Potatoes

Compiled by: Becky

Introduction

Butter Steamed New Potatoes

Description

New potatoes are so tiny, and the skins are delicate and edible, and they really are the best potato for this. I do recommend cutting away a strip around the center so that the butter can infuse right into the meat of the potatoes. You can also prepare this with the smaller red potatoes, but for all other types of potatoes, peel and chop those into bite sized chunks. The peeled, buttered potatoes are especially decadent, because they will absorb a lot more of the butter while they cook.

Ingredients

- 2 lb new or very small red potatoes
- 1/2 cup butter
- 1/4 cup water
- 1 tsp salt
- 1/2 tsp pepper
- 1/4 cup chopped fresh parslely

Instructions

Add the butter, water, salt and pepper to a medium saucepan and melt butter over low heat.

Meanwhile, scrub the potatoes and peel a strip away from the center of each potato.

Add to the saucepan, cover, and cook over low for 25 to 30 minutes.

Roll potatoes around in the pan occasionally as they cook, but do not remove cover.

Sprinkle the potatoes with the parsley, toss and transfer to a serving bowl, drizzling the remaining butter from the saucepan over the top.

Serve immediately.

Cook's Notes:

If using larger red potatoes cut into quarters.

Can also substitute any other baking potatoes, but peel and cut those into bite sized chunks.

Adjust cooking times as needed.

Cut potatoes will also absorb more of the butter.

Can also substitute other herbs at the end; try chives, fresh sage, rosemary, thyme or basil, or use a dried herbes de Provence.

Cheese Potato Puff

Source: Taste of Home

Description

These are the highest, fluffiest, tastiest potatoes I've ever had. They can be made a day ahead and refrigerated until ready to bake. This dish is Mom's specialty, and we all especially love the part along the edge of the casserole dish that gets golden brown.

Ingredients

- 12 potatoes
- 2 cup shredded cheddar cheese
- 1 1/4 cup milk
- 1/3 cup butter softened
- 2 tsp salt
- 2 eggs lightly beatened

Instructions

Place potatoes in a large saucepan and cover with water.

Bring to a boil.

Reduce heat; cover and simmer for 15-20 minutes or until tender.

Drain; mash potatoes.

Add 1-3/4 cups cheese, milk, butter and salt; cook and stir over low heat until cheese and butter are melted.

Fold in eggs.

Spread into a greased 13-in. x 9-in. baking dish.

Bake, uncovered, at 350° for 25-30 minutes.

Sprinkle with remaining cheese.

Bake 5 minutes longer or until golden brown.

Cheesy Loaded Twice Baked Potato Casserole

Description

A cheesy potato casserole, made with potatoes that are baked twice, and including all my favorite loaded baked potato ingredients - bacon, butter, sour cream, cheddar cheese and green onion - all in a simple casserole form.

Ingredients

- 2 lb red skinned potatoes baked
- 6 slice bacon cooked and crumbled
- 5 oz evaporated milk
- 1 cup sour cream
- 1/4 cup 1/2 stick butter melted and cooled
- 1 1/2 cup shredded cheddar cheese
- 1 tsp chopped fresh parsley
- 1/2 tsp garlic powder
- 1/4 tsp pepper or to taste

Instructions

Preheat oven to 400 degrees F.

Scrub potatoes, puncture each with a knife to vent, toss with olive oil and salt and place on a pan.

Bake at 400 degrees F for 45 minutes or until tender.

Meanwhile, cook the bacon to crisp; set aside, chop once cooled, reserving half for garnish; set aside.

Set potatoes aside until cool enough to handle, then slice in half lengthwise, then into half rounds about 1/4 to 1/2-inch thick.

Place into a large bowl.

Add 1 cup of the Cheddar cheese and half of the bacon.

Set aside a big pinch of the green onion for garnish and add the rest to the potatoes; toss.

When ready to bake, preheat oven to 350 degrees F.

Butter an 8 x 8 inch baking dish; set aside.

Blend together the evaporated milk, sour cream and melted butter.

Add parsley, garlic salt and pepper.

Pour mixture over the potatoes and gently toss.

Use a potato masher to break down the chunks to desired texture.

