

First American Experiences Group



Hot Potatoes

A potato bar is a healthy way to treat your family or serve a large group without a lot of work. Offer a variety of toppings so they can splurge or go easy — their choice!



To prepare potatoes:

Rub potatoes with oil, piercing all over with a fork. Bake on oven rack about 1/2 inch apart at 350° for one hour. Add 10 minutes for more than four potatoes. *Also works for sweet potatoes!*

Easy Topping Combinations:

Steamed veggies with yogurt or cottage cheese

Shredded cheddar cheese with caramelized onions

Cream cheese with spinach and basil

Feta cheese with black olives, olive oil, tomatoes and basil

Gruyere cheese with butter, walnuts and sage

Butter with chives, garlic, parsley, oregano, rosemary and thyme

Sour cream with shredded Monterey Jack cheese, tomato, onion and cayenne pepper

Parmesan cheese with Greek olives, tomatoes, and rosemary

Don't forget the simpler, traditional toppings of sour cream, butter, bacon bits and assorted shredded cheeses!

Chili Topping

Ready in: 40 minutes; Yield: 7 cups

INGREDIENTS

1-1/2 lbs. ground beef
2 medium onions, chopped
1 medium green pepper, chopped
1 can (28 oz.) diced tomatoes, undrained
1 can (15-1/2 oz) chili beans, undrained
2 Tbsp. sugar
2 tsp chili powder
1/4 tsp salt
1/4 tsp. pepper
Baked potatoes

DIRECTIONS

In a Dutch oven, cook the beef, onions and green pepper over medium heat until meat is no longer pink; drain. Add tomatoes, beans, sugar and seasonings. Bring to a boil. Reduce heat and simmer uncovered for 20 minutes. Serve over potatoes.

Blue Cheese Topping — *Best if made a day ahead*

Ready in: 5 minutes; Yield: 2 1/2 cups

INGREDIENTS

2 cups mayonnaise
1 jar (5 oz.) blue cheese spread
1/4 cup finely chopped onion
1/4 cup minced fresh parsley
2 garlic gloves, minced
1/4 tsp. Worcestershire sauce
Baked potatoes

DIRECTIONS

In a small bowl, beat mayonnaise and blue cheese spread until smooth. Stir in the onion, parsley, garlic and Worcestershire sauce. Serve over potatoes.

Hamburger Gravy Topping

Ready in: 20 minutes; Yield: 7 cups

INGREDIENTS

1-1/2 lbs. ground beef
2 medium onions, chopped
1/2 cup all-purpose flour
2 Tbsp. beef bullion granules
1/4 tsp salt
1/4 tsp. pepper
5 cups milk
Baked potatoes

DIRECTIONS

In a Dutch oven, cook the beef and onions over medium heat until meat is no longer pink; drain. Stir in the flour, bouillon, salt and pepper. Gradually add milk; bring to a boil. Cook and stir for 2 minutes or until thickened. Serve over potatoes.