

# Some entries were unusual

This potato salad recipe was submitted by Chilli Joe and Chef Curtis of Westland. It's most unusual because of its tie-in with Mr. Potato Head. Chilli Joe and Chef Curtis, of the TV show "Microwave Today," wrote:

Enclosed is our special TV microwave Potato Salad recipe. You will find it quick and easy to prepare, fresh and delicious.

**MR. POTATO HEAD POTATO SALAD**  
 4 8-ounce potatoes (minus plastic feet, arms, hat, glasses and pipe)  
 2 large eggs, hard-cooked and chopped  
 1/2 cup celery, chopped  
 1/2 cup onions, chopped

1/4 cup cucumbers, chopped with or without skin  
 1/4 cup salad dressing or mayonnaise  
 1 teaspoon salt  
 1/4 teaspoon black pepper  
 dash of Hungarian paprika  
 sliced olives for garnish cover

Wash potatoes. Pierce potatoes and cook in microwave oven for 14 minutes on high setting. Cool and peel potatoes.

Cut potatoes in cubes. Combine in medium-size bowl with celery, onions and cucumbers. Stirring gently, add chopped eggs, salad dressing and spices.

Cover with plastic wrap and place back into microwave oven for a quick 10 seconds (eliminates water

moisture). Garnish with sliced olives and a dash of Hungarian paprika. Recover with plastic wrap and refrigerate for 2 hours.  
 Serves 4 to 6. Preparation time is 20 minutes.

The following recipe entered in the potato salad contest isn't potato salad at all. Sally Matthews of Bloomfield Hills, who submitted it, said:

Outstanding — and very unusual. Great source of fiber. Guess think it's potato salad, then ask, "What is this?" Do try it.

**COLD CAULIFLOWER NIVEENNAIS**  
 2 heads cauliflower.

Break cauliflower into small flowerets. Cook in boiling water for 3 minutes only. Blanch in cold water, drain.

Combine other ingredients (except garnish), whisk until creamy. Pour dressing over cauliflower until all pieces are well coated. Garnish with parsley or dill. Chill.

# Painter's abilities extend to cooking

Continued from Page 1

"Heck, yes. You want to thicken the sauce, don't you?" he said, sounding like I should have known the answer. Place a heaping pile of pasta and sauce on a high-rimmed plate, top with the lobster and serve with french bread, was the final notation.

"What about the vino, Joe?" "You can't eat food like this without a little chianti!" was the response rendered, as I finally detected a hint of humor.

Ah, but the proof is in the tasting. After sampling the creation, I too found out that this man could create a work of wonder not just with his

clay and pastels but also with food.

"SO, WHAT?" in store for Joe DeLauro? "I came the question as I wiped the drippings of pasta sauce from my chin."

He responded modestly with the quip that he wants to be remembered as a contributor from both sides of the border. As we remember our friendship between our two great nations, let's take a minute to thank folks like Joe DeLauro whose contributions will be remembered for a long time.

Thanks for sharing your talent, Joe, on the artist's palette and palate of our taste buds. Bon Appetit!

# Readers share ethnic recipes

Many readers submitted recipes for ethnic potato salads. These were all considered in the judging, and although none was a winning entry, some of the more interesting ones are included here.

The following recipe is an old Armenian favorite. I hope you enjoy it. Bon appetit!

**ARMENIAN POTATO SALAD**  
 5 pounds potatoes, boiled, peeled and cut in cubes

1 bunch green onions chopped fine  
 Fresh mint chopped fine (approximately 1/4 cup is used, unless you like a stronger mint flavor — the amount varies to taste)

1/2 bunch parsley washed and chopped fine  
 1/4 cup fresh dill washed and chopped fine, again amount varies to taste

Mix all ingredients together and dress the salad with the following:

1/2 cup lemon juice  
 1/2 cup olive oil. Before serving, you may add a little more oil if it is dry. And finally, add salt to taste.

See Arables Farmington Hills

**POTATO SALAD POLISH-STYLE**  
 4 medium potatoes, boiled and diced very small

2 celery stalks, minced  
 1 small onion, minced  
 2 medium-sized carrots, semi-boiled and diced very small

2 eggs, hard boiled and minced  
 1 large apple, peeled and diced very small

1 cup frozen peas, semi-boiled  
 3 medium dill pickles, minced  
 1 4-ounce can mushrooms, chopped  
 1 cup mayonnaise  
 1 teaspoon salt  
 1/2 teaspoon black pepper  
 3 tablespoons vinegar

In a large bowl mix gently all the ingredients together until well blended with a spatula. Refrigerate for two hours. Serve cold. Serves 8 to 10 people.

Leon Karas Canton

Having recently lived in Japan for three years, I fell in love with the crunchy Far East edibles — snow peas, bean sprouts, water chestnuts — adding them to traditional recipes for eye and taste appeal. Here's my version of:

**RED POTATO SALAD**  
 2 pounds small red potatoes, boiled with skins on

1/2 cup sliced green onions  
 5 slices bacon, cooked and crumbled  
 salt and pepper to taste  
 snow peas, boiled but crunchy  
 DRESSING:

1/4 cup mayonnaise  
 1/4 cup sour cream

While potatoes are warm, cut in 1-inch chunks and mix all together with dressing. Optional ingredients: broccoli flowerets, bias-cut celery or sliced water chestnuts. Best served warm or at room temperature.

Carol Tate Birmingham

**SYRIAN POTATO SALAD**  
 (Clady Dragan's recipe)

8 potatoes  
 1 large onion (or chopped green onion)  
 1 1/2-2 cups minced parsley  
 2 lemons (juice)  
 1/4-1/2 cup vegetable oil  
 1/2 teaspoon garlic powder  
 salt and pepper to taste

Clean and boil unpeeled potatoes until tender. Drain water, let cool, then cube into bowl. Gently add onions.

Mix lemon juice, garlic, salt and pepper. Slowly add oil and mix. Add dressing to potatoes and blend. Add parsley.

Serve room temperature or chilled. Leftovers should be refrigerated. Great change from creamy potato salad. Serves 4-6.  
 Ann Miller Bedford

**GERMAN POTATO SALAD**  
 8 boiled potatoes, peeled  
 1 stalk celery, chopped  
 2 hard-cooked eggs  
 1 tablespoon parsley  
 1 onion, chopped  
 2 slices bacon

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