Potato Cake

1 1/2 lbs. potatoes, diced

3 tablespoons butter

2 tablespoons vegetable oil

3 green onions, minced

salt & pepper, to taste

Boil potatoes until tender, drain. Melt butter and oil together in an iron skillet. Mix in potatoes, onion, and salt & pepper. Press potatoes into pan, crushing them slightly. Bake in oven for about 20 minutes or until the edges are browned and pulled away from the pan edges slightly. Once cooked, run spatula around edges and underneath as much as necessary to loosen from pan. Place serving plate over top of skillet and invert to remove cake from pan. Cut into wedges and serve.

This recipe can easily be transformed using herbs and seasonings.

The original recipe idea is from Everyday Food, issue #1

Potato Pancakes w/ Bacon

4 slices of bacon, diced
4 potatoes, peeled (medium sized)
1 yellow onion (medium)
3 garlic cloves, minced
2 eggs

4 T flour
Salt & Pepper
vegetable oil for frying (enough to cover bottom of skillet 1/4 inch)

Cook bacon until crispy, discard fat, drain bacon on paper-towel lined plate. Grate potato & onion. Squeeze excess liquid out of grated potatoes & onion using a towel or by hand. In a large bowl, place “dry” potato mixture, garlic, eggs, flour and salt & pepper, mix thoroughly. Put 1/4 inch of oil in bottom of cast iron skillet, heat until ripples appear. Form 3-inch diameter patties from mixture and add them to the pan. Cook pancakes until crispy and browned, press down occasionally to flatten (about 2 minutes per side). Remove to a paper-towel lined plate and keep them warm in a preheated 275 degree oven while you cook remaining pancakes.

For added flavor, I suppose you could go ahead and keep the bacon fat and just add vegetable oil for frying.

Potato Gratin with Horseradish

3 lbs baking potatoes (peeled and thinly sliced…I use a mandolin)
salt & pepper to taste
3 cups of heavy cream
1/4 cup prepared horseradish

Preheat over to 375. Butter a 3-quart baking dish. In a bowl combine heavy cream, S&P and horseradish. Add potato slices and toss to coat.

Pour potato mixture into baking dish, be sure to submerge each potato slice. For easier clean-up, cover with foil or lid and place on baking sheet. Bake for 25 minutes then remove foil or lid and bake another 25 minutes or until top is golden brown and potatoes are tender.

Butter & Herbed Gnocchi

2 lbs gnocchi (fresh, refrigerated, frozen)
1/2 stick butter
2 t Dijon mustard
salt & pepper to taste
1/2 cup chopped parsley
1/4 cup minced chives

Cook gnocchi (follow package/recipe directions), save 1/2 cup starchy water, drain gnocchi. In a bowl add mustard, starchy water, salt & pepper and gnocchi. Toss together until butter has completely melted. Add parsley and chives right before serving to preserve flavor & color.

(Original idea came from Real Simple magazine’s December 2008 edition page 193; changes made to fit our tastes)