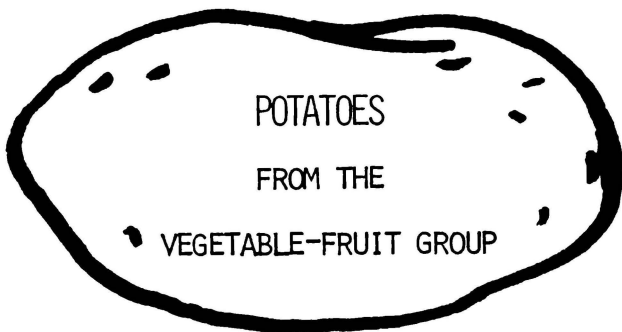


LD
5655
A761
M1154
NO. 52
1976
c. 2

FOOD

Extension Division

Virginia Polytechnic Institute and State University



VIRGINIA POLYTECHNIC INSTITUTE
AND STATE UNIVERSITY LIBRARIES

Storage:

Keep potatoes in a cool, dark place.
Do not store in a closed container.

Buying:

Buy well-shaped, smooth potatoes. Do not buy potatoes with deep cuts, sprouts, or discolored spots.

Long white potatoes are good for baking but may cost more than round white or red potatoes.

Potatoes in large bags may cost less per pound than those in smaller bags.

Skillet Scalloped Potatoes

3 tablespoons margarine
(or other fat)

4 or 5 medium sized potatoes

1 small onion

1 cup boiling water

1 cup canned milk

1/2 teaspoon salt

1/8 teaspoon pepper

Melt margarine in a large skillet over low heat. Wash and peel potatoes. Cut into 3/4" cubes. Chop onion. Put potatoes and onion into skillet. Cook and stir over low heat for 3 to 4 minutes, or until most of the fat is taken up by the potatoes and onion. Add water and canned milk. Cook over low heat stirring every now and then until potatoes are tender and sauce gets thick. It should take about 25 to 30 minutes. Add salt and pepper. Serve hot. Makes 6 servings.

MF-52

Reprint March, 1976

Issued in furtherance of Cooperative Extension work, Acts of May 8 and June 30, 1914, in cooperation with the U.S. Department of Agriculture. W. E. Skelton, Dean, Extension Division, Cooperative Extension Service, Virginia Polytechnic Institute and State University, Blacksburg, Virginia 24061.

The Virginia Cooperative Extension Service by law and purpose is dedicated to serve all people on an equal and nondiscriminatory basis.

An Equal Opportunity/Affirmative Action Employer

For more information contact: