

Quantity Recipes

Potato recipes for serving 50

Lyonnaise "Maine" Potatoes

- 2½ gallons Maine potatoes
- 1 cup chopped onions
- 2½ cups bacon fat or butter
- 3 tablespoons salt
- ½ teaspoon pepper
- ½ cup parsley, chopped

Cut boiled potatoes in ½-inch cubes or in slices. Cook the onions in the fat, until soft, not brown, add the potatoes and seasonings, and cook until fat is absorbed and potatoes thoroughly browned. Sprinkle the parsley over just before serving.

"Maine" Potato Puff

- 6 quarts mashed Maine potatoes
- 1 quart milk
- ½ pound butter
- 8 eggs
- 1/8 cup salt - 1/2 teaspoon pepper
- ¾ quart cheese, grated or
- 1/3 cup parsley chopped fine or 1 can pimentos

Mash the potatoes. Heat the milk and add the butter. Pour slowly over the beaten yolks, add salt and pepper. Mix with potatoes, add cheese and fold in the beaten whites of eggs. Pile in greased baking dishes. Bake at 400°F until well puffed and browned.



Hashed Brown "Maine" Potatoes

15 pounds Maine potatoes
2 tablespoons salt
2 ½ cups salt pork fat melted or other fat

Chop the potatoes adding salt. Heat the fat in large flat pans on top of the stove. Put the potatoes in and keep turning until well-browned, or bake in the oven. When browned, turn like an omelet.



"Maine" Potato Salad

10 pounds Maine potatoes
1 ½ dozen eggs
1 ½ cups celery, finely chopped
½ cup parsley, chopped
2 large peppers, finely chopped
3 bunches green onions, bottoms and 1/2 of tops
1 ½ tablespoons yellow mustard
1 ½ tablespoons sugar
½ quart mayonnaise
3 small jars chopped pimentos
½ quart sweet relish
3 ounces salad olives, chopped
¾ tablespoon paprika
½ tablespoon salt
½ tablespoon pepper
½ tablespoon garlic salt
3 ounces chopped "hot" pickled cauliflower

Wash potatoes, boil, then cool. Hard boil eggs, cool, peel, finely chop. Peel potatoes, cut into small pieces; add chopped eggs, seasonings. Mix well. Fold in mayonnaise, mustard. Add rest of ingredients, mixing well.

Must be kept cold. Prepare early so seasonings have time to blend flavors.



Everyday "Maine" Potato Salad

- 1 1/2 pounds potatoes
- 1 pound medium sized onions, chopped
- 3/4 quart celery, diced
- 1/2 quart French dressing
- 1 1/2 quarts mayonnaise
- 1/2 cup parsley, chopped
- 1 dozen boiled eggs, chopped

Steam potatoes until tender, cool and remove skin, dice, add onions and celery. Marinate with French dressing and set to chill. Add the mayonnaise, parsley, eggs.



Scalloped "Maine" Potatoes

- 5 gallons sliced Maine potatoes
- 1/2 cup flour
- 2 quarts hot milk
- 1 1/2 cups butter
- 3 tablespoons salt
- 1 teaspoon pepper

Wash potatoes, pare and slice. Parboil a few minutes to remove the strong flavor. Drain, place in layers in baking pans, dredge each layer with flour. Then pour over the hot milk, mixed with the butter, salt and pepper. Cook in a slow oven, one and one-half hours. Keep covered until the potatoes are cooked. Remove cover and let brown.



Deluxe "Maine" Potatoes

- 5 gallons sliced Maine potatoes
- 1 ½ gallons white sauce
- ¼ pound onions ground
- 1/8 cup salt
- 2 cups crumbs
- ½ cup butter or substitute

Pour boiling water over the sliced potatoes. Let stand a few moments, then drain. Put sliced potatoes in a greased baking pan in layers. Cover with white sauce (2 cups fat, 2 cups flour, 1 ½ tablespoons salt, ¾ teaspoon pepper, 4 quarts hot milk, heated to boiling point) to which onion and salt have been added. Cover with buttered crumbs and bake until brown and the potatoes are done. 350°-400°F for 1 - 1 ½ hours.



"Maine" Potatoes on the Half Shell

- 50 potatoes (medium)
- 2 cups butter or substitute
- ¾ quart milk
- 3 tablespoons salt
- 1 teaspoon pepper
- 10 egg whites

Wash and scrub the potatoes, bake. When baked, cut off the top lengthwise and scoop out the inside. Mash, season, fold in the stiffly beaten egg whites and refill the shell. Brown in the oven at 400°F. Cheese, chopped beef, ham or chicken can be mixed with the mashed potatoes or put in the center.



Parsley Buttered "Maine" Potatoes

15 pounds potatoes, pared

½ cup salt

1 ½ cups parsley, chopped

1 ½ cups butter or substitute

Steam the potatoes. When cooked, add the salt, parsley and butter. Shake to get the potatoes covered with the fat and parsley.



"Maine" Potato Croquettes

4 quarts riced potatoes

¼ pound butter

½ teaspoon pepper - ½ teaspoon salt

9 egg yolks

Bread crumbs

Cook potatoes in salted water, drain and rice. Add the butter, pepper, salt and beaten egg yolks. Shape in cylindrical shapes, dip in crumbs, egg batter and crumbs again. 2 tablespoons of onions chopped fine may be added, and 1/8 cup of parsley chopped fine, if desired. Fry in deep fat 375°F for 40 seconds.