Turn out into the prepared baking dish, cover and bake at 350 degrees F for 40 minutes or until heated through.

Remove, top with the remaining 1/2 cup of shredded Cheddar cheese, return to the oven, uncovered, until cheese is melted, about 5 minutes.

Garnish top with remaining bacon and green onion.

Serve immediately.

Cheesy Mashed Potato Bake

Description

I did this instead of making individual potato cakes and frying them. Trying to get away from frying. You can add any combination of cheeses you like.

Ingredients

- 2 cup mashed potatoes leftovers
- 1/4 cup grated cheddar
- 1/4 cup grated mexican blend cheese
- 1 egg
- 1/2 cup breadcrumbs

Instructions

Mix together potatoes, 1/4 cups of cheeses, salt pepper, egg and bread crumbs.

melt a tab of butter in a glass pie dish.

This will keep potatoes from sticking and add flavor.

Place potato mixture in dish and spread evenly.

Top with remaining pinches of cheeses and bake for 30 min. @ 400.

Cheesy Ranch Potato Bake

Description

This is a delicious side dish with cheese, potatoes, and Ranch! What's not to love?!

Ingredients

- 4 lbs Red Potatoes or Baby Yukon Gold, sliced into 1/2 inch cubes
- 2 tsps chili powder
- 1/4 tsp seasoned salt or garlic salt
- 1/2 tsp black pepper
- 8 oz shredded Monterey Jack cheese
- 8 oz shredded cheddar cheese
- 8 oz bottled ranch dressing
- 2 tsp melted butter

Instructions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a 9x13 inch baking dish.

Place the potatoes in the baking dish. Season with chili powder, salt, and pepper. Evenly distribute the butter over the potatoes.

Cover dish with aluminum foil, and bake 1 hour in the preheated oven, until potatoes are tender.

Remove from oven, and mix in the cheese and Ranch dressing. Continue cooking 10 minutes, or until cheese is melted and bubbly.

Notes

For a crock pot - baked potatoes for an hour the night before.

Put the potatos in a crock pot, added the cheese, Ranch dressing, garlic and bacon pieces and cooked on low for 3 hours to melt the chesse.

Crack Potatoes

Description

I decided to mix the dip into a big bag of frozen hash browns. The result? A fantastic potato casserole! We absolutely love this! Chicken Legs requests this all the time. I divided the potatoes up into 3 disposable foil pans and froze them so we always have potatoes when we need them. We just finished off the last pan, so I guess I need to add this to my grocery list this week.

Ingredients

- 16 oz sour cream
- 1 cup shredded cheddar cheese
- 6 oz bacon cooked and crumbled
- 1 pack dry ranch dip
- 15 oz shredded frozen hash brown potatoes

Instructions

Combine first 4 ingredients, mix in hash browns. Spread into a 9x13 pan. Bake at 400 for 45-60 minutes.

Crash Hot Potatoes

Description

They're so simple, it's terrifying. Well, not terrifying…but almost. They're a lovely twist on the tired old baked potato, and they perfectly embody a quality I always strive to achieve in my cooking: Flavorful, Crispy Surface Area.

Ingredients

- 12 new potatoes
- 3 tbsp olive oil
- 1 crumbled gorganzola

Instructions

Bring a pot of salted water to a boil.

Add in as many potatoes as you wish to make and cook them until they are fork-tender.

On a sheet pan, generously drizzle olive oil.

Place tender potatoes on the cookie sheet leaving plenty of room between each potato.

With a potato masher, gently press down each potato until it slightly mashes, rotate the potato masher 90 degrees and mash again.

Brush the tops of each crushed potato generously with more olive oil.

Sprinkle potatoes with kosher salt, fresh ground black pepper and fresh chopped rosemary (or chives or thyme or whatever herb you have available.)

Bake in a 450 degree oven for 20-25 minutes until golden brown.

Remove the pan from the oven and turn the broiler to High.

Place the Gorgonzola or shredded cheddar crumbles on top of the potatoes according to how much bleu cheese you like.

Return the pan to the oven and broil until the cheese melts and gets just a couple little golden brown toasty bits.

Remove the pan from the oven and let the potatoes rest for 3 minutes before serving.

