

## SOME NOVEL WAYS OF DRESSING THE POTATO.



England we are so accustomed to having our potato simply boiled or baked that the idea of it served in a thick sauce, in a savoury gravy, or in the form of golden balls, must be a new one. In Germany, on the contrary, the potato is rarely served without its accompaniment of shredded onions, fried delicately brown in butter or bacon-fat; in France, finely-minced chives are a frequent adornment; in Italy we have the garlic introduced, with, not uncommonly, the juice of the tomato. In every country the potato is looked upon as a valuable addition to the daily meal, and rightly so, for it contains many nourishing and flesh-forming properties. In fact, I have heard it demonstrated that an acre of potatoes will feed double the quantity of people that can be fed from an acre of wheat.

## POTATO RECHAUFFÉ.

*Ingredients.*—Cold potatoes, flour, onions and parsley, one ounce of butter, milk.

Mash the potatoes well. Add to them minced parsley and an onion (fried and finely shredded); add sufficient milk to moisten well, and one ounce of butter divided into little pieces. Press the potatoes into a mould, and bake in a moderate oven for about twenty minutes. Turn them out of the mould before serving.

## PIQUANT POTATOES.

*Ingredients.*—Two pounds of potatoes, four teaspoonfuls of flour, a quarter of a pound of butter, a laurel-leaf, vinegar.

Peel the potatoes raw and cut them into slices. Cook for five minutes in broth or water, with a little meat-extract therein and a laurel-leaf. Put the flour and butter in a pan, and let the flour fry in the butter until it is brown. Add this, and two tablespoonfuls of vinegar to the broth and potatoes. Cook all together for about half an hour.

## POTATOES À LA LYONNAISE.

*Ingredients.*—One pound of potatoes, a quarter of a pound of butter, parsley, one onion.

Cut the potatoes raw in thick slices. Chop up a Spanish onion and fry in the butter for one minute. Add the potatoes, and fry till they are a good brown colour. Serve with a light covering of chopped parsley.

## POTATOES AND HAM.

*Ingredients.*—Potatoes, ham, onion, and butter.

Take six cooked potatoes and remove their peel; cut them into small squares and fry them in a pan with butter and a chopped onion. Add about a cupful of finely-minced ham. This dish is improved by a sauce made of the yolks of two eggs beaten together with a little sour cream or milk. Mix the sauce with the potatoes and let it cook for a few seconds.

## POTATOES À L'ITALIENNE.

*Ingredients.*—Potatoes, garlic, tomatoes, butter, pepper, and salt.

Peel the potatoes and cut them into quarters. Lay these in a pan with a little water, pepper, salt, and a cut-up garlic. After about three minutes, add a lump of butter and three large tomatoes. Let all boil together until tender.

## POTATOES À LA DUCHESSE.

*Ingredients.*—Cold potatoes, flour, two eggs, milk, pepper, and salt.

Mash up any remains of potatoes lying by. Mix with them a little flour, pepper, and salt, and make into a stiff paste with a couple of beaten-up eggs and a little milk. Form into round balls. Smear over with the yolk of egg and a little flour. Bake in a moderate oven.

## GREEN POTATOES.

*Ingredients.*—One pound of potatoes, spinach (a handful), onion, parsley, butter and flour.

Cut and slice the raw potatoes. Salt and pepper the slices and cook in water or broth for a few minutes. Take the spinach, onion, and parsley. Chop them all finely together, and add them to the above. Take a tablespoonful of flour; mix it with a little water into a fine paste, and add it with two ounces of fresh butter to the potatoes, onion, and spinach. Cook all together for about fifteen minutes.

## POTATOES IN BROWN SAUCE.

*Ingredients.*—Potatoes, two ounces of butter, parsley, broth, Harvey sauce.

Take small round raw potatoes; peel them, and let them simmer in beef broth with two ounces of butter and a little Harvey sauce. When the potatoes are soft, serve them up to table sprinkled over with parsley.

## POTATOES À LA MAÎTRE D'HÔTEL.

*Ingredients.*—Potatoes, milk, parsley and nutmeg, butter.

Cut a number of cooked potatoes in slices and lay them in a pan of warm milk. After a few minutes' boiling, the milk will become somewhat thick. Add a piece of butter to the mass with chopped parsley and a little grated nutmeg. Serve at once.

