You'll Need:

1-1/2 cups shredded Cheddar cheese (divided)
2 tablespoons all-purpose flour
1 cup milk
1 teaspoon Italian seasoning
1 teaspoon onion powder
3/4 teaspoon salt
1/4 teaspoon pepper
6 medium-sized Idaho Russet potatoes, cut into 1/4-inch slices
3 tablespoons butter
2 tablespoons grated Parmesan cheese
Paprika for sprinkling



What To Do:

1. Preheat oven to 375 degrees F. Coat an 8- x 8-inch baking dish with cooking spray.
2. In a medium bowl, combine 1 cup Cheddar cheese, the flour, milk, Italian seasoning, onion powder, salt, and pepper.
3. Arrange half the potato slices in the baking dish. Pour half the cheese mixture over potatoes. Arrange remaining potatoes in baking dish, and pour remaining cheese mixture over potatoes. Dot with butter, cover, and bake 45 minutes.
4. Remove potatoes from oven, stir **gently**, cover and return to oven 20 additional minutes. Uncover potatoes and sprinkle evenly with remaining Cheddar cheese and the Parmesan cheese. Sprinkle with paprika and return to oven to bake an additional 8 to 10 minutes, or until cheese is melted. Serve immediately.



If you want to go heavier on the seasonings, that's fine. Make it as flavorful as you like.

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German Potato Pancakes

We use real potatoes in our German Potato Pancakes to make sure we get that classic potato pancake taste we know and love. Whether you serve these up for a family breakfast or serve 'em on the side of dinner, we know the gang'll go crazy for them!

Makes: 7–8 pancakes

Cooking Time: 20 min

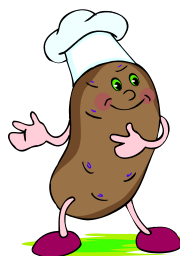
What You'll Need:

4 baking potatoes (about 1-1/2 pounds)
3/4 cup finely chopped onion
1 egg, beaten
1/4 cup all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/4 teaspoon black pepper
1/4 cup vegetable oil



What To Do:

1. Coarsely grate the potatoes and put them and the onion in a strainer. Press down with the back of a large spoon to extract excess moisture. (If they're still watery, wrap them in a clean dish towel and squeeze to extract moisture.)
2. In a large bowl, combine potatoes, onion, and egg; mix well. Gradually add flour, baking powder, salt, and pepper; mix well.
3. In a large skillet over medium heat, heat 1/4 inch oil. Using about 1/3 cup of batter per pancake, add batter to the hot oil, being careful not to crowd the pan.
4. Fry 3 to 4 minutes or until golden; turn and fry an additional 3 to 4 minutes, or until cooked through. Add more oil as needed until all batter is used. Drain on paper towels and serve hot.



Serve with applesauce, sour cream, or any of your favorite toppings.

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Cheesy Onion Potatoes

These home-style potatoes topped with Cheddar cheese bring back memories of a restaurant specialty. A scrumptious side dish couldn't be any easier! Our recipe calls for unpeeled potatoes, which make this dish quick. Remember, though, there are no rules. So if you want to peel your potatoes, go for it!

Serves: 6

Cooking Time: 1 hr

What You'll Need:

6 medium baking potatoes, unpeeled and cubed (about 2 pounds)

1/4 cup butter

1 (1-ounce) envelope onion soup mix

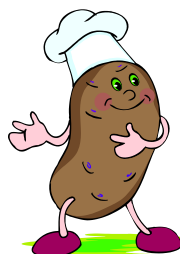
1-1/2 cups (6-ounces) shredded Cheddar cheese

5 green onions, chopped



What To Do:

1. Preheat oven to 400 degrees F. Place potatoes in a 9- x 13-inch baking dish coated with cooking spray. Dot with butter, and sprinkle dry onion soup mix over the top.
2. Cover and bake 25 minutes; uncover and stir. Cover and bake an additional 30 minutes or until potatoes are tender. Sprinkle with cheese and green onions; serve immediately.



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Loaded Baked Potato Casserole

This is a new twist on an old favorite, and we can't get enough. Our Loaded Baked Potato Casserole is so easy to make, it'll be your new favorite side dish any night of the week!

