



Breakfast Pizza

Cook Time: 15 minutes

Ingredients

- Large ready made pizza crust
- Cream Cheese (optional)
- Pizza sauce
- 3/4 package Mr. Dell's Shredded Hash Browns
- Salt & pepper to taste
- Scrambled eggs
- 6 oz browned breakfast sausage
- 1.5 c pizza cheese
- Crumbled bacon
- Sliced bell peppers, assorted colors

Instructions

1. Preheat oven to 400 degrees F.
2. Assemble pizza, starting with a thin layer of cream cheese (optional) and a layer of pizza sauce.
3. Continue topping with remaining ingredients in the order listed.
4. Heat 12-15 minutes or until ready.



Breakfast Burritos

Yield: 12 servings

Ingredients

- 1/2 bag (16 ounces) Mr. Dell's Southern Style Hash Browns
- 12 eggs
- 1 large onion, chopped
- 1 green pepper, chopped
- 1/2 lb (8 ounces) pork sausage, browned & drained
- 12 flour tortillas (10"), warmed
- 3 cups (12 ounces) shredded cheddar cheese
- Salsa (optional)

Instructions

1. In a large skillet, fry hash browns according to package directions; remove and set aside.
2. In a large bowl, beat eggs; add onion and green pepper.
3. Pour into the same skillet; cook and stir until eggs are set.
4. Remove from heat.
5. Add hash browns and sausage; mix gently.
6. Place about 3/4 cup of filling on each tortilla and top with about 1/4 cup cheese.
7. Roll up and place on a greased baking sheet.
8. Bake at 350° degrees F for 15-20 minutes or until heated through.
9. Serve with salsa if desired.
10. Yield: 12 servings.



Breakfast Scramble

Ingredients

- 8 cups Mr. Dell's Southern Style
- 1/2 lb. bacon
- 1 green pepper, diced
- 1/3 cup green onions
- 3/4 cup shredded cheddar cheese

Instructions

1. Brown bacon in skillet until crisp.
2. Remove from pan.
3. Retain bacon fat.
4. In two tablespoons of fat, brown green pepper and green onions.
5. Remove from skillet.
6. Over medium heat, brown Mr. Dell's Potatoes in remaining bacon fat.
7. When done add crumbled bacon, peppers, and onions.
8. Put into casserole dish and top with cheddar cheese.
9. Bake in 325° F oven for five to ten minutes until cheese is melted.
10. Makes 4-6 servings.



Corned Beef Hash

Ingredients

- 9 cups Mr. Dell's Original Potato Shreds
- 1 medium onion, chopped
- 1 medium green pepper, diced
- 1 can corned beef, cut into chunks
- 6 eggs

Instructions

1. Cook Mr. Dell's Potatoes according to directions on package, adding onion and green pepper to hash browns.
2. When potatoes are done add corned beef.
3. Let mixture get warm; using a tablespoon make deep depressions in the mixture.
4. Break an egg into each depression and cover until eggs are set, but not hard cooked.
5. Makes 6 servings.



JC's Breakfast Pizza

Ingredients

- 2 cups Mr. Dell's Original Potato Shreds
- Large ready made pizza crust
- Cream cheese (optional)
- Pizza sauce
- Salt and pepper to taste
- Scrambled eggs
- 6 oz browned breakfast sausage
- 1 1/2 c pizza cheese
- Crumbled bacon
- Sliced bell peppers, assorted colors

Instructions

1. Preheat oven to 400 F.
2. Assemble pizza, starting with a thin layer of cream cheese (optional) and a layer of pizza sauce. Spread Mr. Dell's Potatoes over sauce.
3. Continue topping with remaining ingredients in the order listed.
4. Heat 12-15 minutes or until ready.



Hoppel Poppel

Ingredients

- 8 cups Mr. Dell's Southern Style Potatoes
- 2 medium onions chopped
- 4 tablespoons butter or margarine
- 1 cup diced cooked pork or roast beef
- 8 eggs beaten
- 2 tablespoons chopped fresh parsley
- Salt and pepper to taste

Instructions

1. Saute onion in butter in large skillet.
2. Add Mr. Dell's Potatoes and meat, cook 5-6 minutes.
3. Combine eggs, parsley, salt, and pepper.
4. Beat until well blended. Pour egg mixture over potatoes and onions.
5. Cook over low to medium heat until eggs are set.
6. Yield: 12 servings



Pat's Breakfast Pizza

Ingredients

- 13 cups Mr. Dell's Original Potato Shreds
- 2-3 cans biscuits (10-inch)
- 2 lbs. Sausage
- 1 small onion, diced
- 1 small-medium can mushrooms
- 1/4 cup green peppers, diced
- Gravy-your choice
- 1 lb. shredded ham
- 1 doz. eggs, scrambled
- 2 lbs. shredded cheddar cheese

Instructions

1. Line cake pan with flattened biscuits.
2. Cook sausage, diced onions, mushrooms, and green peppers; leave drippings.
3. Set aside sausage and make gravy.
4. Put gravy over biscuits for sauce.
5. Then top with sausage mixture, ham, scrambled eggs, Mr. Dell's Potatoes, and cheese.
6. Bake 20 minutes at 350 F or until bubbly hot and biscuits are done.



Skillet Potato Omelette

Ingredients

- 4 cups Mr. Dell's Potatoes (any variety)
- 1/2 lb. bacon
- 1/2 cup bacon drippings
- 6 eggs
- 2 tablespoons milk
- 1 1/2 teaspoons salt
- 1 cup shredded cheddar cheese

Instructions

1. Cut 6 slices bacon into 1-inch pieces.
2. Pan fry until browned. Drain.
3. Cook remaining bacon to desired crispness; drain and keep warm.
4. Brown Mr. Dell's Potatoes in 1/4 cup hot bacon drippings; keep warm.
5. Combine eggs, milk, and salt. Beat together.
6. In a 10 or 12-inch fry pan, heat remaining 1/4 cup bacon drippings until moderately hot.
7. Add egg mixture.
8. Cook over low heat. As outer edge thickens, tilt pan and lift omelet gently to allow uncooked portion to flow underneath. When bottom of omelet is browned and mixture is firm, spread browned potatoes over half of top and sprinkle cheese over potatoes.
9. Fold omelet over and serve at once with remaining cooked bacon slices.
10. Makes 3-4 servings.
11. *For zesty flavor add things you like; onions, green pepper, mushroom, etc.



Sausage & Egg Casserole

Ingredients

- 8 cups Mr. Dell's Potatoes (any variety)
- 1 1/2 lbs bulk pork sausage
- 9 eggs
- 1 1/2 tsp dry mustard
- 1 tsp salt
- 1 1/2 cups shredded cheddar cheese
- 3 cups milk

Instructions

1. Fry, drain and crumble sausage.
2. Mix all ingredients together with eggs and pour into a greased 9"x13" pan.
3. Cover and refrigerate overnight.
4. Bake 1 hour at 350° F degrees.



