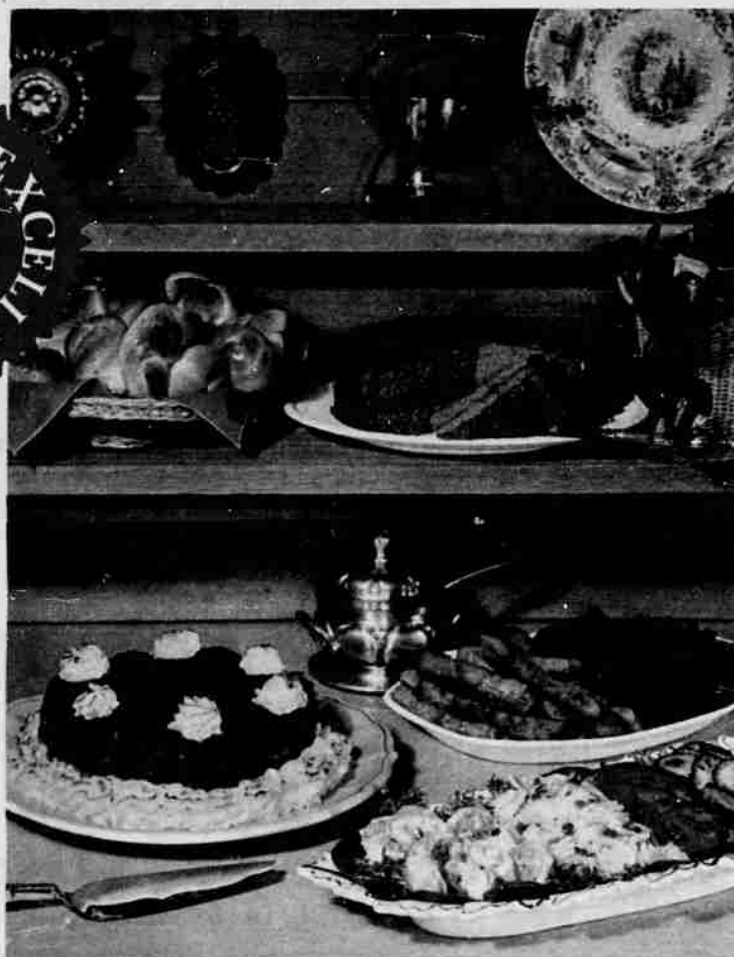


RATED EXCELLENT for their outstanding flavor, all these foods contain an ever-popular product—potatoes



Clockwise from upper left are Potato Yeast Rolls, Chocolate Potato Cake with Potato Fudge Frosting, French Fried Potato Cheese Sticks and broccoli, Marinated Potato Slices with a serve-yourself salad, and Festive Meat Loaf with Duchess Potatoes.

Family Weekly Cookbook • MELANIE DE PROFT, Food Editor

Festive Meat Loaf

TO PREPARE: 20 MIN.

TO BAKE: ABOUT 1 HR.

- 2 lbs. ground round steak
- 1 lb. ground pork
- 1 cup instant mashed potatoes
- 2 eggs, beaten
- ½ cup milk
- 1 cup fine dry bread crumbs
- 2 teaspoons salt
- ½ teaspoon black pepper
- 1 teaspoon Accent
- 1 teaspoon brown sugar
- ½ teaspoon ground nutmeg
- ½ teaspoon ground allspice
- ½ teaspoon ground cloves
- ½ teaspoon ground ginger

1. Lightly mix together in a large bowl the meats, potato, and a mixture of the eggs and milk.
2. Stir remaining ingredients together to distribute spices evenly and combine with meat mixture, blending well with a fork. Press mixture lightly into a greased 2-qt. mold.
3. Bake at 350°F for about 1 hr., or until meat is done. Remove from oven and allow meat to stand in mold about 5 min. to absorb juices. Unmold onto a heat-resistant serving platter or a plank. Garnish with Duchess Potatoes, if desired.

