

Listener shared recipes

Naomi offers this recipe:

I have never liked the traditional sweet potato drenched in marshmallows casserole dish, or any other sweet potato casserole, for that matter. But one day a friend brought this dish to Thanksgiving and I couldn't get enough of it. It has been a staple at our house ever since.

Sweet Potato Strawberry Casserole

Take a bunch of sweet potatoes and cook them any way you like (boiled, baked, etc.). Remove skins, mash, and place in a casserole dish. Add lots of butter. Dump a layer of sweetened strawberries or raspberries on top. Bake at 350 for 30-45 minutes. Top with marshmallows. Toast until golden brown. Enjoy!

Sherry offers a potato stuffing recipe from Mr. Food

<https://www.mrfood.com/Potatoes-Rice/Mashed-Potato-Stuffing-3121>

For "Filling," Steve offers:

You start by making mash potatoes, BUT with a lot more butter and milk. Add sautéed onions and celery, parsley, dry breadcrumbs, NOT CRUMBS, and eggs.

Mix, if firm add more milk as it should be slightly soupy.

Bake 350 for 45 minutes to 1 hour

A caller reminded listeners to not forget Mama Stamberg's cranberry relish – she's been making for years.

Another caller pointed out that the Amish version of filling is made with chunks of whole wheat bread, not breadcrumbs.

Jim offers this family favorite for a potato dish:

2 small potatoes/person

1tsp salt

1tbsp baking soda

Olive or sunflower oil

Spices (Adobo, garlic salt, Old Bay, Italian seasoning, Rosemary) use your favorites!

Take 2 potatoes somewhere between golf ball and tennis ball size per person and put them in a pot of cold water with the water over-topping them by an inch. Add a heaping teaspoon of salt and add a heaping tablespoon of baking soda. Cover and bring to a boil. Boil uncovered until just about tender. Drain and place potatoes on a baking sheet and pat dry. Coat the potatoes with olive oil and season with your favorite spices. I use garlic salt and Adobo and a bit of Italian seasoning. (Old Bay would be good too) Using a sturdy flat bottom glass or soup can crush the potatoes to about an inch or so. Salt lightly and bake at 375 , about 25 minutes, until browned on one side. Remove from the oven flip and brown the other side.