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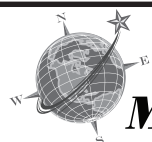


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Kitchen Chatter

by Nancy Winfrey



EASY CHICKEN TETRAZZINI

Such a great dish.

1 large fryer, cooked and chicken removed from bone, chopped
1 cup uncooked spaghetti, broken in half
1 cup chicken broth
1 can cream of mushroom soup
1/2 jar pimiento, chopped
1 small green pepper, finely chopped
1 rib celery, finely chopped
1 onion, finely chopped
1 cup grated sharp Cheddar cheese
Dash Worcestershire sauce

Combine all above ingredients and mix thoroughly. Place mixture in a generously buttered casserole. Bake in 350 degree oven for about 45 minutes. If dish seems to be drying out, add a bit more broth.

POTATOES STUFFED WITH SAUSAGE

Great dish to serve along with steamed cabbage and it's easy too!

For each serving, use one medium potato (any variety). Use link sausage. You will need 1/2 slice bacon or thinly sliced salt pork, 1 teaspoon butter or margarine, salt and pepper to taste and parsley. Peel potatoes and with an apple corer or small knife, make a hole about 1/2-inch in diameter, through the potato lengthwise. Stuff 1 link sausage through each hole of potato. Place potatoes in baking pan, dot with butter, salt, pepper and chopped parsley and cover with bacon or salt pork. Place in 375 degree oven and bake until potatoes are tender, basting occasionally.

POTATO CASSEROLE

2 cups creamed cottage cheese
1 cup sour cream
1/3 cup finely chopped onions
1 clove garlic, minced
2 teaspoons salt
5 cups cooked, peeled and cubed potatoes
1/2 cup grated mild, medium or sharp Cheddar cheese
1/2 teaspoon paprika, if desired

Combine all ingredients except the grated cheese and paprika. Blend well and place mixture into a generously buttered baking dish. Sprinkle with grated cheese and paprika. Bake in 350 degree oven for about 40 minutes. Serves 6 to 8.

NOTE: If you would like to serve as a main dish, add a bit of finely chopped cooked ham, cooked crumbled sausage, etc.

DILLED CHICKEN & POTATOES

1 fryer chicken, cut up
1 pound new potatoes, cut into chunks, peeled or not
2 tablespoons vegetable or olive oil
1 cup half-and-half cream
1 to 1-1/2 teaspoons salt
1/2 teaspoon pepper
3/4 cup finely chopped or thinly sliced green onions
1/4 cup snipped fresh dill or 1 tablespoon dill weed
1/2 cup sour cream

In a large skillet over medium heat, add the oil and brown the chicken pieces, along with the potatoes for about 10 or 15 minutes. Remove the chicken and potatoes and set aside. Discard all but 1 tablespoon of the drippings. To the drippings, add the cream, salt and pepper and stir to blend well. Return chicken and potatoes to skillet. Sprinkle with onions and dill. Cover and simmer for 50 to 60 minutes or until chicken juices run clear and potatoes and chicken are tender. With a slotted spoon, remove the chicken and potatoes to a serving platter and keep warm. Add the sour cream to pan and stir to mix and heat until hot and bubbly and serve over the chicken and potatoes. Serves 6.

HOT POTATO SALAD

5 large red cooked potatoes, cut into cubes
3 hard-cooked eggs, sliced
1/2 cup celery, finely chopped
2 onions, finely chopped
2 teaspoons salt
8 slices bacon
1/4 teaspoon dry mustard
3 tablespoons sugar
2 tablespoons all-purpose flour
1/4 cup water
1/2 cup cider vinegar
1 tablespoon finely chopped parsley, if desired

Combine the potato cubes, sliced eggs, celery, onions and salt in a large mixing bowl and toss to blend. Place mixture in a generously buttered baking dish. Cook the bacon in a small skillet until crisp and remove from the pan, drain and crumble. Leave 4 tablespoons bacon drippings in skillet and add the mustard, sugar, flour, water and vinegar and blend well with drippings. Bring mixture to a boil and then pour over the potato mixture. Sprinkle with parsley. Keep hot until ready to serve. Serves 8.

QUICK & EASY POTATO CASSEROLE

2 pounds frozen hash-brown potatoes, thawed
3/4 cup melted butter or margarine, divided
1 can (10-oz.) cream of chicken soup
1/2 cup finely chopped onions
1 pint sour cream
1-1/4 cups grated Cheddar cheese
1 teaspoon salt
1/8 pepper
2 cups cornflakes

Mix the hash browns, 1/2 cup margarine, soup, onions, sour cream, grated cheese, salt and pepper and blend well. Place mixture into a well buttered 9x13x2-inch baking dish. Combine the cornflakes and the melted 1/4 cup butter, toss to coat, and spread over the top. Bake in 300 degree oven for 1 hour.

POTATO & CHEESE LOAF

6 cups cooked, cubed potatoes
1/2 teaspoon salt
1/8 teaspoon pepper
1/4 cup butter or margarine
1/4 cup all-purpose flour
1/2 teaspoon salt
1/8 teaspoon pepper
1/2 teaspoon dry mustard
2 cups milk
1 cup mild, medium or sharp Cheddar cheese, grated
2 tablespoons crushed Ritz crackers
1/2 cup grated Cheddar cheese
1 or 2 tablespoons milk

Combine the cubed potatoes, 1/2 teaspoon salt and 1/8 teaspoon pepper in a mixing bowl - set aside. Melt the butter or margarine in a saucepan and blend in flour, remaining salt and pepper and dry mustard. Add the milk and cook over low heat until sauce is thickened. Stir in 1 cup of the grated cheese and continue cooking and stirring until cheese melts. Remove sauce from heat. Mix just enough cheese sauce into the potatoes to hold them together. Place in prepared loaf pan. Cover and refrigerate several hours or overnight. Refrigerate remaining cheese sauce. Remove potatoes from refrigerator, run knife carefully around edges of pan and empty load onto an oven proof platter or baking sheet. Top load with Ritz cracker crumbs and the remaining 1/2 cup grated cheese. Bake in 400 degree oven for about 25 minutes or until potatoes are lightly browned and heated through and through. Heat cheese sauce, adding about 1 to 2 tablespoons milk, stirring to blend. Continue heating sauce until hot. Pour over loaf before serving or pass the sauce around. Serves 8.

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