Fool Proof Scalloped Potatoes

Description

Scalloped potatoes are an all time favorite ~ creamy, bubbly, golden brown and delicious. They're also the perfect choice when entertaining because they pair so well with so many foods, can be made in advance and just about everyone loves them. This recipe is slightly adapted from Julia Child's basic scalloped potato instructions. Keep it on file for perfect results every time.

Ingredients

- 2 1/2 lbs Yukon Gold Potatoes
- 3 tbsps butter
- 2 cloves garlic, finely minced
- 1 cup whole milk

Instructions

1. Preheat the oven to 425°F. Peel the potatoes and cut them into 1/4-inch thick slices.

2. Melt 1 tablespoon of the butter over low heat in a large oven-proof skillet. Add the garlic and distribute evenly over the bottom pan. Place a single layer of potato slices in the pan, season with salt and pepper, and repeat with remaining potatoes, making sure to season between the layers.

3. Separately heat 1 cup of milk and pour it over the potatoes. Add more milk as needed, to come 3/4 of the way up the layers of potatoes. Bring the mixture to a simmer on top of the stove.

4. Cut the remaining 2 tablespoons of butter into 1/4-inch pieces and distribute evenly over the top. As soon as the top layer of butter has melted, place the pan in the oven and bake for 20 to 30 minutes, or until the potatoes are tender when pierced with a knife and the top is bubbly and brown.

Notes

4. Top with crumbled bacon and grated fontina cheese.

Fresno Potaotes

Description

Cheesy potatoes are an Easter favorite and I love that this recipe is a little different - not quite a scalloped potato, not quite a casserole either, but something right in between. Oh, and there's bacon. Can't forget the bacon goodness.

Ingredients

- 4 Medium Yukon Gold Potato
- 6 slices bacon, cooked crisp and crumbled
- 1 cup milk
- 2 cups shredded cheddar cheese
- salt & pepper to taste
- 2 cups mozzarella cheese
- 1/4 cup Panko crumbs
- 5 tbsps Butter Melted
- 1 1/2 cup sour cream
- 1 ranch dressing dry mix

Instructions

1. Boil potatoes, until just tender but not cooked all the way through, about 20-25 minutes. Drain, cool, peel, and cut into 1/4 inch thick slices.

2. Preheat oven to 350.

3. In a greased 9 x 13 dish, layer half of potato slices, then top with half the bacon and onions.

4. Stir milk into sour cream and season with salt and pepper and ranch dressing mix. Spread half the mixture over the potato layer and then sprinkle with half the cheese. Season with salt and pepper. Repeat layers.

5. Sprinkle Panko over top and drizzle butter over all. Bake uncovered for 30 minutes until golden and bubbly. Serve hot.

Grilled Salt & Vinegar Potatoes

Description

The title says it all!

Ingredients

- 1 lb waxy potatoes - white or fingerling cut lengthwise into 1/4 inch
- 2 cup white wine vinegar
- 2 tbsp olive oil
- 1 1/2 tsp kosher salt - more to taste
- 1/4 tsp pepper

Instructions

Place potatoes and vinegar in a medium saucepan. Bring to a boil over medium heat.

Reduce heat to medium-low and simmer until potatoes are just tender, about 5 minutes.

Remove from heat and let potatoes cool in vinegar for 30 minutes. Drain potatoes and gently toss with oil, salt, and pepper.

cover grill and allow to preheat for 5 minutes.

Clean and oil the grilling grate.

Grill potatoes until browned on both sides, 3 to 5 minutes per side.

Remove from grill, sprinkle with more salt to taste, and serve.

Hasselback Potatoes

Description

Scalloped" is an attractive word, isn't it? When I hear it I think of several things: first, there's scallops, as in the seafood—totally delicious. Then there's the scalloped shape that can live on the edge of a pair of shorts or on the collar of a woman's blouse—always pretty and dainty. And of course scalloped potatoes also comes to mind, which carries my imagination to a land of crispy potato skins drenched in a sea of cheese and cream. I can think of no better place to exist, actually.

Ingredients

- 2 whole russet potatoes
- 2 tbsp butter
- 1 piece about 2 inches long Parmigiano-Reggiano, Sliced Thinly
- 1/8 tsp garlic powder
- 1/4 tsp kosher salt
- 2 tsp olive oil
- 1/4 cup heavy cream
- 1/4 cup grated cheddar cheese

Instructions

Preheat oven to 400°F.

