

## **Cheesy Potato Casserole**

Mashed Potato Buds (dry) for 8 servings	1½ cups Country Corn Flakes, crushed
½ teaspoon garlic salt	2 tablespoons soft butter or margarine
1 tablespoon snipped parsley	½ teaspoon dry mustard
1 cup shredded sharp Cheddar cheese (about 4 ounces)	½ teaspoon paprika
	¼ teaspoon salt

Prepare potato buds as directed on package for 8 servings except – decrease salt to ½ teaspoon and add ½ teaspoon garlic salt. Stir parsley and cheese into potatoes. Turn mixture into 1½ quart casserole. Mix remaining ingredients; sprinkle over potatoes. Bake in 325°F oven 20 minutes. 6 servings.

## **Berks County Potato Filling**

2 beaten eggs	1 cup milk
1 cup mashed potatoes	2 tablespoons butter
4 slices stale bread, cut into cubes	2 tablespoons onion, cut up fine
Salt & pepper to taste	

Mix eggs and potatoes with fork. Mix bread cubes with potato mixture; add salt and pepper. Pour milk over mixture, stir and let stand about 10 minutes to soak. Melt butter in skillet, add onions and sauté, stirring so they do not brown. Add to potato mixture. Stir to blend. Turn into a well-greased casserole and bake at 350°F for one hour. Makes six servings.

## **Moslem Springs Potatoes**

Boil six to eight peeled potatoes in salt water until tender. Sauté one chopped onion in butter until soft. Drain potatoes and mash, using ¾ cup milk. Add sautéed onion, two slices cubed white bread, ¼ cup butter, 1 tablespoon flour, 1 egg and 2 tablespoons parsley. Season to taste with salt and pepper. Add another cup milk and whip mixture thoroughly. Place in buttered casserole and bake at 350°F for one hour. Serves 8 to 10.