

# 6 WAYS to Incorporate the POTATO

By GooseBerryPatch

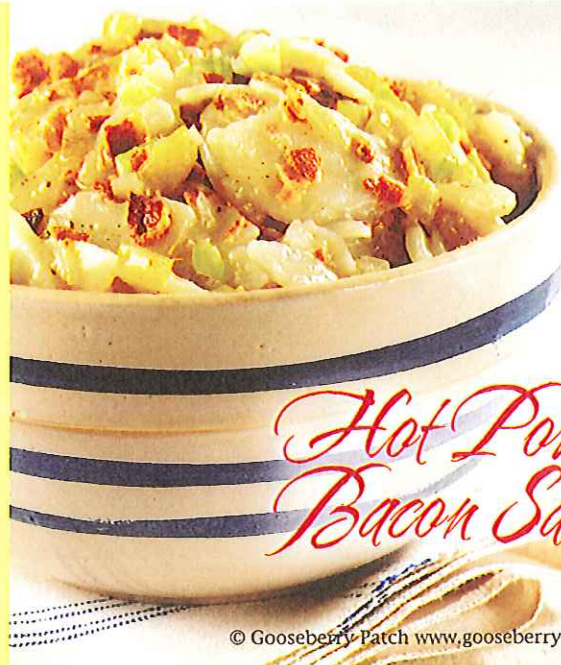
What's more budget-friendly than the humble potato? It's low in cost, as well as fat and calories while offering many important benefits such as dietary fiber and potassium. Here are six ways to incorporate the potato into your family meal planning, courtesy of Gooseberry Patch.

## 1. Slow-Cooker Creamy

### Potato Soup

6 potatoes, peeled and cubed  
2 onions, chopped  
1 carrot, sliced  
1 stalk celery, sliced  
4 cubes chicken bouillon  
1 T. dried parsley  
5 c. water  
¼ t. pepper  
1 T. salt  
1/3 c. butter, melted  
12-oz. Can evaporated milk

Combine all ingredients except evaporated milk in a slow cooker. Cover and cook on low setting for 10



## Hot Potato Bacon Salad

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## 2. Magic Meatloaf with Potatoes

2 lbs. ground beef  
1 egg, beaten  
½ c. green pepper, chopped  
½ c. onion, chopped  
1 c. milk  
1 c. saltine cracker crumbs  
.87-oz pkg. brown gravy mix  
1-1/2 t. salt  
6 to 8 redskin potatoes

Mix all ingredients except potatoes in a large bowl. Mix well and form into a loaf; place in a lightly greased slow cooker. Arrange potatoes around meatloaf. Cover and cook on low setting for 8 to 10 hours, or on high setting for 3 to 5 hours.  
Serves 4 to 6.

## 3. Loaded Mashed Potato Casserole

5 to 6 potatoes, peeled and cubed  
1/2 c. milk  
8-oz. pkg. cream cheese, softened  
8-oz. container sour cream  
2 t. dried parsley  
1 t. garlic salt  
1/4 t. nutmeg  
3/4 c. shredded Cheddar cheese  
12 slices bacon, crisply cooked and crumbled



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Cover potatoes with water in a large saucepan; bring to boil over medium heat. Reduce heat; simmer for 20 to 25 minutes. Drain well. Mash until light and fluffy. In a large bowl, beat together all ingredients except Cheddar cheese and bacon until smooth and creamy. Spoon into a lightly greased 13"x9" baking pan; sprinkle with cheese and bacon. Cover and bake at 350 degrees for 30 minutes, or until heated through. Serves 10 to 12.

#### 4. Oven-Fried Chips

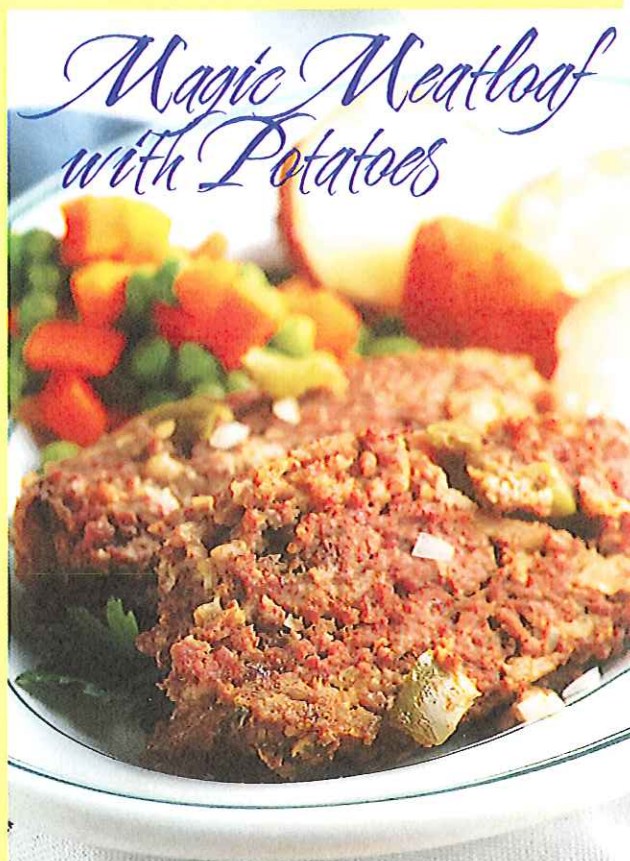
¼ c. olive oil, divided  
2 potatoes, thinly sliced  
1 t. dried rosemary  
2 t. lemon zest  
2 t. kosher salt  
1 t. pepper

Grease baking sheet with a teaspoon of olive oil. In single layers, arrange the potato slices on the sheet. Use a pastry brush and remaining olive oil to lightly coat top of each potato slice. Bake at 400 degrees until golden and crisp, about 10 minutes. Drain on paper towels. Combine rosemary, lemon zest, salt and pepper. While still warm, sprinkle chips with rosemary mixture. Makes 4 servings.

