FREEZING LOCAL POTATOES

- **Preparation:** Select smooth new potatoes directly from the garden. Peel or scrape and wash. Water blanch for 3-5 minutes, depending on the size.
- Use a blancher which has a blanching basket and cover or fit a wire basket into a large pot with a lid.
- Use 1 gallon water per lb. of prepared vegetables. Put the vegetables in a blanching basket and lower into vigorously boiling water. Place a lid on the blancher.
- The water should return to boiling within 1 minute or you are using too much vegetable for the amount of boiling water. Start counting blanching time as soon as the water returns to a boil. Keep heat high for the time given in the directions for the vegetable you are freezing.
- Cool, drain, and package whole or sectioned, leaving 1/2-inch headspace.
- Seal and freeze.

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**Potato Cheese Soup**
- Prep/Total Time: 30 min.
- 3 medium potatoes (about 1 pound), peeled and quartered
- 1 small onion, finely chopped
- 1 cup water
- 1 teaspoon salt
- 3 cups milk
- 3 tablespoons all-purpose flour
- 2 tablespoons minced fresh parsley
- 1/8 teaspoon white pepper
- 1 cup (4 ounces) shredded Swiss cheese

In a large saucepan, bring potatoes, onion, water and salt to a boil. Reduce heat; cover and simmer until potatoes are tender. Do not drain; mash slightly. Stir in milk.
Meanwhile, in a small bowl, blend the butter, flour, parsley and pepper; stir into the potato mixture. Cook and stir over medium heat until thickened and bubbly. Remove from the heat; add cheese and stir until almost melted.

Yield: 6 servings (1-1/2 quarts).

**Party Potatoes (mashed)**
- Prep: 15 min. Bake: 50 min.
- 4 cups mashed potatoes (about 8 to 10 large)
- 1 cup (8 ounces) sour cream
- 1 package (8 ounces) cream cheese, softened
- 1 teaspoon minced chives

To mash potatoes, beat on low speed or mash with potato masher.
In a large bowl, combine potatoes, sour cream, chives and garlic powder. Turn into a greased 2-qt. casserole. Combine bread crumbs with butter; sprinkle over potatoes.
Bake at 350° for 50 to 60 minutes. Top with cheese and serve immediately.

Yield: 10-12 servings.

**German Potato Salad**
- Prep/Total Time: 25 min.
- 5 bacon strips
- 3/4 cup chopped onion
- 2 tablespoons all-purpose flour
- 2/3 cup cider vinegar
- 1-1/3 cups water
- 1/4 cup sugar
- 1/4 cup dry bread crumbs
- 1/8 teaspoon salt
- 1/8 teaspoon white pepper
- 6 cups sliced cooked peeled potatoes

In a saucepan, cook potatoes in boiling salted water until tender. Drain potatoes; peel and cut into slices.

In a large skillet, fry bacon until crisp; remove and set aside. Drain all but 2-3 tablespoons of drippings; cook onion until tender.
Stir in flour, salt and pepper; blend well. Add water and vinegar; cook and stir until bubbly and slightly thick.
Add sugar and stir until it dissolves.
Crumble bacon; gently stir in bacon and potatoes. Heat through, stirring lightly to coat potato slices. Serve warm.

Yield: 6-8 servings.

**Baked Potatoes**
- Prep: 5 min. Bake: 40 min.
- 4 medium baking potatoes (about 1-1/3 pounds)
- Oven: Scrub and pierce potatoes. Bake at 400° for 40-60 minutes or until tender.
- Microwave: Scrub and pierce potatoes; place on a microwave-safe plate. Microwave, uncovered, on high for 7-9 minutes or until tender, turning once.

Editor's Note: This recipe was tested in a 1,100-watt microwave.
Yield: 4 servings.
Serve with butter and salt, cottage cheese, seasonings, other vegetables, or as a side dish with meats.

**Additional Potato Recipes**
- Crockpot/Slow Cooker Potatoes
- Hash Browns (casserole)
- Grilled Vegetable Mix
- Fried Potatoes, Potato Bake
- French Fries, Scalloped Potatoes
- Twice Baked Potatoes

Check out tasteofhome.com for even more potato recipes, along with recipe reviews and nutrition facts!