## POTATOES IN WHITE SAUCE.

*Ingredients.*—One pound of potatoes, milk (half a cupful), flour, onion, parsley, laurel-leaf, and cloves.

Peel the raw potatoes and cut into thick slices. Salt and pepper the slices, and cover them with water, adding the onion, parsley, laurel-leaf and two cloves. When this mixture has boiled for five minutes, take a large tablespoonful of flour and half a cupful of milk. Mix the flour and milk carefully together, and add to the potatoes. Cook all together, and serve when the potatoes are tender. Remove the onion, parsley, laurel-leaf and cloves before sending to table.

## POTATO CROQUETTES.

*Ingredients.*—Twelve large potatoes, two ounces of butter, three eggs, salt, nutmeg, and flour.

Peel the potatoes and cut them into pieces. Cook them in salt water. Strain the water well from them. Mash them in a bowl, and add two ounces of butter, three eggs, and half a teacupful of flour, and a little grated nutmeg. Mix the mass well together and let it get quite cold. Form into croquettes about a finger's length. Cover with egg and flour, and fry briskly in boiling fat until of a golden-brown colour.

## GLACÉ POTATOES.

*Ingredients.*—New potatoes, sugar and butter.

Peel the new potatoes and put them in the frying-pan with a piece of sugar and about two ounces of butter. Let them cook in this mixture until they are brown and glacé-looking.

## STUFFED POTATOES.

*Ingredients.*—Potatoes, mince-meat, butter.

Take large raw potatoes, cut them into square shapes. Blanch these in salt water, and then scoop out the centre with a spoon. Fill up these voids with finely-chopped meat or ham. Lay the stuffed potatoes in a pan, cover them with gravy, or a little water with meat extract therein. Steam them slowly until they are tender. Then put the pan in the oven and pour the gravy of the potatoes over them from time to time until they have a glacé appearance.

## POTATOES AND MINCED MEAT.

*Ingredients.*—Cold potatoes, two ounces of butter, flour, egg and breadcrumbs, parsley, and minced meat.

Mash the cold potatoes free from lumps. Beat into them about half a cupful of flour, two ounces of oily butter, and an egg. Roll the mass out on a board and cut out forms with the top of a breakfast cup. In the middle of each of these put a little minced meat and chopped parsley. Close up well. Smear with egg and breadcrumbs. Fry in hot oil or fat until brown.

Minced ham or minced herring or anchovy is also good as a stuffing for these potatoes.

## POTATO SOUFFLÉ.

*Ingredients.*—Potatoes, three eggs, one ounce of butter, milk.

Take four large potatoes and scrub them well, as the skins are to be used. Bake the potatoes until they are soft inside. Cut the potatoes in halves, and with a spoon take out the inside of the potatoes, taking care not to spoil the skins. Mash the potatoes and see that they are free from lumps. Put the ounce of butter and two tablespoonfuls of milk in a stewpan to boil, adding a seasoning of pepper and salt. Add the mashed potatoes, stir them in smoothly, and remove the mass from the fire. Take the three eggs and divide the yolks from the whites. Add the yolks to the potatoes first, and afterwards the whites beaten into a stiff froth. Stir the whole lightly. Stand the eight half potato-skins on a baking sheet and pour the mixture into them, leaving good space for rising. Bake in an oven for about ten minutes.

## POTATO FRITTERS.

*Ingredients.*—Potatoes, four eggs, lemon-juice, two tablespoonfuls of cream.

Boil the potatoes and beat them up lightly with the yolks of the four eggs, a tablespoonful of lemon-juice, and two tablespoonfuls of cream. Put a quantity of oil or lard into a frying-pan, and drop a tablespoonful of the batter at a time into the boiling fat. Fry a golden brown and freely powder over with sugar.

A sauce made of hot sweet wine or lemon-juice mixed with white sugar is an improvement.

## POTATO CAKE.

*Ingredients.*—Potatoes, half a pound of sugar, two eggs, half a pound of butter.

Take a pound of potato flour, mix with it the powdered sugar, eggs, and butter. Beat thoroughly together. Put the ingredients into a mould or tin, and bake for a quarter of an hour. Essence of lemon or vanilla makes a nice flavouring.