#### 5. Hot Potato-Bacon Salad

¼ lb. bacon, crisply cooked, crumbled and drippings reserved  
¾ c. celery, sliced  
½ c. onion, chopped  
1-½ T. all-purpose flour  
¾ c. water  
⅓ c. vinegar 2 T. sugar  
1-½ t. salt  
1 t. mustard  
¼ t. celery seed  
4 c. potatoes, peeled, cooked and sliced

Heat reserved drippings over medium heat in a large skillet. Add celery and onion; cook until tender. Add remaining ingredients except potatoes and bacon; cook until thickened, stirring constantly. Fold in potatoes and bacon; heat through. Serve warm. Makes 4 to 6 servings.



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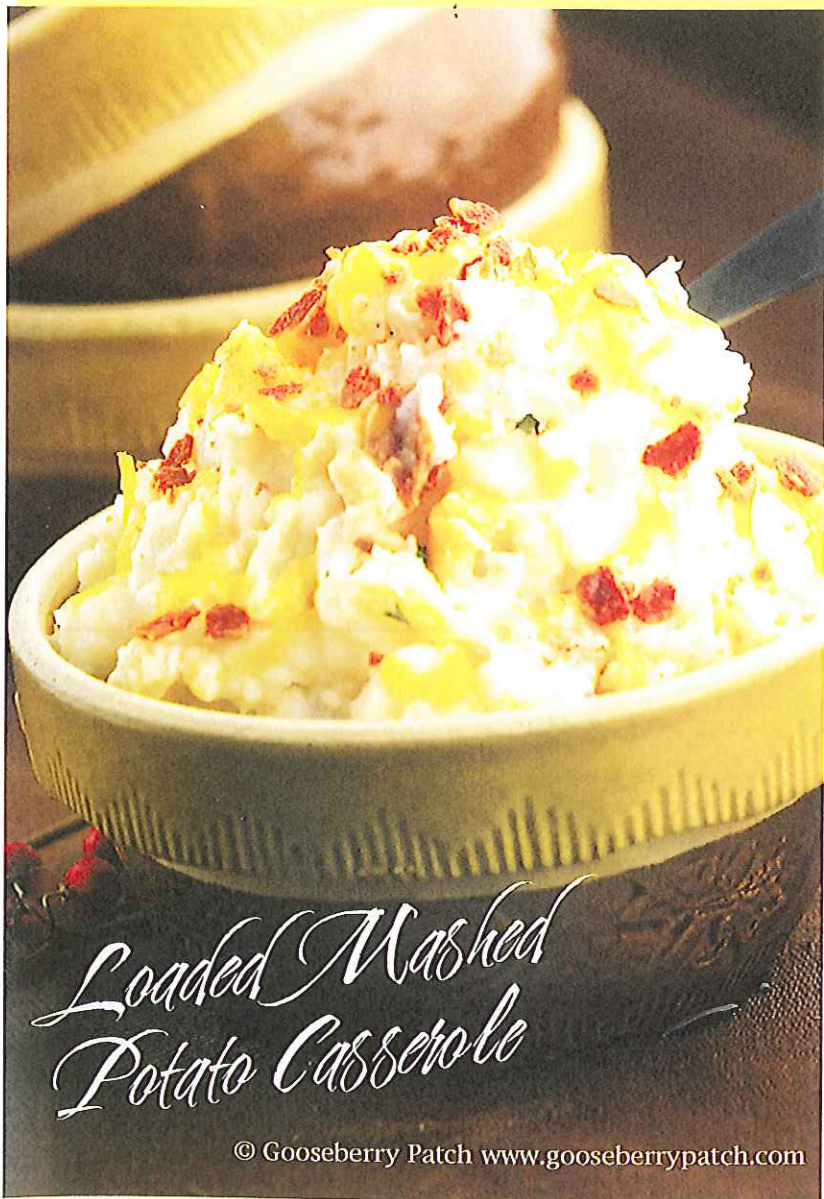
## 6. Cozy Breakfast Casserole

3 lbs. Potatoes, peeled and cubed  
2 T. oil  
salt and pepper to taste  
1 lb. Bacon, crisply cooked and crumbled  
1 lb. Smoked pork sausage links, browned and cut into bite-size pieces  
½ lb. Cooked ham, cubed  
2 c. shredded cheddar cheese

In a large skillet over medium heat, cook potatoes until golden. Season with salt and pepper. Add remaining ingredients except cheese; reduce heat. Cover and cook for about 15 minutes, or until potatoes are tender, stirring occasionally. Transfer to a greased 13"x9" baking pan. Add cheese and mix. Bake, uncovered, at 350 degrees for 10 minutes, or until cheese is melted. Serves 8 to 10.



*Cozy*  
*Breakfast Casserole*



*Loaded Mashed  
Potato Casserole*

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## ABOUT ..... GOOSEBERRY PATCH

Back in 1984, Vickie Hutchins and Jo Ann Martin were next-door neighbors raising their families in the little town of Delaware, Ohio. They were two moms with small children looking for a way to do what they loved and stay home with the kids too. They shared a love of home cooking and making memories with family & friends. After many a conversation over the backyard fence, Gooseberry Patch was born. Today, Gooseberry Patch is best known for its homestyle family-friendly cookbooks.

Please visit the website  
[www.gooseberrypatch.com](http://www.gooseberrypatch.com).