Serves: 8

Cooking Time: 40 min

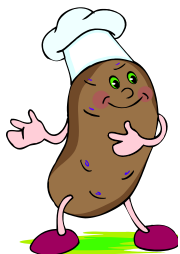
What You'll Need:

1 (32-ounce) package frozen potato steak fries
8 bacon slices, crisply cooked and crumbled
1 red bell pepper, chopped
1 cup chopped scallions (about 10)
1 (10-3/4-ounce) can Cheddar cheese soup
1/2 cup sour cream



What To Do:

1. Preheat oven to 400 degrees F. Coat a 9- x 13-inch baking dish with cooking spray. Arrange potato steak fries in baking dish.
2. Bake 25 minutes, or until potatoes are thawed and beginning to brown. Top with half each of bacon, bell pepper, and scallion. Spoon cheese soup on top. Sprinkle with remaining bacon and bell pepper.
3. Bake 20 to 30 minutes, or until potatoes are tender and casserole is heated through. Top with dollops of sour cream and sprinkle with remaining scallions.



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Marshmallow Sweet Potato Bake

Our Marshmallow Sweet Potato Bake is an elegant side dish that couldn't be easier to make. When you mix canned sweet potatoes with a few ingredients and top it off with marshmallows, it's bound to be a hit!

Serves: 6

Cooking Time: 45 min

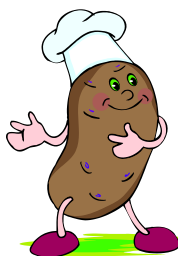
What You'll Need:

1/4 cup butter, melted
2 (29-ounce) cans sweet potatoes, drained and mashed
3/4 cup sugar
2 eggs
1/2 cup milk
1 teaspoon vanilla extract
1/2 teaspoon salt
1 cup mini marshmallows



What To Do:

1. Preheat oven to 350 degrees F. Coat a 3-quart casserole dish with cooking spray.
2. In a large bowl, combine all ingredients except marshmallows; mix well. Spoon into casserole dish.
3. Bake 40 minutes. Sprinkle evenly with marshmallows and continue baking for an additional 10 minutes, or until marshmallows are golden.



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Award Winning Mashed Potatoes

Our foolproof recipe for Award Winning Mashed Potatoes is sure to make you feel like a winner anytime you serve them. Whether for a holiday or any day you'll always end up with a creamy, fluffy result.

Serves: 4

Cooking Time: 25 min

What You'll Need:

2-1/2 pounds Russet potatoes, peeled and cut into chunks

1/2 stick butter, softened

4 ounces cream cheese

1/4 cup milk

1/4 cup sliced chives or 4 scallions, sliced thin (optional)

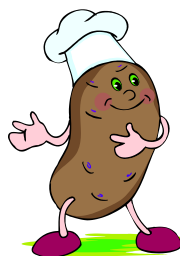
1 teaspoon salt

1/4 teaspoon black pepper



What To Do:

1. Place potato chunks in a soup pot and add just enough water to cover.
2. Bring to a boil over high heat and cook 20 to 25 minutes, or until tender. Drain well and return potatoes to pot. Place back on heat 1 minute to make sure all water is gone.
3. Add remaining ingredients and beat with an electric mixer until smooth and creamy. Serve immediately.



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Million Dollar Potatoes

These "can't get enough of 'em" holiday festive potatoes began disappearing in our Test Kitchen straight out of the oven while they were still on the baking sheet. What a super Thanksgiving or Christmas side dish! Our Million Dollar Potatoes are worth their weight in gold!

Serves: 4

Cooking Time: 30 min

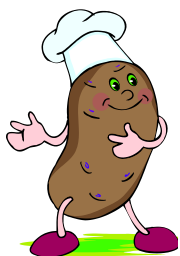
What You'll Need:

1/2 cup (1-stick) butter, melted
1/2 cup cornflake crumbs
1/2 cup grated Parmesan cheese
1/8 teaspoon onion powder
1/2 teaspoon salt
1/8 teaspoon black pepper
2 pounds Idaho Russet potatoes, cut into wedges



What To Do:

1. Preheat oven to 400 degrees F.
2. Place melted butter in a shallow dish. In another shallow dish, combine remaining ingredients except potatoes; mix well.
3. Dip potato wedges in melted butter then in crumb mixture, turning to coat completely; place on baking sheets in a single layer and pour any remaining melted butter on top.
4. Bake 30 to 35 minutes, or until potatoes are tender.



If you want to cut the cooking time, feel free to start with parcooked potatoes. Cut and season as directed, but reduce the cooking time to only 15 minutes.