Best Ever Potatoes

Ingredients

- 8 cups Mr. Dell's Southern Style
- 1 can cream of mushroom soup
- 8-oz. cream cheese, softened
- 2 cups shredded cheddar cheese
- 2 tablespoons chopped onion
- 4 teaspoons melted margarine
- Salt, pepper and garlic powder to taste

Instructions

1. Mix all ingredients together and place in 9" x 13" greased pan.
2. Sprinkle with paprika.
3. Bake for one hour at 375°.
4. Cover pan for first half-hour of baking.
5. Makes 8-10 servings.



Charlotte's Country Club Poatotes

Ingredients

- 9 cups Mr. Dell's Original Potato Shreds
- 2 cups half & half
- 3 oz. butter or margarine
- Salt & pepper to taste
- Grated parmesan cheese
- Paprika
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Instructions

1. Bring the half and half to boil in saucepan. A
2. dd Mr. Dell's Potatoes, butter or margarine, salt and pepper. Simmer until it thickens.
3. Pour into 9" x 13" baking dish.
4. Sprinkle with Parmesan cheese and paprika.
5. Broil in oven to brown, or bake in oven at 350° until bubbly.
6. Makes 8 servings.



Cheese & Potato Casserole

Ingredients

- 9 cups Mr. Dell's Original Potato Shreds
- 1 10.75-oz. can nacho cheese soup
- 1 can evaporated milk, undiluted
- 1 can french-fried onion rings (small)
- Salt and pepper to taste

Instructions

1. Combine Mr. Dell's Potatoes, soup, and milk. Season.
2. Pour into greased 9" x 13" pan; top with onions.
3. Bake in 375° oven for 30-45 minutes.
4. Makes 8-10 servings.



Four Cheese Potatoes

Ingredients

- 8 cups Mr. Dell's Southern Style Potatoes
- ¼ cup olive oil
- 3 cups shredded cheddar cheese, divided
- 2 cups shredded mozzarella cheese
- 1 ½ cups ricotta cheese
- 1 8-oz. carton sour cream
- 1/3 cup grated Parmesan cheese
- ½ cup finely chopped onion (green)
- 3 tablespoons fresh parsley
- 2 cloves crushed garlic
- 1 teaspoon dried basil
- ½ teaspoon pepper

Instructions

1. Saute Mr. Dell's potatoes in oil in skillet 5-6 minutes, set aside.
2. In large bowl combine 1 ½ cups cheddar cheese and next nine ingredients. Stir well.
3. Gently stir in potatoes.
4. Spoon mixture into greased 9"x13"x2" baking dish.
5. Sprinkle with remaining cheddar cheese.
6. Bake uncovered for 30-35 minutes at 350°.
7. Yield: 12 servings.



Hamburger + Potatoes + Cheese Casserole

Ingredients

- 2 lbs ground chuck
- 1 small onion, finely diced
- 1-26 oz can cream of chicken soup
- 1/4 c milk
- 1 package Mr. Dell's Potatoes (Shredded or Southern Style)
- 1 lb shredded cheddar cheese

Instructions

1. Preheat oven to 375°F.
2. Brown ground chuck along with diced onion, drain fat and set aside.
3. In separate pot combine cream of chicken soup and milk, stirring constantly until warm and smooth.
4. In a 9 x 13" baking dish add hamburger in an even layer on the bottom.
5. Next layer frozen potatoes and top with the soup mixture, making sure that all potatoes are covered with soup.
6. Sprinkle cheese on top and bake in 375 degree oven for about 30 minutes, or until soup is bubbling and cheese is melted.
7. Let cool before serving.
8. Kids will love it!



Microwave Potatoes & Cheese

Ingredients

- 8 cups Mr. Dell's Southern Style
- 1/2 cup chopped onion
- 6 slices bacon
- 1 lb. shredded cheddar cheese
- 1 cup cream-style cottage cheese
- 2 tablespoons chopped parsley
- Salt & pepper to taste
- 1 cup fine bread crumbs
- 1/2 cup grated Parmesan cheese

Instructions

1. Place bacon in single layer in 2-quart casserole dish, microwave
2. uncovered four to five minutes or until crisp. Remove bacon, crumble and set aside.
3. Add onion to drippings and microwave uncovered for six minutes or until tender, stirring twice. Stir in crumbled bacon.
4. Add cheddar cheese, cottage cheese, parsley, salt and pepper to casserole. Stir to blend.
5. Fold in Mr. Dell's Potatoes, cover and microwave for five to six minutes until almost tender, stirring once. Stir again.
6. Sprinkle crumbs and parmesan cheese on casserole.
7. Microwave uncovered for three minutes.
8. Makes 8 servings.



MMM Cheese Potatoes

Ingredients

- 8 cups any variety of Mr. Dell's Potatoes
- 1 medium diced onion
- 4 strips bacon, cut into small pieces
- 1 can cream of mushroom soup
- ½ soup can milk
- ½ teaspoon salt
- 1-2 cups shredded cheddar cheese
- Few round snack crackers

Instructions

1. Fry onion and bacon until bacon is cooked, but not crisp. Do not drain.
2. Add soup and milk to onion-bacon mixture to heat.
3. Place 4 cups of Mr. Dell's Potatoes in 9" x 13" baking dish, salt and sprinkle with ½ of the cheese. Place remaining potatoes on next layer, salt, add remaining cheese and pour soup mixture over entire casserole.
4. Crush crackers and sprinkle over top.
5. Bake at 350° for 30 minutes.
6. Makes 8-10 servings.



One Dish Casserole

Ingredients

- 8 cups Mr. Dell's Southern Style
- 16-oz. pkg. frozen vegetables
- 1 medium onion, diced
- 1 10.75-oz. can mushroom (or celery) soup
- 1 12-oz. can evaporated milk
- French fried onions (canned)

Instructions

1. Put Mr. Dell's Potatoes into 2-quart casserole dish.
2. Mix together vegetables and diced onion; layer over potatoes.
3. Mix together soup and milk, and pour over potato mixture.
4. Add french-fried onions on top and bake at 350° for 30 minutes.



Mr. Dell's Original Potato Casserole

Ingredients

- 10 cups Mr. Dell's Shredded Hash Browns
- 1/4 cup + 2 T. butter or margarine
- 1 can cream of chicken soup
- 12-oz. sour cream
- 1/2 cup milk
- 1/2 cup chopped green onions
- 2 cups grated cheddar cheese
- 1 cup crushed corn flakes
- Salt and pepper to taste

Instructions

1. Preheat oven to 375° F.
2. Melt 1/4 cup butter or margarine and pour into 9 x 13 inch baking dish, then add 5 cups of Mr. Dell's Hash Browns. (No need to thaw.)
3. In separate bowl, mix soup, sour cream, milk, and green onions, then pour 1/2 of this mixture over hash browns. Salt and pepper to taste.
4. Sprinkle one cup grated cheese on top.
5. Add remainder of hash browns and pour remainder of mixture on top, salt and pepper.
6. Sprinkle remaining cheese on top, then cover with crushed corn flakes.
7. Drizzle two tablespoons melted butter or margarine over mixture and bake for 55 minutes.
8. MICROWAVE: Cook 16-20 minutes, turning dish 1/4 turn four times during cooking.
9. Caution: Do not use metal baking pan when microwaving.



