

BAKED POTATOES

OVEN 425°

Select uniform baking potatoes. (Don't use new potatoes.) Scrub with brush. For soft skins, rub with shortening. Prick with fork. Bake at 425° for 40 to 60 minutes. *Or*, if potatoes share oven, bake at 350° to 375° for 70 to 80 minutes. When done, roll gently under hand to make mealy. Cut criss-cross in top with fork; press ends, push up fluff. Top with butter.

Foil-baked: Scrub, dry, prick, and wrap potatoes in foil. Bake at 350° 1½ hours.

BAKED POTATO TOPPERS

• Whip 1 cup shredded sharp process cheese and ¼ cup soft butter till fluffy. Add ½ cup dairy sour cream and 2 tablespoons snipped green onion; whip.

• Soften one 8-ounce package cream cheese. Add ⅓ cup light cream; beat fluffy. Add 1 tablespoon snipped chives, 1½ teaspoons lemon juice, and ½ teaspoon garlic salt; blend well.

STUFFED BAKED POTATOES

OVEN 375°

Bake 4 medium potatoes in 375° oven. Cut slice from top of each. Scoop out inside; mash. Add butter, salt, pepper, and hot milk to moisten. Beat fluffy. Fill shells ½ full with mashed potatoes. Combine 1 cup drained, seasoned cooked or canned peas and 2 tablespoons snipped green onion; divide among potato shells. Pile remaining mashed potatoes atop. Return to oven (375°) 12 to 15 minutes. Serves 4.

VOLCANO POTATOES

OVEN 350°

Pare 4 or 5 medium potatoes. Cook, drain, and mash. Season with salt and pepper. Whip potatoes with enough hot milk (about ¾ cup) to make light and fluffy. Pile into greased 8-inch round baking dish, mounding into volcano shape. Make a crater in center. Fold ½ cup shredded sharp process cheese into ½ cup whipping cream, whipped. Pour over top. Bake at 350° about 20 minutes or till lightly browned. Makes 6 servings.

SCALLOPED POTATOES

- 3 tablespoons butter
- 2 tablespoons all-purpose flour
- 1½ teaspoons salt
- ⅛ teaspoon pepper
- 3 cups milk
- 6 medium potatoes, pared and thinly sliced (6 cups)
- 2 tablespoons chopped onion

OVEN 350°

Make white sauce of first 5 ingredients.* Place *half* the potatoes in greased 2-quart casserole; cover with *half* the onion and *half* the sauce. Repeat layers. Cover and bake at 350° about 1 hour. Uncover and bake 30 minutes longer. Serves 4 to 6.

SCALLOPED POTATO BAKE

- 8 cups thinly sliced pared potatoes
- ¼ cup finely chopped onion
- 1 10½-ounce can condensed cream of mushroom soup
- 1 10½-ounce can condensed cream of celery soup
- 1 cup milk

OVEN 350°

Spread 4 cups sliced potatoes in bottom of greased 12x7½x2-inch baking dish. Combine remaining ingredients, ¾ teaspoon salt, and dash pepper; pour *half* the mixture over potatoes. Repeat layers. Cover; bake at 350° for 1 hour. Uncover and bake 30 to 45 minutes longer. Serves 8.

DUCHESS POTATOES

- 3 tablespoons butter
- 1 beaten egg
- 4 cups hot mashed potatoes

Beat 1 *tablespoon* of the butter, egg, and salt and pepper to taste into potatoes. Using pastry bag with large star tip, pipe hot potatoes around steak (see page 204) on wooden plank.* Melt remaining butter and drizzle over potatoes. Broil 4 inches from heat 7 minutes. Serves 6 to 8.

*Or pipe 2-inch rosettes on greased baking sheet. Drizzle with melted butter. Bake at 500° for 10 to 12 minutes.