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Sweet Potato Crowns

They taste delicious, so why not treat your gang royally with our Sweet Potato Crowns? If you're looking for a change-of-pace go-along that teams with lots of your favorite main dishes, this is a must-try.

Serves: 4

Cooking Time: 35 min

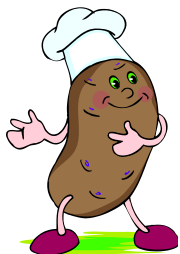
What You'll Need:

3 tablespoons vegetable oil
1/2 teaspoon salt
2 large unpeeled sweet potatoes, cut into 1-1/2-inch slices with ends discarded
1/4 cup light brown sugar
1/4 cup chopped pecans
1/4 teaspoon ground cinnamon
1 tablespoon butter, softened



What To Do:

1. Preheat oven to 400 degrees F.
2. In a large bowl, combine oil and salt; mix well. Add sweet potatoes and toss until evenly coated.
3. Place on a rimmed baking sheet and cook 25 to 30 minutes, or until fork-tender.
4. Meanwhile, in a small bowl, mix together brown sugar, pecans, cinnamon, and butter until crumbly. Sprinkle on each potato round and return to oven; cook 8 to 10 minutes, or until sugar is melted. Serve immediately.



Drizzle with maple syrup for an extra sweet touch!

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Bubble and Squeak

The potatoes bubble in the pan and the cabbage squeaks while cooking, so of course, this classic go-along with roots all over the United Kingdom has earned its unusual name. Bubble and Squeak is a great side dish for corned beef for St. Patrick's Day or any day.

Serves: 5

Cooking Time: 30 min

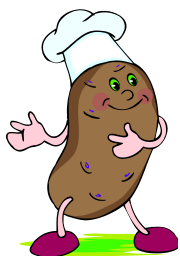
What You'll Need:

5 potatoes, peeled and diced
1/2 pound bacon, cut into small pieces
1 head cabbage, coarsely shredded
1/2 cup water
1 teaspoon salt



What To Do:

1. Place potatoes in a soup pot and add enough water to cover. Bring to a boil over medium-high heat. Cook 5 to 7 minutes, or until tender; drain in a colander and allow potatoes to sit in the colander.
2. In the same soup pot, cook bacon over medium heat until crisp; drain all but 2 tablespoons of the bacon drippings.
3. Return potatoes to the pot. Add the cabbage, water, and salt, and cook over medium-high heat 8 to 10 minutes, or until cabbage is tender.



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Easy Cheesy Cottage Pie

Our Easy Cheesy Cottage Pie requires just a few ingredients and you can have it on the table in less than 30 minutes. Seriously! It doesn't get much better than a hearty dinner you can make in a snap.

Serves: 4

Cooking Time: 30 min

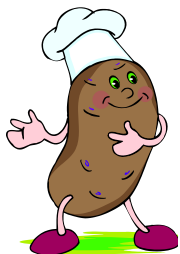
What You'll Need:

4 tablespoons butter
1 cup diced onion
1-1/2 pounds lean ground beef
Salt and black pepper to taste
1 cup (8 ounces) canned or bottled brown gravy
2 cups mashed potatoes
1 cup shredded Cheddar cheese



What To Do:

1. Preheat oven to 400 degrees F. Coat a 2-quart casserole dish with cooking spray.
2. In a large skillet, melt butter. Add onion and cook until lightly browned, stirring frequently. Stir in beef, salt, and pepper and cook 5 to 8 minutes, or until beef is no longer pink. Stir in gravy and heat until bubbling. Spoon mixture into prepared casserole dish.
3. In a small bowl, combine potatoes and cheese; spread over top of casserole.
4. Bake 15 to 20 minutes, or until potatoes are lightly browned and casserole is warmed through.



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Chicken-Fried Steak Casserole

You don't have to be a southerner to enjoy this down-home favorite. Your family will love our Chicken-Fried Steak Casserole, y'all!

