

# Potato Recipes

## Potato Cakes

Leftover mashed potatoes	Flour and Oil (or Lard)
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Form the leftover cooked mashed potatoes into flat small 4" circles about 3/8" thick. Coat each side with a thin layer of flour. Fry in a little oil in a pan over medium heat, turning once, until brown on both sides.

## Hashed Brown Potatoes

2 cups cooked diced potatoes	1 tsp. pepper
2 tsp. onion powder	1 tsp. salt

Heat a little oil or shortening in a large skillet. Spread the potatoes evenly over the bottom of the skillet and sprinkle the onion, pepper, and salt on top. Cook over LOW heat and press down on the potatoes several times with a flat spatula. When the bottom side is golden brown, cut the potatoes in half with the spatula and flip both halves over and brown the other side, pressing down with the spatula several times.

## Potato Chips

**Preparation:** Peel raw potatoes and slice extremely thin. Soak in cold water for 1 hour and then pat dry, removing as much water as possible.

**Cook:** Fry in oil preheated to 390°F. Remove and drain on paper towel. Sprinkle with salt. Allow to cool (optional).