Scrub potatoes.

You need 2 wooden spoons with handles of the same width.

Place a spoon on each side of the potato and start slicing the potato into thin slices.

The spoons will stop the knife from cutting all the way through the potato.

Slice the butter into thin pieces.

Alternate the butter and the parmesan, stuffing them in between the slices of the potato.

Season the potato with garlic powder and kosher salt.

Drizzle the potato with olive oil.

Bake at 400°F for 45 minutes.

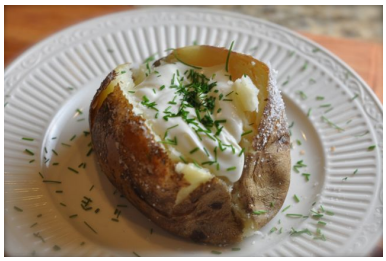
Remove from the oven and drizzle heavy cream over the potatoes.

Top with cheddar cheese.

Place back in the oven for 10-12 more minutes.

Remove and serve!

Outback Steakhouse Baked Potato



Description

They have a magnificent salt crisp crust with a moist tender inside. You can make a baked potato just like they do, and it takes just an extra step or two to make your every day baked potato taste like it came from a steakhouse.

Ingredients

- 4 1/2 pound russet potatoes
- 1/2 cup vegetable oil
- 2 tbsp kosher salt

Instructions

Preheat your oven to 350 degrees.

Wash and dry the potatoes.

Pour vegetable oil into a small dish, and dip a paper towel into the oil.

Rub the paper towel over the potato.

Place potato on a cookie sheet.

Sprinkle kosher salt over potato.

Bake potatoes in the oven for approximately 1 hour.

Check potato for doneness by inserting a fork and if it presses through easily the potato has completed cooking.

Oven Baked BBQ Fries

Description

So what's a girl to do with five russet potatoes sitting on the counter? Cut them into thick wedges and slather them with barbecue sauce...why not. And then eat them one by one until you feel you can't stuff yourself anymore. Rinse. Repeat.

It's not like the fry itself has this overwhelming barbecue sauce flavor, but it ends up having a nice smoky-sweet background taste. So, to really drive home the whole barbecue experience,mix more of the barbecue sauce with sour cream to make a dipping sauce. Yum.

Ingredients

- 2 1/4 lb russet cooking potatoes, peeled and cut into wedges
- 1/2 cup bbq sauce
- 1/2 cup olive oil
- 1/2 tsp pepper
- 3/4 cup sour cream
- 1/4 cup *BBQ Sauce

Instructions

Preheat oven to 425 degrees F.

Prepare two large rimmed baking sheets with foil and cooking spray.

In a large bowl, whisk together 1/2 cup barbecue sauce, olive oil and black pepper.

Place sliced potatoes in bowl with barbecue sauce mixture and toss to coat.

Spread sliced potatoes in a single-layer on both baking sheets.

Bake until golden brown and tender with crispy edges, about 20-30 minutes (depending on your oven. Rotate pans once through the cooking process.

Sprinkle with kosher salt after you remove from the oven.

Combine sour cream with remaining 1/4 cup barbecue for the dipping sauce.

Let fries cool off a little before eating.

The inside of thick-cut fries are very hot. You will taste more flavor if you let them cool slightly.

Potato and Green Bean Salad with pesto

Description

Potato and Green Bean Salad with Pesto is gorgeous and green, with snappy green beans and tender new potatoes tossed in a peppery pesto.

Ingredients

- 1 lb new red potatoes
- 2 tbsp kosher salt
- 6 oz green beans
- Pesto - your favorite

Instructions

1. For the vegetables: Place the potatoes in a large pot of cold water with the salt.

Bring to a boil over high heat, then lower the heat to maintain a vigorous simmer.

When the potatoes are fork-tender, 10 to 15 minutes (depending on size), transfer them to a bowl with a slotted spoon.

Add the green beans to the water and boil for 2 1/2 minutes.

Transfer the green beans to a separate bowl.