Serves: 4

Cooking Time: 30 min

What You'll Need:

1/4 cup all-purpose flour
1/2 teaspoon salt
1/4 teaspoon black pepper
1-1/4 pounds beef cubed steak
1 egg
1/4 cup milk
3/4 cup dry bread crumbs
1/4 cup vegetable oil
1 (24-ounce) package refrigerated mashed potatoes
3 scallions, thinly sliced
1/2 cup shredded Cheddar cheese



What To Do:

1. Preheat oven to 375 degrees F. Coat an 8-inch square baking dish with cooking spray.
2. In a shallow dish, combine flour, salt, and pepper. Coat steak in mixture and set aside.
3. In a medium bowl, combine egg and milk; mix well. Place bread crumbs in a shallow dish.
4. Dip coated steak into egg mixture, coating completely, then into bread crumbs; set aside. Discard any remaining coating mixture.
5. In a large deep skillet, heat oil over medium-high heat until hot, but not smoking. Add steak and cook 6 to 8 minutes, or until juices run clear and coating is golden brown, turning occasionally.
6. Place steak in single layer in prepared baking dish. Combine potatoes and scallions and spread over steak. Sprinkle cheese over top.
7. Bake 20 to 25 minutes, or until potatoes are warmed through and cheese is melted.

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Country Meat Loaf & Potato Casserole

This cozy all-in-one-pan Amish Country Meat Loaf & Potato Casserole is so simple to make and such a satisfying main dish meal. It fits a busy weeknight or a leisurely family Sunday dinner perfectly.

Serves: 4

Cooking Time: 1 hr

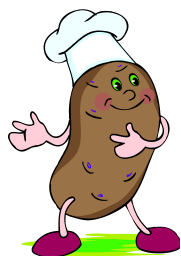
What You'll Need:

1-1/2 pounds ground beef
1/2 cup chopped onion
2 slices white bread, torn into small pieces
1 egg
1/3 cup ketchup
1 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon black pepper
3 cups seasoned mashed potatoes



What To Do:

1. Preheat oven to 350 degrees F. Coat an 8-inch square baking dish with cooking spray.
2. In a large bowl, combine all ingredients except mashed potatoes. Place mixture in prepared baking dish and bake 35 minutes. Remove from oven, drain off any fat, and evenly spread mashed potatoes over top.
3. Return casserole to oven and cook an additional 25 to 30 minutes, or until no pink remains in beef and potatoes are hot.



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Baked Potato Soup

Potatoes, cheese, bacon—you've got all the comforts of home cooking in this crowd-pleasin' soup. It's perfect to serve when the gang's over, and guaranteed to take the chill out of a cold, wintry day!

Serves: 8

Preparation Time: 5 min

Cooking Time: 20 min

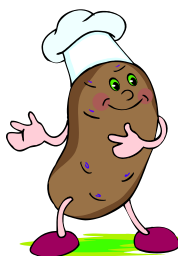
What You'll Need:

5 large baking potatoes
1/4 cup butter
1 onion, chopped
1/3 cup all-purpose flour
1 quart half-and-half
3 cups milk
1 teaspoon salt
1/8 teaspoon ground black pepper
2 cups (8 ounces) shredded Cheddar cheese
8 bacon slices, cooked and crumbled



What To Do:

1. Prick each potato several times with a fork. Microwave 1-inch apart on paper towels at HIGH 14 minutes or until done, turning and rearranging after 5 minutes. Let cool. Peel potatoes, and coarsely mash with a fork.
2. Melt butter in a Dutch oven over medium heat; add onion, and sauté until tender. Add flour, stirring until smooth. Stir in potatoes, half-and-half, and next 3 ingredients; cook over low heat until thoroughly heated.
3. Top each serving with cheese and bacon.



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All-in-One Dinner

Meat loaf, potatoes, and veggies all wrapped up in one dynamite dinner... Now that's smart cooking! You won't need any side dishes with this easy beef dinner because it's all cooked up into one tasty meal. All you'll need is a plate, a fork... and your appetite!

Serves: 6

Cooking Time: 1 hr 15 min

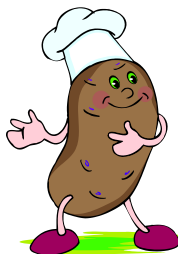
What You'll Need:

1-1/2 pounds ground beef
1 (10.5-ounce) can condensed vegetarian vegetable soup
1 cup dry bread crumbs
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon onion powder
3 lightly beaten eggs, used separately
2 cups instant mashed potatoes, prepared according to package directions reducing water to 3/4 cup



What To Do:

1. Preheat oven to 350 degrees F.
2. In a large bowl, mix together all ingredients except potatoes and 1 egg.
3. On a rimmed cookie sheet or in a 9- x 13-inch glass baking dish that has been coated with nonstick vegetable spray, form the mixture into an oval-shaped loaf and bake 1 hour.
4. While whipping the instant mashed potatoes with a fork, add the remaining beaten egg and whip until well blended.
5. While whipping the instant mashed potatoes with a fork, add the remaining beaten egg and whip until well blended. When meat loaf has cooked for 1 hour, remove from oven and drain off grease in the pan. Completely "frost" meat loaf with the potatoes and return to the oven for 15 to 20 minutes or until potatoes are slightly crusted and heated through.



