

Savory Mashed Potatoes

4 pounds potatoes	1 clove garlic (crushed)
1 package (8 ounces) cream cheese	¼ cup chives
1 cup sour cream	½ teaspoon paprika
2 teaspoons salt	1 tablespoon butter

Cook potatoes until tender, drain, mash with electric mixer. Add next 5 ingredients; beat at high speed. Stir in chopped chives. Spoon lightly into greased 10 cup baking dish, sprinkle with paprika and dot with butter. Bake in moderate oven (350°F) for 30 minutes or until lightly golden and heated through. Note: Can be made ahead of time and frozen.

Scalloped Potatoes

1 can (10½ ounces) condensed cheddar cheese, cream of vegetable, celery, chicken, or mushroom soup	4 cups thinly sliced potatoes
½ to ¾ cup milk	1 small onion, thinly sliced
	1 tablespoon butter or margarine
	Dash paprika

Blend soup, milk, and pepper. Arrange alternate layers of potatoes, onion, and sauce in 1½ quart casserole. Dot top with butter; sprinkle with paprika. Cover; bake in a 375°F oven 1 hour. Uncover; bake 15 minutes more. 4 to 6 servings.

Note: Sliced cooked potatoes may be substituted for raw potatoes. Mince onion and reduce cooking time to about 30 minutes. Bake uncovered.

Potato Pancakes

3 medium potatoes, pared	1 teaspoon salt
1 small onion	Dash pepper
1 egg, beaten	Vegetable oil for pan frying

Grate potatoes and onion. Strain over a bowl to save juices, squeezing vegetables to press out all excess liquid. Place the juice in a small saucepan and cook over medium heat until thick, stirring constantly. Combine this with grated vegetables, egg, salt and pepper. Heat enough vegetable oil to cover bottom of large skillet. Add potato mixture by large spoonfuls, flattening a bit. Fry over medium heat until golden brown, about 6 minutes. Turn just once and cook about 4 minutes to brown other side but keep puffy. Add more oil as needed. Drain on paper towels. Serve piping hot with apple sauce or pot roast. 10 to 12 potato pancakes.