8 to 10 servings

Duchess Potatoes

Prepare 4 cups of instant mashed potatoes according to package directions. Add 2 egg yolks and whip well with a fork. Force mixture through a No. 7 star pastry tube forming rosettes and a border to garnish Festive Meat Loaf. (See photo.) Brush potato with melted butter and set in a 450°F oven about 10 min., or until lightly browned.

French Fried Potato Cheese Sticks

TO PREPARE: 15 MIN.

TO DEEP FRY: ABOUT 3 MIN.

Hydrogenated vegetable shortening, lard, or cooking oil for deep frying

- 2½ cups milk
- 1 cup dry instant mashed potatoes
- 2 egg yolks, slightly beaten
- 1 cup grated Cheddar cheese
- ½ teaspoon Accent

1. Start heating the fat to 365°F.
2. Heat milk just to boiling; remove from heat and quickly stir in dry potatoes. Beat until smooth and thick. Blending thoroughly after each addition, add egg yolks, cheese, and Accent.
3. Turn mixture onto a lightly floured surface and roll into a 14x4-in. rectangle. Cut into 4x½-in. strips.

4. Drop sticks a few at a time into the hot fat and deep fry about 3 min., turning occasionally, until golden brown on all sides. Be sure that fat is at 365°F before each batch is deep fried. Remove sticks with slotted spoon and drain over fat for a few seconds before removing to absorbent paper. Sprinkle with salt and serve.

28 sticks

Potato Yeast Rolls

GOOD FOR FREEZING

TO PREPARE: 1 HR.

TO BAKE: 15-20 MIN.

(allow time for rising)

- ½ cup warm water (110°F to 115°F)
- 1 pkg. active dry yeast
- ½ cup butter or margarine
- ½ cup sugar
- 2 eggs
- 1 cup instant mashed potatoes, prepared according to pkg. directions and cooled
- 1 teaspoon salt
- 1 cup milk, scalded
- 5 to 5½ cups sifted flour

1. Soften yeast in warm water; let stand 5 to 10 min.
2. Cream butter until softened; add sugar gradually, beating well after each addition. Add eggs, one at a time, and beat well after each addition; beat mixture until light and fluffy.
3. Mix mashed potato, salt, and milk together; add gradually to creamed mixture, beating until thoroughly blended. Beat in 1 cup of the flour.
4. Stir softened yeast and beat into potato mixture. Beat in enough of the flour to make a soft dough. Turn dough onto floured surface (using some of remaining flour) and knead dough until smooth and satiny.
5. Form dough into a ball and put into a greased large bowl. Turn dough to bring greased surface to top. Cover with waxed paper and a towel. Allow to stand in a warm place (about 80°F) until dough is doubled (about 1 hr.).
6. Punch down dough and turn it onto a lightly floured surface. Cover and allow dough to rest 5 to 10 min. Then shape into rolls—bow knot, cloverleaf, figure eight, crescent, snail, Parkerhouse, or a variety of shapes.
7. Place rolls about 1 in. apart on greased baking sheets; brush with melted butter or margarine and, if desired, sprinkle with poppy, dill, or celery seed. Let rise again until light (about 30 min.).
8. Bake at 425°F 15 to 20 min., or until lightly browned.

About 3½ doz. rolls

Marinated Potato Slices

TO PREPARE: 20 MIN.

TO MARINATE: 2-3 HRS.

- Instant sliced potatoes
- ¾ cup salad oil
- ¼ cup wine vinegar
- ¼ teaspoon salt
- ¼ teaspoon black pepper
- ¼ teaspoon dry mustard
- ¼ teaspoon basil, crushed
- 1 teaspoon finely chopped onion
- 1 teaspoon finely chopped pimiento
- ½ teaspoon chopped parsley

1. Prepare 4 servings of the potatoes according to package directions; drain well and put into a bowl.
2. Combine remaining ingredients in a screw-top jar. Cover and shake well.
3. Pour marinade over the potatoes, cover, and marinate in refrigerator 2 to 3 hrs.
4. To serve, drain potatoes, reserving marinade, and arrange on a chilled plate with salad greens, cooked shrimp, sliced tomatoes, and sliced cucumbers. Spoon the reserved marinade over entire salad.

8 to 10 servings