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Scalloped Potatoes and Ham

There's more than one way to be a ham. And when you want to please the gang and take all the credit yourself, this creamy fill-them-up hit will win you loads of raves.

Serves: 4

Cooking Time: 1 hr 20 min

What You'll Need:

3/4 pound fully cooked boneless ham, cut into 1/2-inch chunks

1 (26-ounce) package frozen shredded hash brown potatoes, thawed

2 (10-3/4-ounce) cans condensed cream of celery soup

1 (10-ounce) package frozen peas

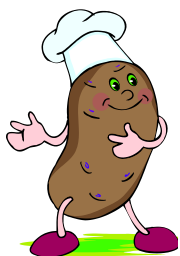
1-1/2 cups milk

1/4 teaspoon black pepper



What To Do:

1. Preheat oven to 350 degree F. Coat a 9- x 13-inch baking dish with cooking spray.
2. In a large bowl, combine all ingredients; mix well then pour into prepared baking dish and cover tightly with aluminum foil.
3. Bake 30 minutes, then uncover and bake an additional 50 to 60 minutes, or until potatoes are tender and the top is golden.



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Sweet Potato Pie

You can almost smell this Sweet Potato Pie baking in the oven...before you've even started! This is holiday tradition at its best!

Serves: 6

Cooking Time: 50 min

What You'll Need:

2 (29-ounce) cans sweet potatoes or yams, drained

1 (12-ounce) can evaporated milk

2 tablespoons butter, softened

2 eggs

3/4 cup packed brown sugar

1/2 cup biscuit baking mix

2 teaspoons vanilla extract

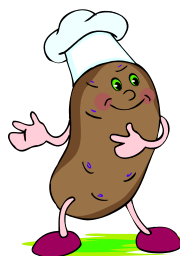
3/4 teaspoon ground cinnamon

1/2 teaspoon ground nutmeg



What To Do:

1. Preheat oven to 350 degrees F. Coat a 9-inch deep-dish pie plate with cooking spray.
2. In a blender, combine sweet potatoes and evaporated milk; blend until smooth. Pour into a large bowl and set aside.
3. Add remaining ingredients to blender and blend until well combined, scraping down sides as needed. Add to sweet potato mixture; mix well then pour into prepared pie plate, mounding mixture in center.
4. Bake 50 to 60 minutes, or until a toothpick inserted in center comes out clean. Allow to cool completely on a wire rack before serving.



It doesn't take much to make this pie look festive...simply top each slice with a dollop of whipped cream and a sprinkle of cinnamon.

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Chocolate Potato Cookies

Mashed potatoes in cookies?! Unbelievable?! Sshhh, let's keep the secret to these can't-get-enough-of-'em Chocolate Potato Cookies until everybody tastes 'em!

Makes: about 4-1/2 dozen cookies

Cooking Time: 10 min

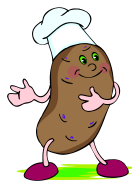
What You'll Need:

1 cup packed brown sugar
1/2 cup vegetable shortening
1 egg
1 teaspoon almond extract
1/2 cup semisweet chocolate chips, melted
1/2 cup unseasoned mashed potatoes, at room temperature (see Note)
1 1/2 cups all-purpose flour
1/2 teaspoon salt
1/2 teaspoon baking soda
1/4 cup milk
1/2 cup chopped walnuts or pecans
1 (16-ounce) container chocolate fudge frosting
1/4 cup nonpareil candies



What To Do:

1. Preheat oven to 400 degrees F. Coat baking sheets with cooking spray.
2. In a large bowl, cream together brown sugar and shortening until light and fluffy. Beat in egg and almond extract, mixing well. Add melted chocolate and mashed potatoes, beating until smooth.
3. In a small bowl, combine flour, salt, and baking soda. Alternately add flour mixture and milk to brown sugar mixture, stirring until smooth. Mix in nuts. Drop by rounded teaspoonfuls 2 inches apart onto prepared baking sheets.
4. Bake 10 minutes, or until cookies spring back when touched lightly with a finger. Remove cookies from oven and wait 2 minutes before removing to a wire rack to cool slightly. Frost warm cookies and sprinkle with nonpareils.