Pork Chop Casserole

Ingredients

- 8 cups Mr. Dell's Southern Style
- 4-6 pork chops
- 1 medium onion, sliced
- 1 can cream of mushroom soup
- ½ cup shredded cheddar cheese

Instructions

1. Fry pork chops and set aside.
2. Brown Mr. Dell's Potatoes and line in casserole dish.
3. Cut up pork chops, if desired, and put in casserole.
4. Place onion on top of pork chops. Spread soup over all.
5. Spread cheese over top of casserole.
6. Bake at 350° for 25 minutes.
7. Makes 4-6 servings.



Potato Cabbage Casserole

Ingredients

- 9 cups Mr. Dell's Original Potato Shreds
- 1 small head cabbage, cored and chopped
- 1 medium green pepper, diced
- 1/3 cup chopped green onions
- 1 tablespoon butter or margarine
- 1/2 cup flour
- 3/4 teaspoon dried dillweed
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 3 cups milk
- 1 cup shredded cheddar cheese

Instructions

1. Mix chopped cabbage and Mr. Dell's Potatoes together and steam in steamer basket over boiling water for five to eight minutes.
2. Sauté green pepper and onions with butter or margarine until tender.
3. Stir in flour, dillweed, salt and pepper. Add milk.
4. Cook over medium heat until thickened.
5. Stir in cheese until melted.
6. Combine potato/cabbage mixture and cheese mixture in 2-quart casserole.
7. Chill in refrigerator for a minimum of four hours.
8. Bake casserole in 350° oven, 50-60 minutes.
9. Serve hot.
10. Makes 8 servings.



Quick Potato and Hamburger Casserole

Ingredients

- 16 cups Mr. Dell's Southern Style
- 2 lbs. hamburger
- 1/2 cup chopped onion
- 3 cans cream of mushroom soup
- 2 cups milk

Instructions

1. Brown hamburger and onion, drain.
2. Stir in rest of ingredients.
3. Bake in oblong baking dish uncovered at 350° for 40 minutes or until Mr. Dell's potatoes are done.



Reduced Fat Scalloped Potatoes

Ingredients

- 8 cups Mr. Dell's Potatoes (any variety)
- 2 cups fat free (or reduced fat) shredded cheddar cheese
- 1 medium onion, chopped
- 2 T all purpose flour
- 1 t salt
- 1 t pepper
- 2 cups hot 2% reduced fat milk

Instructions

1. Preheat oven to 350°F.
2. Spray 9" x 13" baking dish with non-stick coating.
3. Arrange 1/3 of the Mr. Dell's potatoes over the bottom.
4. Sprinkle with 3/4 cup cheese, half of the onion and half of the flour, season to taste. Repeat layer. Arrange remaining Mr. Dell's potatoes over top.
5. Pour hot milk over.
6. Sprinkle with remaining cheese.
7. Bake, uncovered, one hour.
8. Makes 8 servings.



Sausage & Egg Casserole

Ingredients

- 1 1/2 lbs bulk pork sausage
- 9 eggs
- 1 1/2 tsp dry mustard
- 1 tsp salt
- 1 1/2 cups shredded cheddar cheese
- 8 cups Mr. Dell's Potatoes (Shredded or Southern Style)
- 3 cups milk

Instructions

1. Fry, drain and crumble sausage.
2. Mix all ingredients together with eggs and pour into a greased 9 x 13 pan.
3. Cover and refrigerate overnight.
4. Bake 1 hour at 350° degrees.



Scalloped Potatoes II

Ingredients

- 1 pkg. any variety of Mr. Dell's Potatoes
- 1 can cream of chicken soup
- 12 oz. sour cream
- 1/3 cup shortening
- Dash of pepper
- 1 lb. shredded cheese
- 1/2 teaspoon salt

Instructions

1. Mix all ingredients together.
2. Turn into greased 9" x 13" pan.
3. Bake for one hour at 350°.
4. *May be made ahead and refrigerated until ready to bake.



Scalloped Potatoes

Ingredients

- 9 cups Mr. Dell's Original Potato Shreds
- 4 tablespoons butter or margarine
- ¼ teaspoon garlic salt
- ¼ lb. mushrooms, sliced
- 1+ cup grated Swiss cheese
- 1 tablespoon parsley, chopped
- 3 green onions, minced
- 2 cups cream (or half & half)

Instructions

1. Blend butter or margarine with garlic salt.
2. Grease glass casserole dish well.
3. Put in a layer of Mr. Dell's Potatoes and a layer of mushrooms.
4. Sprinkle with Swiss cheese mixed with parsley and green onion.
5. Continue repeating layers until all ingredients are used.
6. Finish with layer of potatoes. Pour cream over all.
7. Sprinkle with more cheese and bits of margarine or butter.
8. Bake at 350° for one hour or until potatoes are done.



Zesty Microwave Potatoes Au Gratin

Ingredients

- 8 cups any variety of Mr. Dell's Potatoes
- 1 can cream of chicken soup
- 8 oz. spicy Mexican flavor cheese spread
- 1 small box chopped broccoli

Instructions

1. Heat Mr. Dell's Potatoes in microwave for 5-7 minutes.
2. In a separate dish mix soup, cheese spread and broccoli.
3. Remove potatoes from microwave and heat soup mixture until hot. (This can also be done on the stove while heating the potatoes.)
4. Add soup mixture to potatoes and return to microwave, cook until heated through.



Baked Sicilian Frittata

Ingredients

- 8 cups Mr. Dell's Southern Style Potatoes
- 1/2 cup olive oil
- 1 large onion, chopped
- 1/2 cup chopped green pepper
- 4 cups frozen chopped broccoli (steam 5 minutes if using fresh)
- 12 eggs, beaten
- 1 cup grated Parmesan cheese
- 1/2 cup water
- 2 teaspoons dried whole basil
- 1 teaspoon salt
- 1 teaspoon pepper
- 1 1/2 cup (6-oz.) shredded Monterey Jack cheese

Instructions

1. Saute Mr. Dell's potatoes in olive oil in large skillet for 8-10 minutes.
2. Add onion, green pepper, and garlic. Saute until tender.
3. Add broccoli and cover, cook 5 minutes.
4. Arrange the above in baking dish.
5. Combine eggs and next 5 ingredients, beat until blended.
6. Pour over potato mixture.
7. Sprinkle with Jack cheese.
8. Bake uncovered at 350° F for 25-30 minutes or until set.
9. Yield: 12 servings.



