

# European Potatoes

The potato is a well-traveled vegetable with a certain European flair.

Spanish conquistadores carried the potato from Peru to Europe in the 16th century. Enterprising noblemen introduced it to country peasants. Scotch-Irish immigrants brought it to New England in 1719. Today, potatoes are both a staple and a versatile ingredient.

These contemporary variations adapted from European recipes fit with your busy schedule. They're fun. They add a difference. Tempting European Potatoes.

## TORTILLA de PATATAS SPANISH POTATO OMELET

The Spanish word for omelet is tortilla. This fried egg pie is hearty eating in the rugged mountain regions of northwest Spain.

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|-----------------------------|-----------------------------------------------------------|
| 4 cups water                | 1/4 cup milk                                              |
| 1 package julienne potatoes | 6 eggs                                                    |
| 6 slices bacon              | 1 cup shredded Monterey Jack or Cheddar cheese (4 ounces) |
| 1 small onion, chopped      |                                                           |
| 1/2 green pepper, chopped   |                                                           |

Heat water to boiling in 2-quart saucepan. Add potatoes. Cook over medium-high heat until tender, 13 to 15 minutes; drain and reserve. Cook bacon in 10-inch nonstick skillet until crisp. Remove bacon from skillet; drain, crumble and reserve. Cook and stir onion and green pepper in bacon fat over medium-high heat until tender.

Mix Sauce Mix and milk in medium bowl. Beat in eggs with fork. Stir in potatoes and bacon; stir into mixture in skillet. Cover and cook over medium-low heat until almost set, about 15 minutes. Sprinkle with cheese. Cover and cook until knife inserted in center comes out clean and cheese is melted, 3 to 5 minutes longer. Loosen edge with rubber spatula; slide onto large platter. 6 servings.

High Altitude Directions (3500 to 6500 feet): Increase cook time for potatoes to 20 to 25 minutes.

## COLCANNON IRISH MASHED POTATOES

The taste for this simple, home-cooked dish has been handed down from generation to generation. It still sets Irish eyes to dancing.

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|-------------------------------|-----------------------------|
| 2 cups shredded green cabbage | 1/4 cup sliced green onions |
|                               | 1/2 teaspoon pepper         |
|                               | Butter or margarine         |
|                               | Snipped parsley             |

Heat 1/2 inch salted water (1/4 teaspoon salt to 1 cup water) to boiling. Stir in cabbage; cover and heat to boiling. Cook 5 minutes; drain.

Prepare potatoes as directed on package for 4 servings. Fold in cabbage, onions and pepper. Dot with butter; sprinkle with parsley. 4 to 6 servings.

High Altitude Directions (3500 to 6500 feet): Increase cabbage cook time to 8 minutes (omit salt).

## WARMER KARTOFFELSALAT HOT GERMAN POTATO SALAD

Frederick the Great gave seed potatoes to German peasants in 1744. Now the potato is the mainstay of their diet, with this salad popular here and abroad.

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| 4 cups water           | 1 stalk celery        |
| 1 package sour cream   | chopped               |
| 1/2 cup water          | 2 tablespoons sugar   |
| 4 slices bacon         | 1/4 cups water        |
| 1 small onion, chopped | 1/2 cup cider vinegar |

Heat 4 cups water to boiling in 2-quart saucepan. Add potatoes. Cook over medium-high heat until tender, 13 to 15 minutes; drain.

Cook bacon in 10-inch skillet until crisp. Remove bacon; drain, crumble and reserve. Cook and stir onion and celery in bacon fat over medium heat until crisp-tender. Mix in Sauce Mix and sugar. Stir in 1/4 cups water and vinegar. Cook, stirring constantly, until thickened, about 2 minutes. Stir in potatoes and bacon. Heat to boiling; reduce heat. Simmer uncovered, stirring frequently, until desired consistency, about 5 minutes. Serve immediately. 6 servings.

High Altitude Directions (3500 to 6500 feet): Increase cook time for potatoes to 20 to 25 minutes. Increase first cook time for vinegar mixture to 3 to 5 minutes. Decrease last cook time to 1 to 3 minutes.

## GNOCCHI di PATATE POTATO DUMPLINGS with TOMATO SAUCE

The Italians make these delightful potato dumplings, sauced with tomato and tossed with Parmesan.

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| 1 cup mashed potatoes (dry) | 6 cups water                                |
| 1/2 cup boiling water       | 1 1/2 teaspoons salt                        |
| 1/2 cup butter or margarine | 1/2 small onion, finely chopped             |
| 1/2 cup milk                | 1/2 cup butter or margarine                 |
| 1 teaspoon salt             | 1 can (16 ounces) whole tomatoes, undrained |
| 1 cup all-purpose flour     | 1 teaspoon sugar                            |
| 2 eggs                      | 1/2 cup grated Parmesan cheese              |

Mix potatoes and boiling water in small bowl; let stand until potatoes are softened. Heat 1/2 cup butter, the milk and 1 teaspoon salt to boiling in 2-quart saucepan. Immediately stir in flour until dough forms a ball. Remove from heat; beat in eggs with spoon until smooth. Mix in potatoes.

Heat 6 cups water and 1 1/2 teaspoons salt to boiling in 3-quart saucepan. Divide potato mixture into 4 equal parts. Drop one part by heaping teaspoons into boiling water. Heat to boiling; boil 5 minutes. Remove gnocchi with slotted spoon; drain. Repeat with remaining parts potato mixture.

While gnocchi is boiling, cook and stir onion in 1/2 cup butter in 2-quart saucepan until crisp-tender. Add tomatoes and sugar; mash tomatoes with fork. Heat to boiling; reduce heat. Simmer uncovered 5 minutes, stirring occasionally. Pour sauce over gnocchi; sprinkle with cheese. Serve immediately. 4 to 6 servings.

High Altitude Directions (3500 to 6500 feet): No adjustments are necessary.