Rinse both vegetables in cold water until cool; drain well. Cut the potatoes in half if they are much larger than bite-size.

Set aside.

To complete the salad: Toss the potatoes and green beans with the pesto, several grinds of black pepper, and the walnut pieces, if using.

Taste, add more salt if needed, and serve.

Potato Skins

Ingredients

- 8 Russet Potatoes
- 4 tbsp canola oil
- 2 tbsp butter
- 1 1/2 cup grated cheddar cheese sharp
- 16 slices peppered bacon cut in half
- 1 cup sour cream
- chopped green onions

Instructions

Preheat oven to 400 degrees.

Scrub potatoes clean and allow them to dry.

With a paper towel (or just with your hands) rub the skin of the potatoes with 2 tablespoons canola oil so that they're nice and moist.

Place potatoes on a baking sheet and bake until skin is crisp and potatoes are tender, about 30 to 40 minutes. Remove the pan and allow to cool until you can handle the potatoes.

Cut potatoes in half lengthwise.

Scoop out the insides, leaving a little bit of potato in the skins.

Melt the butter with 2 tablespoons canola oil, then brush both the outside and the inside of the potatoes.

Sprinkle the inside lightly with salt.

Place potato halves face-down and return to the oven for 5 to 8 minutes.

Using tongs, turn the potatoes over and continue to bake until the edges of the potatoes start to turn golden brown.

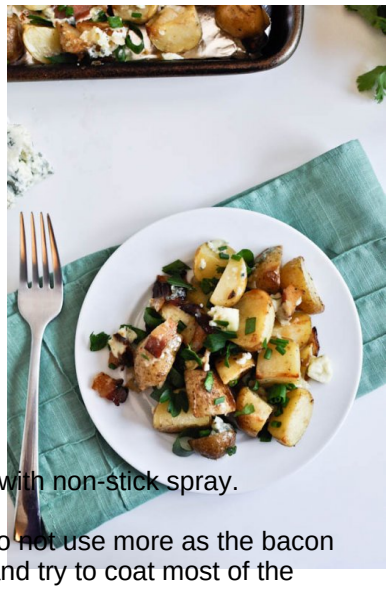
Remove from oven.

Sprinkle the insides of the potato skins with cheddar, then sprinkle on the chopped bacon.

Return to the oven long enough for the cheese to melt, about 3 to 4 minutes.

Serve immediately with sour cream and green onions. Yum!

Roasted Potatoes with bacon, gorganzola and cilantro



Ingredients

- 3 lb baby yukon gold quartered or halved
- 4 slice uncooked bacon chopped
- 1/2 vadilia onion chopped
- 1 tsp olive oil
- 3 tbsp chopped chives
- 2 green onions chopped
- 1/4 cup chopped cilantro
- 1/4 cup chopped parsley

Instructions

Preheat oven to 400 degrees F. Line a baking sheet with aluminum foil and spray with non-stick spray.

Add potatoes and onions to a large bowl and drizzle with a teaspoon of olive oil (do not use more as the bacon will release fat when cooking) and a bit of salt and pepper. Toss with your hands and try to coat most of the potatoes. Lay them on the baking sheet and top with chopped bacon. Bake for 15 minutes, flip, and bake for 15 more. Flip one more time and cook for 15 minutes longer. Bacon should be crisp at this point.

Remove potatoes from oven and immediately sprinkle on crumbled gorgonzola. Let potatoes sit and cool for 5 minutes, then top with chives, green onions, cilantro and parsley. Serve right off the baking sheet so you don't lose any gooey cheese.

Salt and Vinegar Potatoes

Source: Laura's Sweet Spot

Description

Any fans of salt-and-vinegar chips out there? I don't eat potato chips now that I am outside my youth, but back in the day I could have enjoyed a nice bag myself. These roasted, smashed potatoes take all the delicious flavor from that traditional combination and bring it to a whole new level. A more grown-up, distinct level if you will. Yet not in a complicated manner- thank goodness! Who really wants to complicate the potato? I mean that's the whole beauty of the potato- the many simple ways it can be made delicious!

Ingredients

- 6 tbsp olive oil
- 2 lb small red potatoes
- 14 oz kosher salt
- 3 tbsp malt vinegar

Instructions

Adjust oven rack to upper-middle position and heat oven to 500°F.