Beef Scallop

Ingredients

- 8 cups Mr. Dell's Southern Style
- 1 lb. ground beef
- 1/2 cup onion
- 1/2 cup of margarine
- 4 tablespoons flour
- 1 1/2 cups milk
- 8-oz. shredded cheddar cheese
- Salt and pepper

Instructions

1. Brown ground beef with onion and drain.
2. Melt margarine and blend in flour.
3. Add milk and cook until thick, stirring constantly.
4. Add meat to sauce.
5. Place alternately, 1/2 Mr. Dell's Potatoes, then 1/2 of the meat sauce in a greased 1 1/2-quart casserole.
6. Season to taste and top with cheese.
7. Cover and bake at 350° F for 40 minutes.



Chicken Pot Pie

Ingredients

- 8 cups Mr. Dell's Southern Style
- 2 cans cream of chicken soup
- 1 can milk
- 2 cups diced cooked chicken
- 16-oz. bag mixed frozen vegetables
- 1/2 medium onion, diced
- 1 teaspoon lemon pepper
- Pinch of cumin
- 1 frozen pie crust (thawed)

Instructions

1. Preheat oven to 375° F.
2. In large saucepan, heat and mix soup and milk.
3. Add chicken, Mr. Dell's Potatoes, vegetables, lemon pepper, and cumin.
4. Pour mixture into 2-quart casserole dish.
5. Top with pie crust, sealing edges and making several slits in crust.
6. Bake in 375° F oven for 45 minutes, until bubbly and crust is brown.



Chicken Potato Bake

Ingredients

- 8 cups any variety of Mr. Dell's Potatoes
- 1 1/2 cups sour cream
- 3 cups diced cooked chicken
- 1 can cream of chicken soup
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- **Topping:**
- 2 cups shredded cheddar cheese
- 2 tablespoons minced onion
- 1 teaspoon salt
- 1/3 cup butter or margarine, melted
- Dash of pepper

Instructions

1. Combine all ingredients except topping.
2. Pour into greased 9"x13" pan.
3. Combine topping ingredients and spread over top.
4. Bake at 350° F for 1 1/2 hours.



Fast Hamburger Casserole

Ingredients

- 8 cups Mr. Dell's Southern Style
- 1 lb. hamburger, browned
- 2 14-oz. cans green beans
- 1 can mushroom or celery soup
- 1 cup milk
- Cheese and seasoning to taste

Instructions

1. In a large skillet, prepare in layers: First hamburger, seasoned with salt and pepper; second, green beans; third, mushroom soup and milk, mixed together; fourth, Mr. Dell's Potatoes.
2. Cover and cook on low heat for 30 minutes until potatoes are done.
3. Sliced or grated cheese can be added to top; let melt, then serve.



Ham & Onion Hash

Ingredients

- 9 cups Mr. Dell's Original Potato Shreds
- 3 tablespoons cooking oil
- 3 tablespoons margarine
- 1 cup chopped yellow onion
- 2 cups diced cooked ham

Instructions

1. Heat oil and margarine in large skillet over medium heat.
2. Saute chopped onion and diced ham until lightly brown.
3. Add Mr. Dell's Potatoes and stir mixture together.
4. Continue cooking until hash browns are browned (approximately eight to ten minutes after hash browns have been added).
5. Makes 6 servings.



Ham & Potato Supper

Ingredients

- 8 cups any variety of Mr. Dell's Potatoes
- 1 can cream of chicken soup
- 1/4 cup melted butter or margarine
- 2 tablespoons minced dry onions
- 2 cups ham, cubed
- 1 cup sour cream
- 8-oz. shredded cheddar cheese

Instructions

1. Mix all ingredients except cheese in large bowl.
2. Pour into greased 9"x13" pan, top with cheese, and bake at 350° F for one hour, or until bubbly and cheese is melted.



Hot Chinese Potato Stir-Fry

Ingredients

- 8 cups Mr. Dell's Southern Style
- 4 tablespoons vegetable oil
- 1 cup each carrots & celery, thinly sliced on the diagonal
- 1/2 cup green pepper strips
- 1/2 cup sliced mushrooms
- 1 clove garlic, minced
- 2/3 cup water
- 3 tablespoons soy sauce
- 2 tablespoons corn starch
- 1 large tomato, cut in thin wedges
- 1/3 cup sliced green onions

Instructions

1. In wok or large skillet, heat 2 tablespoons of the oil.
2. Add Mr. Dell's Potatoes, cook and stir over medium-high heat 12 to 15 minutes until barely tender. Remove and keep warm.
3. Add remaining oil to wok, then carrots, celery, pepper, mushrooms, and garlic.
4. Cook and stir three to four minutes until crisp-tender.
5. In small bowl combine water, soy sauce, and corn starch.
6. Return potatoes to wok with corn starch mixture.
7. Cook and stir about two minutes, just until sauce thickens and mixture is heated through.
8. Spoon onto platter; garnish with tomato and onions.
9. Makes 8 servings.
10. Can be served with steamed rice if desired.



Meat & Potato Stuffed Peppers

Ingredients

- 8 cups any variety of Mr. Dell's Potatoes
- 12 medium green peppers (6-oz. each)
- 2 lbs. lean ground beef
- 1/2 cups chopped onion
- 2 teaspoons minced garlic
- 1 tablespoon curry powder
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1 cup raisins
- 2 large eggs, slightly beaten

Instructions

1. Heat oven to 400° F.
2. Have an 8-inch square baking dish or a pie plate ready.
3. Cut off stem ends of peppers about 1/2-inch from tops.
4. Remove seeds and white membrane.
5. In a large skillet, cook meat, onions, and garlic, breaking up meat with a spoon until it's no longer pink.
6. Add Mr. Dell's Potatoes, curry powder, salt, and pepper.
7. Cook, stirring often, two to three minutes until potatoes are thawed.
8. Add raisins and eggs; stir into mixture.
9. Spoon mixture into peppers.
10. Put peppers into baking dish and bake 45 minutes until filling is hot and peppers are tender.
11. Makes 12 servings.
12. Note: If you like your peppers extra tender, cook them in boiling water two minutes, cool under running cold water, then stuff and bake.



Oven Hash

Ingredients

- 8 cups Mr. Dell's Southern Style
- 1 lb. coarsely ground cooked beef
- 1 cup coarsely ground onion
- 1/4 cup snipped parsley
- 2 teaspoon salt
- Dash of pepper
- 2 teaspoons Worcestershire sauce
- 1 12-oz. can evaporated milk
- 1 cup fine bread crumbs
- 1/4 cup butter or margarine, melted

Instructions

1. Lightly mix first eight ingredients.
2. Turn into 1-quart casserole.
3. Mix bread crumbs and butter; sprinkle over top.
4. Bake at 350° F for 30-45 minutes or till thoroughly cooked.