Use only real mashed potatoes in this recipe.

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Potato Chip Fudge

If you're like us, you've got a weakness for snack food like potato chips and pretzels. And when they're added to creamy rich fudge, they taste like expensive chocolate-dipped pretzels and chips like the ones we see in fancy candy stores.

Makes: 64 pieces

Cooking Time: 10 min

Chilling Time: 4 hr

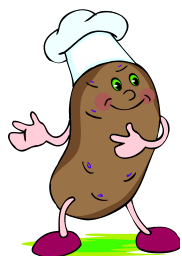
What You'll Need:

- 1 (12-ounce) package semisweet chocolate chips
- 1 (14-ounce) can sweetened condensed milk
- 1 teaspoon vanilla extract
- 2 cups coarsely crumbled potato chips (See Note)



What To Do:

1. In a medium saucepan, melt chocolate chips over medium-low heat, stirring constantly. Be careful not to burn. When chocolate is melted, reduce heat to low and add sweetened condensed milk and vanilla; stir until well blended.
2. Remove from heat and immediately add crumbled potato chips. Stir gently to blend and pour into an 8-inch square baking dish that has been coated with cooking spray. Cover and cool in the refrigerator until set.



We cut these into 1-inch squares because they're so rich and satisfying.

You can also try a pretzel version: Use 1 cup coarsely crushed pretzels in place of the potato chips.

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Raspberry Potato Cake

We can bet that no one would ever guess this heavenly cake is made with potatoes—because we sure didn't! Surprise your gang with a unique treat that they'll fall in love with.

Serves: 6

Cooking Time: 35 min

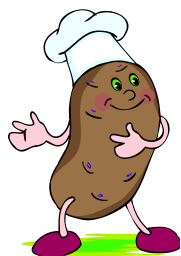
What You'll Need:

8 tablespoons (1 stick) butter
1 cup sugar
3 large eggs
2 medium potatoes, boiled and mashed (about 1 cup)
3/4 cup raspberry preserves, divided
1 cup all-purpose flour
1 tablespoon baking powder
1/4 teaspoon salt



What To Do:

1. Preheat oven to 400 degrees F. Butter and flour a 9-inch springform pan.
2. In a large bowl, cream butter and sugar together. Add eggs one at a time; mix well. Add mashed potatoes, 1/2 cup preserves, flour, baking powder, and salt; mix until smooth. Pour batter into prepared pan.
3. Bake 35 to 40 minutes, or until cake is golden brown and a wooden toothpick inserted in center comes out clean. Cool in pan on wire rack 10 minutes. Remove sides of pan and cool completely. Serve topped with remaining preserves.



If you really want to make this look fancy, garnish with fresh raspberries before serving.

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Potato Chip Cookies

Bet you won't be able to stop reaching for our melt-in-your-mouth novel Potato Chip Cookies. These slightly sweet, slightly salty, butter cookies make for the perfect marriage of two favorites.

Makes: 4 dozen

Cooking Time: 20 min

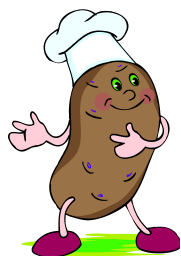
What You'll Need:

2 cups (4 sticks) butter, softened
1 cup sugar
3 1/4 cups all-purpose flour
1 teaspoon vanilla extract
1-1/2 cups coarsely crushed potato chips



What To Do:

1. Preheat oven to 300 degrees F.
2. In a large bowl, cream butter and sugar. Slowly add flour and vanilla until well blended. Stir in potato chips; mix well.
3. Drop by rounded teaspoons 2 inches apart onto ungreased cookie sheets. Using a fork, flatten each cookie.
4. Bake 20 to 22 minutes, or until light golden around edges. Let stand 5 minutes then remove to a wire rack to cool completely.



If you'd like, after cooling, sprinkle the cookies with confectioners' sugar or drizzle with melted chocolate. To make melted chocolate, in a small microwavable bowl, simply melt 1/2 cup semi-sweet chocolate chips and 1 teaspoon vegetable shortening 45 to 60 seconds in the microwave, or until melted and smooth when stirred together.

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