

ALI'S KITCHEN

Potato Casserole is a Flexible Creation

Delicious comfort food blends Parmesan and Gouda cheeses with herby flavor of dill

Column and photos by Ali Carter, Wisconsin Potato Growers Auxiliary

We have a super quick, very tasty, deliciously cheesy comfort food for you this month—Dilled Potato Casserole.

While I wish it were a great make-ahead dish, alas, it is not. I made the attempt not too long ago and found that, after a few hours of sitting in the fridge, my potato casserole had

turned an unappetizing grey (I know, I know, how did I not realize that would happen?).

Luckily, this recipe is so simple and takes mere minutes to put together that its inability to be prepped ahead of time is not a deterrent.

continued on pg. 74



Ingredients: Dilled Potato Casserole

- 1 lb. bag of frozen, shredded hash brown potatoes (thawed)
- 1 small onion, diced
- 1/4 cup chopped dill (Fresh or freeze-dried is best. You can use dried dill, but it will be less flavorful.)
- 1/4 cup chopped parsley (Again, fresh works best here, but feel free to use dried.)
- 1 cup shredded Gouda cheese
- 1 cup shredded Parmesan cheese
- 1 1/2 cup sour cream
- 1 tsp. each of salt and black pepper (or to taste)
- Chopped green onion for garnish





Potato casseroles might just be some of the most flexible creations to ever come out of our kitchens.

My family enjoys the blend of Parmesan and Gouda cheeses with the herby flavor of dill, but feel free to use your favorite cheese combination in this recipe.

Consider adding a handful or two of chopped leftover ham to your casserole, serve with a side salad, and this becomes a fast yet filling weeknight meal to end a busy day.

Or serve the Dilled Potato Casserole as a side along with pork chops or baked chicken, and you have a fabulous meal to enjoy leisurely on a snowy Sunday afternoon.

DIRECTIONS

Preheat oven to 425 degrees Fahrenheit.

Place the thawed hash brown potatoes into a large mixing bowl. Add the rest of the ingredients and carefully mix with a large spoon or spatula until everything is well combined.

Transfer the potato mixture to a 2-quart casserole dish and bake for 30-35 minutes or until heated through and the top begins to look lightly toasted brown. **BCT**

Enjoy!

Find more recipes at www.LifeOnGraniteRidge.com.

ADVERTISERS INDEX

AgCountry Farm Credit Services	37
Big Iron Equipment	35
Chippewa Valley Bean Co.	31
CliftonLarsonAllen	64
Colorado Certified Potato Growers	47
Compeer Financial	19
David J. Fleischman Farms	45
Fencil Urethane Systems	22
Harriston-Mayo	11
Heartland AG Systems	51, 59
Jay-Mar	9
John Miller Farms	2
J.W. Mattek & Sons	5
M.P.B. Builders, Inc.	54
Nelson's Vegetable Storage Systems Inc.	34
North Central Irrigation	23
Nutrien Ag Solutions	53
Nutrien Ag Solutions Great Lakes	43
Oasis Irrigation	76
Oro Agri	3
Polaris	21
Potatoes USA	16
Precision Drainage, LLC	27
R&H Machine, Inc.	12
Roberts Irrigation	32
Rotam CropSciences	69
Ruder Ware	15
Rural Mutual Insurance	63
Sand County Equipment	55
Schroeder Brothers Farms	7
Swiderski Equipment	30
T.I.P.	61
Tessengerlo Kerley	29
United Potato Growers of Wisconsin	39
Vantage North Central	38
Volm Companies	13
Wilbur-Ellis	20
WPVGA Spud Seed Classic Sponsorship	75
WPVGA Support Your Fellow Members	68
WPVGA Thank Industry Sponsors	25
WPVGA Subscribe Today	65
WSPIA	41