Potato, Beef, and Bean Casserole

Ingredients

- 8 cups Mr. Dell's Southern Style
- 1 lb. lean ground beef
- 1 medium onion, chopped
- Dried parsley flakes
- 1 10.75-oz. can nacho cheese soup
- 1 15-oz. can red kidney beans
- 1/2 teaspoon salt
- 1/4 teaspoon pepper

Instructions

1. Preheat oven to 400° F.
2. In 400° F skillet, brown ground beef, onions, and 1 tablespoon dried parsley flakes.
3. While meat is browning, mix Mr. Dell's Potatoes and 1/2 of nacho cheese soup in another bowl. When meat is browned spoon off excess fat, if any, and add kidney beans, remaining half of nacho cheese soup, salt & pepper.
4. In greased 2-quart deep-dish casserole layer 1/2 of potato mixture, add entire meat mixture and top with remaining potato mixture.
5. Sprinkle with 1 teaspoon parsley flakes.
6. Bake uncovered for 40-45 minutes.



Steak & Potato Skillet

Ingredients

- 9 cups Mr. Dell's Original Potato Shreds
- 1 lb. round steak (cut into small chunks)
- 1 cup flour
- 1/2 cup vegetable oil
- 1 onion, chopped
- 1 green pepper, chopped

Instructions

1. Flour round steak pieces and cook in skillet with the oil.
2. When steak is done and tender, add Mr. Dell's Potatoes, onions, and green pepper.
3. Cook until hash browns are well done (approximately 45 minutes).
4. Serve with your favorite vegetable.



Wagon Wheel Pie

Ingredients

- 4 cups Mr. Dell's Original Potato Shreds, thawed
- 3 eggs
- 1 teaspoon salt
- 1/2 teaspoon oregano
- 1/4 teaspoon onion salt
- 1 lb. ground beef
- 1/2 cup diced onions
- 1 15-oz. can tomato sauce
- 1 small can mushrooms, drained
- Salt
- Cheese strips

Instructions

1. Combine Mr. Dell's Potatoes, eggs, and seasonings.
2. Pat into a well-greased 9" pie pan to form a crust.
3. Bake at 450° F for 25-30 minutes.
4. Brown meat, pour off grease. Add onions, tomato sauce, mushrooms, and salt.
5. Spread on crust.
6. Top with strips of cheese, spoke-fashion.
7. Bake at 450° F for about 10 minutes, until cheese melts.



Hamburger Hash Brown Quiche

Ingredients

- 4 cups Mr. Dell's Original Potato Shreds, thawed
- 1/2 cup melted butter or margarine
- 1/2 lb. ground beef
- 1/3 cup chopped onion
- 1 cup milk
- 3 eggs beaten
- 1 tablespoon cornstarch
- 1/2 lb. processed cheese, cubed
- Salt and pepper
- 1 tablespoon Worcestershire sauce

Instructions

1. Press Mr. Dell's Potatoes into greased deep dish (10") pie plate.
2. Brush with melted butter or margarine. Bake 10 minutes, while preparing filling.
3. Brown meat and onions and drain.
4. Combine milk, eggs, and cornstarch.
5. Add meat, onions, and cheese; season with salt and pepper.
6. Add Worcestershire sauce.
7. Pour into hash brown crust.
8. Bake at 350° F for 30 to 35 minutes.
9. Makes 8 servings



Hash Brown Quiche

Ingredients

- 4 cups Mr. Dell's Original Potato Shreds, thawed
- 1/4 cup melted butter or margarine
- 1 cup shredded hot pepper cheese
- 1 cup shredded Swiss cheese
- 10 slices bacon (fried and crumbled)
- 1 cup half & half
- 2 eggs
- Pinch of salt

Instructions

1. Grease pie plate with solid shortening.
2. Press Mr. Dell's Potatoes between towel to remove excess moisture.
3. Press potatoes into pie plate bottom and sides and brush with melted butter.
4. Bake this shell at 425° F for 25 minutes or until slightly brown.
5. Remove from oven and fill with layers of cheese and bacon crumbles.
6. In separate bowl mix half & half, eggs, and salt, and pour this mixture over the top of cheese and bacon.
7. Reduce oven heat to 350° F and bake quiche 30 to 40 minutes or until knife inserted near edges comes out clean



Quiche with Potato Crust

Ingredients

- 4 cups Mr. Dell's Original Potato Shreds, thawed
- 1/4 cup melted butter
- 1 cup shredded pepper cheese
- 1 cup shredded Swiss cheese
- 1 cup ham, diced
- 2 eggs
- 1/4 teaspoon salt
- 1 cup half & half

Instructions

1. Grease 9" plate with shortening.
2. Press thawed Mr. Dell's Hash Browns between paper towel to absorb moisture.
3. Press into baking dish. Brush with melted butter, including edges. Bake at 425° F for 25 minutes.
4. Remove from oven and fill with shredded cheeses, ham, beaten eggs, salt, and half & half.
5. Bake at 350° F for 30 to 40 minutes.



Beef & Potato Salad

Ingredients

- 8 cups Mr. Dell's Southern Style
- 1 lb. cooked lean beef round, well-trimmed
- 3 tablespoons wine vinegar
- 3 tablespoons sherry
- 2 tablespoons ketchup
- 1 teaspoon prepared mustard
- 1/4 cup sliced fresh mushrooms
- 1/2 cup plain yogurt
- Lettuce leaves

Instructions

1. Cut beef into 1/2-inch cubes.
2. In large bowl, combine beef, vinegar, sherry, ketchup, and mustard; marinate overnight in refrigerator, stirring occasionally.
3. In two tablespoons of oil, cook meat in skillet until tender and brown.
4. Cook Mr. Dell's Potatoes in lightly salted water at low boil, 8-10 minutes.
5. Drain and cool in cold water.
6. Add potatoes, mushrooms and yogurt to cooked meat mixture.
7. Toss gently to mix well. Chill.
8. Serve on lettuce leaves.
9. Makes 6 servings.



Best Ever Potato Salad

Ingredients

- 8 cups Mr. Dell's Southern Style
- 10 slices bacon
- 1 1/4 cup mayonnaise
- 2 tablespoons prepared mustard
- 2 teaspoons sugar
- 1 teaspoon salt
- 6 hard-cooked eggs, chopped
- 1 stalk celery, chopped
- 1 small onion, chopped
- 1/2 medium green pepper, chopped

Instructions

1. Cut bacon into 1-inch pieces.
2. Cook in skillet on medium-low heat until crisp.
3. Drain bacon and set aside, reserving two tablespoons drippings in skillet.
4. Remove skillet from heat and add mayonnaise, mustard, sugar, and salt; mix well.
5. Boil Mr. Dell's Potatoes for five to seven minutes in lightly salted water, drain and let cool.
6. Combine potatoes, eggs, celery, onion, and green pepper in bowl.
7. Add dressing mixture and toss. Stir in bacon.
8. Cover and chill for several hours before serving.
9. Makes 8 servings.



Confetti Potato Salad

Ingredients

- 8 cups Mr. Dell's Southern Style
- 1/4 cup lemon juice
- >6 hard-cooked eggs, quartered
- 1 medium green pepper, diced
- 1/4 cup diced pimento
- 2 medium onions, sliced
- 1/2 cup low-calorie mayonnaise-type salad dressing
- 1 teaspoon salt
- Dash pepper

Instructions

1. Cook Mr. Dell's Potatoes just covered in lightly salted water to which two tablespoons lemon juice have been added, for eight to ten minutes until just tender; drain and cool.
2. In large serving bowl, combine potatoes and remaining ingredients.
3. Toss gently and refrigerate to chill.
4. This salad makes 12 servings, approximately 85 calories each.
5. Excellent for the calorie-conscious potato lover!



