



Recipes Using Canned Potatoes



Lazy Days Potato Salad



American Fried Potatoes



Old Fashioned Potato Cakes



Quick & Creamy Potato Soup



Sausage and Potatoes



Easy Au Gratin Potatoes

Recipes Using Canned Potatoes



Sausage and Potatoes

You will need:

2 (14.5 oz.) cans sliced potatoes; rinsed, drained and patted dry	1 cup diced onion
1 (12 oz.) chicken, turkey or pork sausage ring	1 (15 oz.) can corn, drained
1 - $\frac{1}{2}$ tsp. fresh thyme or $\frac{1}{2}$ tsp dried thyme (optional)	4 tsp. margarine or oil

Instructions:

- Rinse and drain potatoes. Pat dry with a paper towel. Cut potatoes into quarter size pieces. Set aside.
- Heat 1 tsp. oil in a large non-stick skillet over medium-high heat. Cook sausage 4 min. or until browned.
- Remove sausage from pan and set aside. Slice and chop onion and green pepper.
- Melt margarine in the skillet over medium-high heat. Sauté onion and then pepper until tender.
- Stir frequently. Remove onion and pepper from skillet and set aside. Add 2 tsp. margarine to pan.
- Add potatoes and cook 4 - 8 min. or until heated through and tender.
- Drain corn. Stir in corn, onion, green pepper and thyme. Cook 3 - 4 minutes or until heated through.
- Add sausage and serve.

American Fried Potatoes

You will need:

2 (14.5 oz.) cans sliced potatoes; rinsed, drained and patted dry	2 - 4 tbsp. butter or margarine	
salt and pepper to taste	$\frac{1}{2}$ cup chopped onion	$\frac{1}{2}$ cup chopped green pepper
$\frac{1}{2}$ tsp. garlic powder	other seasonings to taste: garlic, Italian seasoning, paprika, Parmesan cheese	

Instructions:

- Open cans and remove water. Rinse potatoes and place on a paper towel. Blot off excessive moisture.
- Slice and chop onion and green pepper. Melt margarine in a skillet over medium-high heat.
- Sauté onion until tender. Remove onion from skillet and set aside.
- Sauté pepper until tender. Set aside. Add another 1 - 2 tbsp. of margarine and melt it.
- Spread margarine so it coats the bottom of skillet.
- Place $\frac{1}{2}$ of potato slices on to the skillet so each piece is touching the surface.
- As potatoes turn golden brown, turn them over. Remove browned potatoes and set aside.
- Add another tbsp. of margarine and repeat procedure with the rest of the potatoes.
- After all of the potatoes have reached golden brown on both sides, add the onions, garlic and peppers.
- If desired, add other seasonings to taste. Heat until potatoes are tender, flipping them every 5 min.

Lazy Days Potato Salad

You will need:

2 (14.5 oz.) cans sliced potatoes; rinsed, drained and patted dry		$\frac{1}{2}$ cup thinly sliced celery
$\frac{1}{2}$ cup sliced green onions	$\frac{1}{2}$ cup shredded carrots	$\frac{1}{2}$ cup sliced ripe olives, drained
4 tbsp. chopped dill pickle	1 cup mayonnaise	2 tbsp. mustard
$\frac{1}{2}$ tsp garlic powder	$\frac{1}{2}$ tsp. pepper	salt to taste

Instructions:

- Cut potatoes into quarters. In a large bowl, combine potatoes, celery, onions, carrots, olives & pickles.
- In a small bowl, combine mayonnaise, mustard, garlic powder, pepper and salt.
- Drizzle over potato mixture and toss to coat. Cover and refrigerate until serving.

Easy Au Gratin Potatoes

You will need:

2 (14.5 oz.) cans sliced potatoes; rinsed, drained and patted dry		2 tbsp. butter or margarine
2 tbsp. flour	$\frac{3}{4}$ cup chopped onion	1 cup milk
1 - $\frac{1}{2}$ cups grated cheddar cheese	sliced green onions, optional	salt and pepper to taste

Instructions:

- Heat oven to 350 degrees F. Coat casserole dish with cooking spray.
- In a saucepan, melt butter. Gradually blend in flour. Stirring constantly.
- Add milk gradually and cook, stirring constantly until thickened.
- Add garlic powder, chopped onion & $\frac{3}{4}$ cup cheese. Mix sauce with potatoes in a 2-quart casserole dish.
- Sprinkle with remaining cheese. Bake for 35 - 45 minutes or until golden brown.
- Top with sliced green onions, if desired.

Quick and Creamy Potato Soup

You will need:

1 (14.5 oz.) can sliced potatoes; rinsed, drained and cut into smaller pieces		
1 (10.75 oz.) can condensed cream of chicken soup		1 - $\frac{1}{4}$ cup milk
4 slices bacon	$\frac{1}{2}$ cup chopped onion	salt and pepper to taste
$\frac{1}{2}$ tsp. dried dill weed, optional	$\frac{1}{2}$ cup shredded cheddar cheese	croutons, optional

Instructions:

- In a large saucepan, cook bacon until crisp. Remove bacon and set aside.
- Drain all but 2 tbsp. bacon fat from the pan. Brown onions in bacon fat over medium heat.
- Add potatoes and enough water to cover. Cover and cook until potatoes are tender; about 10 - 20 min.
- Stir together soup and milk until smooth. Add to potato mixture. Heat, but do not boil.
- Add salt and pepper to taste. Stir in dill weed. Sprinkle top of soup with bacon and cheese.

Old Fashioned Potato Cakes

You will need:

1 (14.5 oz.) can sliced potatoes; rinsed, drained and patted dry		2 tbsp. melted butter
2 tbsp. milk	$\frac{1}{4}$ cup flour	1 egg, beaten
$\frac{1}{2}$ - $\frac{3}{4}$ tsp. salt	$\frac{1}{2}$ tsp. black pepper	2 - 4 tbsp. oil for pan
		(applesauce, served on the side)

Instructions:

- Add potatoes and $\frac{2}{3}$ cup water to a saucepan. Boil for 5 min. to soften potatoes. Drain potatoes.
- Mash potatoes until most of the lumps disappear. Mix potatoes with other ingredients, except oil.
- Heat oil in a skillet over moderate heat until oil is hot. Drop a $\frac{1}{4}$ cup of mixture into skillet.
- Use the back of a large spoon to shape mixture into a 3 in. circle. Repeat to add more cakes.
- Cook until golden brown, about 3 min. per side. Remove with a slotted spatula. Drain on a paper towel.
- Repeat with remaining batter. Serve with applesauce.