

ALI'S KITCHEN

Dig into Golden Brown & Crispy Potatoes

Made with canned spuds, they're fancy, hearty and a favorite family comfort food

Column and photos by Ali Carter, Wisconsin Potato Growers Auxiliary

With a few pantry staples, you will have crispy, pan fried, herbed potatoes on the table in mere minutes. They are fancy enough to impress the pickiest of dinner guests and hearty enough to become a



favorite family comfort food.

While I love making potato dishes using fresh spuds, I do my best to always keep a good supply of canned options on the shelves as well. They make for quick meals and offer endless options.

Canned potatoes retain their nutrients, and just like their fresh counterparts, are a fabulous source of fiber, vitamins B6 and C, iron and potassium, and I happen to think they are just as delicious.

Some people feel they can taste a bit tinny, and they shy away from cooking with canned potatoes. You will not notice this with potatoes processed using glass jars and can alleviate much of the tinny taste by rinsing the potatoes with fresh cold tap water after opening a can, or tin, purchased from the store.

I have been told that a squirt of lemon juice over the potatoes before rinsing does the trick for those with superpower taste buds, but I have never attempted to verify this.

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INGREDIENTS: Crispy Herbed Canned Potatoes

- 1 can whole white potatoes
- 2 Tbsp. bread or cracker crumbs
- 1 tsp. onion powder
- 1 tsp. garlic powder
- 1 tsp. rosemary
- 1 tsp. thyme
- 1 tsp. parsley flakes
- 1/2 tsp. salt
- 1/2 tsp. black pepper
- 3 Tbsps. butter

For Garnish:

- 1 Tbsp. chopped chives
- 1/4 cup grated Parmesan cheese



DIRECTIONS

Place rinsed potatoes, bread/cracker crumbs, onion powder, garlic powder, rosemary, thyme, parsley, salt and pepper into a plastic zip-top bag. Close tightly and gently shake the bag to coat the potatoes.

Melt butter in a medium frying pan over medium-high heat. Add the potatoes and sauté for about 5 to 10

minutes (depending on size of your potatoes), turning occasionally until all sides are golden brown and crispy.

Remove from heat and sprinkle the potatoes with Parmesan cheese and garnish with chives. **BC'T**

Enjoy!

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