Fiesta Potato Salad with Chili Dressing

Ingredients

- 8 cups Mr. Dell's Southern Style
- 1 can (8 3/4-oz.) red kidney beans, drained
- 2-3 tablespoons canned diced green chilies
- 1 cup cherry tomatoes, halved
- 2 cups shredded cheddar cheese (4-oz.)
- Lettuce leaves
- 1/2 cup sliced green onions
-
- Chili Dressing:
- 1/4 cup each -- red wine vinegar, vegetable oil and
- water
- 1/2 t. salt
- 1 t. chili powder
- 1 clove garlic, crushed
-
-

Instructions

1. Salad:
2. Boil Mr. Dell's Potatoes for five minutes; drain and cool.
3. In large bowl combine all ingredients except cheese and lettuce.
4. Add Chili Dressing and toss thoroughly; chill one to two hours.
5. Toss in cheese.
6. Line serving bowl with lettuce leaves; spoon potato mixture into bowl.
7. Makes 6 servings.
8. Dressing:
9. Combine all ingredients in jar with tight fitting lid, cover and shake to blend thoroughly.



Fourth of July Potato Salad

Ingredients

- 8 cups Mr. Dell's Southern Style
- 4 slices bacon
- 1/4 cup chopped onion
- 1/4 cup chopped celery
- 2 tablespoons chopped dill pickle
- 3 tablespoons vinegar
- 1 teaspoon dry mustard
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1/2 teaspoon sugar
- 1 can (16-oz) pork & beans in tomato sauce

Instructions

1. Boil Mr. Dell's Potatoes for five minutes; drain and cool.
2. Meanwhile, cook bacon in a skillet until crisp; remove, crumble and set aside.
3. Pour off all but two tablespoons fat.
4. Add onion, celery, and pickle and sauté until tender.
5. Blend in vinegar, mustard, salt, pepper, and sugar.
6. Gently stir in beans and bacon; heat through.
7. Turn beans into serving bowl, add potatoes toss and serve immediately.
8. Makes 6 servings.



Hot German Potato Salad

Ingredients

- 8 cups Mr. Dell's Southern Style
- 8-oz. bacon (10 slices)
- 1 cup chopped onions
- 1 large egg
- 3/4 cup chicken broth
- 1 teaspoon salt
- 1 teaspoon celery seed
- 1/2 cup vinegar
- 1 tablespoon granulated sugar
- 2 tablespoons chopped pimento (optional)

Instructions

1. Cook bacon in large skillet over medium-high heat until crisp.
2. Remove and drain on paper towel. Reserve bacon drippings. A
3. Add Mr. Dell's Potatoes and onions to bacon drippings in skillet.
4. Cook over medium heat, stirring often, six to eight minutes or until both are tender.
5. Beat remaining ingredients, except pimento, in a small bowl.
6. Pour over potato mixture, reduce heat to low and cook, stirring constantly, until dressing thickens slightly-about four minutes.
7. Crumble bacon over top, sprinkle with pimento, then mix into salad.
8. Serve immediately.
9. Makes 6 servings.



Potato and Beet Salad

Ingredients

- 8 cups Mr. Dell's Southern Style
- 2 cups of diced cooked beets
- 2 cups of canned tiny french peas
- 6 chopped hard-cooked eggs
- 1 cup mayonnaise
- Chopped green onions
- Romaine or watercress

Instructions

1. Cook Mr. Dell's Potatoes in lightly salted boiling water for five to eight minutes until tender.
2. Drain and cool in cold water.
3. Combine the beets, potatoes, peas, and eggs, and mix with mayonnaise.
4. Arrange on romaine or watercress and garnish with chopped green onions.
5. Makes 8 servings.



Potato Salad Alfredo

Ingredients

- 16 cups Mr. Dell's Southern Style
- 1 lb. Monterey Jack or Swiss cheese, shredded
- 2 cups salad dressing or mayonnaise
- 1/2 cup sour cream
- 1 teaspoon salt
- 2 tablespoons chopped chives or green onions
- 2 dashes Tabasco
- 1/2 lb. ham, chopped or shredded
- 1/2 green pepper, cut into strips

Instructions

1. Cook Mr. Dell's Potatoes in boiling water for five minutes; drain and chill in cold water.
2. Toss potatoes and cheese together.
3. In a small bowl mix salad dressing, sour cream, salt, onions, and Tabasco.
4. Toss gently with potatoes and cheese mixture.
5. Cover and refrigerate overnight.
6. Before serving, arrange ham and green pepper strips on top.



Tangy Potato-Frankfurter Salad

Ingredients

- 8 cups Mr. Dell's Southern Style
- 1 (10.75 oz) can cream of celery soup
- 1/4 cup milk
- 2 tablespoons sweet pickle relish
- 2 tablespoons vinegar
- 1 tablespoon finely chopped onion
- 1/2 teaspoon salt
- Dash of pepper
- 8 oz. frankfurters, bias-sliced into 1-inch pieces
- Chopped parsley

Instructions

1. In skillet combine soup, milk, relish, vinegar, onion, salt and pepper; cook and stir until boiling.
2. Stir in frozen Mr. Dell's Potatoes and franks; heat thoroughly.
3. Top with chopped parsley.
4. Makes 6 servings.



Tuna Delight Salad

Ingredients

- 8 cups Mr. Dell's Southern Style
- 1 head of iceberg lettuce
- 1 pkg. (10-oz.) frozen french-cut green beans, thawed
- 1 cup low-calorie Italian dressing
- 2 cans (6-oz. each) tuna, packed in water
- Dash salt and pepper
- 1 cucumber, peeled and thinly sliced
- 3 hard-cooked eggs, quartered
- 2 tomatoes, quartered
- 1 can (2-oz.) flat anchovy fillets (optional)
- Pitted ripe olives

Instructions

1. Core, rinse, and thoroughly drain lettuce; chill in plastic bag or plastic crisper.
2. Boil Mr. Dell's Potatoes 5-7 minutes until barely tender. Drain and refrigerate until chilled.
3. Rinse and thoroughly drain green beans.
4. Line wide shallow bowl or deep platter with outer lettuce leaves; tear remaining lettuce and add to bowl.
5. Drizzle with 1/4 cup dressing.
6. Arrange green beans over lettuce.
7. Drain tuna; break into chunks using fork and arrange over green beans.
8. Sprinkle with salt and pepper.
9. Drizzle with another 1/4 cup dressing.
10. Arrange potatoes over tuna.
11. Sprinkle with salt and pepper and drizzle with 1/4 cup more dressing.
12. Cover potatoes with overlapping cucumber slices. Pour on remaining dressing.
13. Alternate wedges of hard-cooked egg and tomato around edge of salad.
14. Arrange anchovy fillets lattice-fashion over cucumbers.
15. Place olive in center of each square.
16. Makes 12 servings.