Set wire rack inside rimmed baking sheet.

Brush second rimmed baking sheet evenly with oil.

Bring 2 quarts water to boil in Dutch oven over med-high heat.

Stir in potatoes and salt, and cook until just tender and paring knife slips easily in and oat of potatoes, 20 to 30 minutes.

Drain potatoes and transfer to wire rack; let dry for 10 minutes.

Transfer potatoes to oiled baking sheet.

Flatten each potato with underside of measuring cup until 1/2-inch thick.

Brush potatoes with half of vinegar and season with pepper.

Roast until potatoes are well browned, 25 to 30 minutes.

Brush with remaining vinegar.

Transfer potatoes to platter, smashed side up.

Serve.

Salt Potatoes

Description

So, what's the difference between a mere boiled potato and a salt potato? A boiled potato is dropped into plain or lightly salted water, boiled until tender and served, usually, with butter and chopped herbs. Salt potatoes, on the other hand, use a formula to determine how salty the water should be. Generally speaking, bring to a boil three quarts of water, stir in three-quarters of a pound of good old-fashioned table salt, then carefully lower in four and a quarter pounds of Size B new white boiling potatoes. When they're tender, drain in a colander and let air dry a bit to form that signature white dusting of salt. Top with butter and serve hot, warm, cold or anywhere in between. Then die of happiness when you take your first bite.

Ingredients

- 3 qt water
- 1 1/2 cup kosher salt
- 4 1/2 lb 2 bite new potatoes washed
- 1 stick butter cut into 8 pieces

Instructions

Bring water to a boil in a large stockpot or soup pot over high heat.

When water reaches the boil, stir in all of the salt.

Lower the potatoes into the water, one or two at a time, taking care not to splash yourself.

Return the water to a boil, lower heat to medium and simmer until the potatoes are tender, between 15 and 25 minutes,

Depending on the size of the potatoes. (**See notes for methods on testing the potatoes for doneness.)

Pour the water and potatoes into a colander in the sink and leave to air dry for 5-10 minutes.

Transfer the potatoes to a serving dish and dot with the pieces of butter.

Serve as is or garnish with chopped parsley.

To Store Leftovers:
Pour potatoes and butter from the bowl into a container with a tight fitting lid or a zipper top bag.

Notes

*Salt potato kits, sold all over Upstate New York, use a very specific size of potatoes; Size B, Grade US no. 2. While most grocery stores don't define their potatoes using this method, you can't go wrong buying small creamer potatoes that are one-or-two-biters. The shape of the potato doesn't matter at all.

**To test your potatoes, use tongs to lift a large potato from the boiling water. A skewer plunged into the potato should pass through the potato completely if it is done.

Sour Cream and Onion Oven Fries

Description

This seasoning is sooo super simple. You just toss a bunch of stuff together, rub some oil into potato wedges, then sprinkle the seasoning on top and bake away. It's not as artificially foul-smelling as the store bought stuff either.

Ingredients

- 2 1/2 lb Yukon Gold Potatoes cut into wedges
- 4 tbsp olive oil
- 2 1/2 tbsp powered buttermilk
- 1 1/2 tbsp onion powder
- 1 tsp salt
- 3/4 tsp garlic powder
- 1/4 tsp pepper
- 3 1/2 tbsp freshly chopped dill
- 2 tbsp grated parmesan cheese

Instructions

Preheat oven to 450 degrees F. Line a baking sheet with aluminum foil and place a wire rack on top. Spray with non-stick spray.

Add potato wedges to a large bowl and coat with olive oil, using your hands to toss in order to coat evenly.

In a small bowl, combine powdered buttermilk, onion powder, garlic powder, salt, pepper and dill together and mix well.

Sprinkle three quarters of the mixture evenly over the potato wedges, coating completely.

Place potatoes on the wire rack and sprinkle with parmesan.

Bake for 20 minutes, flipping and tossing once, then for 15-20 minutes more, until golden and crispy.

Remove and immediately toss with remaining sour cream and onion mix, and even more fresh dill. Serve immediately!

Note: I found powdered buttermilk in the baking section of my local grocery store!