



## 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 sliced green onions  
4 tbsp. chopped dill pickle  
 $\frac{1}{2}$  tsp garlic powder

$\frac{1}{2}$  cup shredded carrots  
1 cup mayonnaise  
 $\frac{1}{2}$  tsp. pepper

$\frac{1}{2}$  cup thinly sliced celery  
 $\frac{1}{2}$  cup sliced ripe olives, drained  
2 tbsp. mustard  
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. flour  
1 -  $\frac{1}{2}$  cups grated cheddar cheese

$\frac{3}{4}$  cup chopped onion  
1 cup milk  
sliced green onions, optional

2 tbsp. butter or margarine  
 $\frac{1}{8}$  tsp. garlic powder  
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  
4 slices bacon  
 $\frac{1}{2}$  tsp. dried dill weed, optional

$\frac{1}{2}$  cup chopped onion  
 $\frac{1}{2}$  cup shredded cheddar cheese

1 -  $\frac{1}{4}$  cup milk  
salt and pepper to taste  
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. milk  
 $\frac{1}{2}$  -  $\frac{3}{4}$  tsp. salt

$\frac{1}{4}$  cup flour  
 $\frac{1}{2}$  tsp. black pepper

1 egg, beaten  
2 - 4 tbsp. oil for pan

2 tbsp. melted butter  
 $\frac{1}{2}$  cup finely chopped onion  
(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.