

## **Roadside Potatoes**

3 cups half-and-half cream  
¼ pound butter  
1 teaspoon salt

24 ounce package frozen Ore-Ida Hash  
Brown Potato Patties

Thaw potatoes and break up real good. Heat half-and-half, butter and salt. Pour over potatoes in baking dish. Sprinkle with lots of grated Parmesan cheese. Bake at 350°F for one hour. Serves 6-8.

## **Braised Red Cabbage**

3 pounds red cabbage (about 2  
medium heads)  
2 medium cloves garlic  
6 tablespoons duck fat or butter

2 tablespoons red wine vinegar  
½ teaspoon salt  
¼ teaspoon fresh ground black pepper

Cut the cabbage heads in half, remove the cores, and cut into 1/8" wide shreds. Peel the garlic.

Heat the duck fat or butter in a large non-reactive pot. Add the cabbage and stir over medium heat until the cabbage wilts, about five minutes. Press the garlic and add it, along with the vinegar, salt and pepper, to the cabbage. Stir to mix. Reduce the heat to medium-low, and cook for 25 minutes. Makes about six cups.

## **Super Spinach**

Casserole to serve 8-10 people:

4 packages frozen spinach, cooked and drained. Mix in 1 pint sour cream, ½ cup seasoned crumbs, 1 package dried onion soup mix. Then sprinkle more seasoned crumbs and 2/3 stick melted butter on top. Bake at 350°F for 20 minutes. A fairly flat casserole dish works best with this recipe.

## **Broccoli**

2 or 3 boxes frozen broccoli  
1 can drained water chestnuts  
1 can sliced mushrooms

1 can cream of mushroom soup  
1 can French fried onions

Boil broccoli as directed on package. Drain and add butter, salt and pepper to taste. Butter Pyrex dish (8"x8") and layer with broccoli. Slice one can of drained water chestnuts on broccoli. Add sliced mushrooms. Spread 1 can cream of mushroom soup. Top with 1 can French fried onions. Bake uncovered 350°F for ½ hour.