Auto Draft

Ingredients

- 4 cups Mr. Dell's Southern Style
- 1 cup cooked chopped chicken meat, light & dark
- 1/4 cup parsley, chopped fine
- 1/4 cup onion, diced
- 1/4 cup green pepper, chopped fine
- 2 tablespoons instant chicken bouillon, dissolved in 1/4 cup boiling water
- 3 eggs beaten until lemon yellow
- 3/4 cups fine bread crumbs
- 3 tablespoons margarine
- 8 hamburger buns, slightly heated in oven

Instructions

1. Boil Mr. Dell's Potatoes five minutes and mash.
2. Mix the chicken and the potatoes together.
3. Add the parsley, onion, green pepper, and the water with bouillon.
4. Mix together. Add the beaten eggs and mix again.
5. Form into eight patties; dip in the bread crumbs so they are coated on all sides.
6. Melt the margarine in a skillet over low heat and sauté the patties until they are golden brown on each side.
7. Place a patty on each of the hamburger buns and serve piping hot.
8. Makes 8 servings.
9. NOTE: Served without buns and garnished with creamed peas or creamed mushrooms, they make a tremendous hit.



Creamed Potatoes and Peas

Ingredients

- 8 cups Mr. Dell's Southern Style
- 1/3 cup margarine
- 4 tablespoons flour
- Salt and pepper to taste
- 3 cups milk
- 16-oz. pkg. frozen peas

Instructions

1. In saucepan, melt margarine, then add flour, salt and pepper.
2. Cook over low heat, cook until smooth, stirring constantly.
3. Remove from heat and stir in milk. Return to heat and bring to a boil for one minute.
4. Add peas and Mr. Dell's Potatoes.
5. Cook until potatoes and vegetables are tender, approximately 20-25 minutes.
6. Serves 8.



Onion Chunks

Ingredients

- 8 cups Mr. Dell's Southern Style
- 1/2 cup melted butter or margarine
- 2 envelopes onion soup mix

Instructions

1. Stir Mr. Dell's Potatoes in melted butter or margarine.
2. Place onion soup mix in bag. Add potatoes, a few at a time, and shake until coated.
3. Place potatoes in 9"x13" baking pan.
4. Bake at 425° F for 15-20 minutes, turning once.
5. Makes 8 servings.



Potato Bread

Ingredients

- 9 cups Mr. Dell's Original Potato Shreds
- 8 cups flour
- 3 tablespoons fast rising yeast
- 1 1/2 teaspoons salt
- 3 tablespoons sugar
- 2 cups milk
- 1/2 cup butter or margarine
- 2 large eggs

Instructions

1. Prepare three loaf pans.
2. In a large bowl, mix 8 cups flour, yeast, salt, and sugar.
3. In a medium saucepan, heat milk, butter, and Mr. Dell's potatoes until hot to touch (125°-130° F).
4. Add to flour mixture and stir until blended, will make a stiff dough.
5. Add eggs and mix thoroughly into stiff dough.
6. Turn dough onto surface dusted with flour.
7. Knead two to three minutes, adding flour, until dough is smooth and elastic.
8. Return to bowl, cover and let rise in warm, draft-free place 20 minutes or until doubled.
9. Punch down; divide in three equal pieces.
10. Place one in each loaf pan; pat to fit evenly.
11. Cover, let rise approximately 30 minutes until doubled.
12. Meanwhile, heat oven to 350° F.
13. With sharp knife cut 1/2-inch deep slash along top of each loaf.
14. Bake 35-40 minutes until loaves are golden brown and sound hollow when thumped on bottom.
15. Makes 3 loaves.



Potato Fritters

Ingredients

- 4 cups Mr. Dell's Original Potato Shreds, thawed
- 1 1/2 cup biscuit mix
- 1/2 cup sugar
- 1 teaspoon cinnamon
- 1/2 cup water
- Powdered sugar (for dusting)
- Oil for frying

Instructions

1. Sift together biscuit mix, sugar, and cinnamon: add water and mix thoroughly.
2. Stir in Mr. Dell's Potatoes.
3. Deep fry in 375° F oil until golden brown.
4. Place on towels or rack to cool, then sprinkle with powdered sugar.
5. For an apple taste, add 1/2 cup applesauce or small amount of fresh grated apple.
6. For dinner potato fritter omit sugar, cinnamon, and dusting.



Potato Pancakes

Ingredients

- 9 cups Mr. Dell's Original Potato Shreds
- 4 eggs beaten
- 3 tablespoons flour
- 1 medium onion, chopped
- 3 teaspoons salt
- 1 teaspoon black pepper
- 1/2 cup canola oil, divided

Instructions

1. Mix all ingredients except the oil.
2. Heat 1/4 cup oil in large skillet.
3. Drop 2 tablespoons of Mr. Dell's potato mixture into hot skillet.
4. Flatten with back of tablespoon.
5. Fry until golden brown (3-4 minutes).
6. Turn and cook until desired color (about 3-4 minutes), adding oil as necessary.
7. Drain on paper towel.
8. Serve immediately or prepare ahead and preheat before serving.
9. Serving suggestion: Serve with a dollop of sour cream, syrup, butter, or scalloped apples



Potatoes Hawaiian

Ingredients

- 8 cups Mr. Dell's Southern Style
- 4 tablespoons butter or margarine
- 2/3 cup brown sugar
- 3 tablespoons cornstarch
- 1 lg. can chunk pineapple, drained
- 1/2 cup bread crumbs

Instructions

1. Melt butter or margarine in saucepan, add brown sugar and corn starch.
2. Cook until thickened.
3. Add Mr. Dell's Potatoes and pineapple.
4. Pour into 1-quart casserole dish, top with bread crumbs and bake at 500° F for approximately 20 minutes.
5. Makes 8 servings.



Potatoes on the Grill

Ingredients

- Spray shiny side of 4 squares of aluminum foil with butter flavored cooking spray
- To each square add:
- 1/4 cup onions, chopped or quartered
- 1/4 cup shredded cheese (optional)
- 1/4 cup red peppers, diced
- 1/2 t. garlic powder
- Salt & pepper to taste
- 1 cup Mr. Dell's Southern Style Hash Browns

Instructions

1. Fold into packets and crimp edges to seal.
2. Grill 10-15 minutes over direct heat OR 45 minutes indirect heat.



Beef Stew

Ingredients

- 8 cups Mr. Dell's Southern Style
- 2-3 lb. chuck roast (cubed)
- 1 pkg. stew seasoning mix
- 2 teaspoons salt
- Pepper to taste
- 3 large carrots, diced
- 2 stalks celery, diced
- 1/2 medium onion, chopped
- 1 can mushroom pieces

Instructions

1. Brown meat in saucepan, add seasonings with enough water to cover meat thoroughly and cover.
2. Simmer for two to three hours until meat is brown and tender.
3. Add carrots, celery, onions, mushrooms, and Mr. Dell's Potatoes.
4. Cook until vegetables are tender.



