



# DISHING IT UP WITH DANA

## Potato Bread is Best Right Out of the Oven

It also makes the perfect addition to your corned beef meal for St. Patrick's Day  
Column and photos by Dana Rady, Wisconsin Potato & Vegetable Growers Association

I rarely find a potato recipe that can't be further modified in some way. Granted, I like to experiment in the kitchen and have been known to stray some from recipes as they're written. But every time I start making a recipe involving potatoes, I think of other ways to make it.

For example, I recently featured "Potato Chip Charcuterie Nachos" on a TV spot and instantly thought of different topping ideas someone could use instead. The nachos could be enjoyed with pizza toppings, barbecue chicken, or even something more exotic like a combination of apple, fig, and goat cheese.

When you hear me say that the possibilities are endless with potatoes, that itself is an understatement.

*continued on pg. 70*



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# POTATO BREAD

## INGREDIENTS:

1 pkg (1/4 oz)	active dry yeast
3 Tbsp	sugar
1 tsp	baking soda
1/4 cup	warm water
1 3/4 cups	milk, warmed
1/4 cup	unsalted butter, softened
1/2 cup	butter, softened
1/2 cup	plain mashed potatoes, unseasoned and without added milk or butter
1 tsp	salt
5 to 5 1/2 cups	all-purpose flour





Please check out the “Potato Chip Charcuterie Nachos” recipe from our website (<https://eatwisconsinpotatoes.com/recipes/potato-chip-charcuterie-nachos/>), with or without modifications, for your next gathering.

But since it’s the month of the Irish, I’m going to share another versatile use for potatoes that you can pair with just about anything.

“Potato Bread” is easy, unique, and the perfect addition to your corned beef meal for St. Patrick’s Day. You can also make it in advance, but my favorite is sampling a slice right out of the oven.

Incidentally, I Googled “What is the most versatile vegetable,” and potatoes came up as the number one answer!

### **DIRECTIONS**

Stir the yeast, sugar and warm water together in a large bowl and allow the mixture to rest and become bubbly for about 5 minutes. Add the milk, butter, mashed potatoes and salt. Mix in enough flour to form a firm dough (you may need slightly less or more

than the 5 cups listed).

Turn the dough out onto a lightly floured surface and knead until smooth and elastic, for about 6-8 minutes.

Form kneaded dough into a ball, and place it into a large, greased bowl. Cover with plastic wrap or a kitchen towel and let rise in a warm place until doubled, about 1 hour.

Gently punch down the dough and then turn it onto a floured surface. Shape into two round loaves and place onto a baking sheet coated with cooking spray. Cover with plastic wrap and allow the dough to rise again until each loaf is nearly double in size (about 25 to 30 minutes).

Cut an “X” or a few decorative slashes into the top of the raised dough if desired.

Bake at 350° Fahrenheit for 40 minutes or until golden brown. Remove from pan and allow the bread to cool before slicing. Enjoy!

Visit <https://eatwisconsinpotatoes.com/recipes/potato-bread/>. **BCT**

## **ADVERTISERS INDEX**

AgCountry Farm Credit Services.....	34
AgroLiquid .....	27
Allied Coop .....	22
Atticus, LLC .....	45
Badger State Irrigation.....	72
Best Farming Systems.....	28
Big Iron Equipment.....	11
Binfront Barriers .....	40
Central Door Solutions .....	2
Colorado Certified Potato Growers Assoc.....	41
Compeer Financial.....	50
CoVantage Credit Union .....	12
GLC Minerals .....	5
Grower Logistics .....	33
J.W. Mattek & Sons .....	17
Jay-Mar Inc. ....	49
M.P.B. Builders.....	9
Nelson’s Vegetable Storage Systems Inc. ....	15
North Central Irrigation .....	61
Nutrien Ag Solutions .....	47
Nutrien Ag Solutions-Great Lakes.....	3
Roberts Irrigation .....	25
Ron’s Refrigeration .....	21
Ruder Ware .....	53
Rural Mutual Insurance .....	59
Sand County Equipment.....	51
Schroeder Brothers Farms.....	7
Swiderski Equipment .....	40
ThorPack.....	19
T.I.P., Inc.....	43
United Potato Growers of Wisconsin .....	63
Volm Companies .....	39
WPVGA Spud Seed Classic Sponsorship .....	71
WPVGA Subscribers.....	68
WPVGA Support Our Members .....	64
WPVGA Thank Industry Show Sponsors .....	29
WSPIA.....	67