Clam Chowder

Ingredients

- 8 cups Mr. Dell's Southern Style Potatoes
- 2 cups baby carrots (cut in half if more than 1")
- 1 1/2 cups shredded sharp cheddar cheese
- 1 1/2 cups chopped cooked clams w/liquid or 2 (6 3/4-oz.) cans undrained
- Milk
- 1/2 cup butter
- 1 cup chopped onions
- 1 cup whipping cream
- Salt and freshly ground white pepper

Instructions

1. Combine Mr. Dell's Potatoes and carrots in medium pan.
2. Add water to cover.
3. Bring to boil and cook at low boil until vegetables are fork tender. Drain well.
4. Meanwhile, melt butter in medium pan. Add onion and saute 5 minutes, or until tender.
5. Add cream and heat. DO NOT BOIL.
6. Gradually stir in cheese.
7. When melted, add clams with liquid and just heat through.
8. If clams don't have much liquid, it may be necessary to add a little milk so mixture is consistency of thin sauce.
9. Add milk in 1/4 cup increments and heat through (add more if necessary).
10. Stir in potatoes and carrots and heat through.
11. Chowder should not come to a boil.
12. Season to taste with salt and pepper.
13. Serve immediately.



Hearty Crockpot Potato Soup

Ingredients

- 1 package Mr. Dell's Southern Style
- 6 slices bacon, fried and crumbled
- 1 medium onion, chopped
- 1/4 c butter
- 1 can cream of celery soup
- 1 can cream of chicken soup
- 2-3 chicken bouillon cubes
- 6 c water
- salt and pepper to taste

Instructions

1. Combine all ingredients in crockpot.
2. Cook on low for 6-8 hours.



Kansas City Vegetable Soup

Ingredients

- 8 cups Mr. Dell's Southern Style
- 1 lb. lean ground beef
- 2 cloves garlic, finely chopped
- 1 cup chopped onion
- 8 cups water
- 1 (28-oz.) can tomatoes, undrained
- 6 beef bouillon cubes, or 2 tablespoons instant bouillon
- 1/4-1/2 teaspoon pepper
- 2 cups frozen peas and carrots

Instructions

1. In soup kettle, brown meat with onion and garlic; pour off fat.
2. Add water, tomatoes, bouillon, and pepper.
3. Bring to a boil; reduce heat and simmer uncovered 20 minutes.
4. Stir in Mr. Dell's Potatoes, peas and carrots; cook uncovered 15 minutes longer or until vegetables are tender.



Karen's Microwave Potato Soup

Ingredients

- 3 cups Mr. Dell's Southern Style
- 4 slices bacon, cut into pieces
- 2 stalks celery, chopped
- 1 medium onion, chopped
- 1/4 cup water
- Salt & pepper to taste
- 2 1/2 cups milk
- 1/4 cup flour

Instructions

1. Microwave bacon in covered two-quart casserole on high, five to six minutes or until lightly browned. (Bacon should not be crisp.) Drain.
2. Add Mr. Dell's Potatoes, celery, onion, water, and pepper.
3. Cover and microwave on high ten minutes, or until vegetables are tender, stirring once.
4. Combine 1/2 cup milk with flour and mix until smooth.
5. Stir flour mixture, salt and remaining two cups of milk into potatoes.
6. Microwave uncovered on high, 15 minutes, until thickened, stirring once during cooking.
7. Makes 6 servings.



Mr. Dell's Cheesy Potato Soup

Ingredients

- 1 pkg. Mr. Dell's Southern Style
- 4 cups water
- 2 tablespoons butter
- 4 chicken bouillon cubes
- 1 cup chopped celery
- 1/2 cup chopped onion
- 4 cups milk
- 2 cups chopped ham
- 1/4 cup flour
- 2 cups grated colby/cheddar cheese or chunked past. process cheese food
- 1 teaspoon dry mustard
- 1 teaspoon white pepper
- 5 drops Tobasco sauce (or more to suit taste)

Instructions

1. Cook Mr. Dell's Potatoes in the four cups water to which you've added the bouillon; just until tender, not mushy.
2. Saute onion and celery in 2 tablespoons of butter.
3. Add celery, onions and ham with 3 cups milk to cooked potatoes.
4. Bring to boil, reduce heat and cook approx. 5 minutes.
5. Make paste with 1/4 cup flour and remaining 1 cup milk.
6. Thicken soup with flour paste.
7. Add cheese, and stir until melted.
8. Add remaining ingredients and serve.



Old Virginia Brunswick Stew

Ingredients

- 8 cups Mr. Dell's Southern Style
- 4 tablespoons olive oil
- 1 cup chopped onions
- 2 cans (14 1/2-oz.) chicken broth
- 2 cups frozen corn
- 4 T real bacon bits
- 2 cans (14 1/2-oz.) stewed tomatoes
- 4 cans (5-oz.) cooked chicken (with juices)
- 1 can (15-oz.) each lima beans & black-eyed peas
- 1 teaspoon each black pepper, basil, and thyme
- 2 tablespoons sugar
- 2 tablespoons Worcestershire sauce

Instructions

1. Heat olive oil over high heat in large pot.
2. Add Mr. Dell's Potatoes and onions.
3. Cover and cook on high, stirring very frequently. (Potatoes will stick to pot bottom.)
4. Add chicken broth. Stir and scrape all brown bits from bottom. Add corn.
5. Cover and cook on high while opening other cans.
6. Add remaining ingredients, keeping pot covered as much as possible between additions. Stir well. Cover and bring to a boil, stirring occasionally to prevent sticking.
7. Reduce heat to medium-high and continue cooking approx. 8-10 minutes.
8. Serve at once or reduce heat to very low simmer.
9. Brunswick stew is hearty and thick.



Onion and Potato Soup Supreme

Ingredients

- 8 cups Mr. Dell's Southern Style
- 3 large sweet onions, Vidalia or white, cut into 1/4-inch slices
- 4 tablespoons butter melted
- 1 lb. ground beef
- 8 cups water
- 3 tablespoons red wine vinegar
- 2 beef bouillon cubes
- 3 teaspoons salt
- 1 t. pepper
- 2 cups shredded Swiss cheese
- 1 1/2 tablespoons butter
- 8 slices of 1-inch thick French bread
- 4 tablespoons grated Parmesan cheese

Instructions

1. Saute onion in 3 tablespoons of melted butter in Dutch oven until lightly browned. Remove onions; set aside and keep warm.
2. Add ground beef to Dutch oven; cook over medium heat until meat is browned. Drain.
3. Add water, Mr. Dell's potatoes, vinegar, bouillon, salt & pepper, stir well.
4. Bring mixture to a boil; reduce to low heat and simmer for 20-25 minutes.
5. Mix in onion and 1/2 of Swiss cheese.
6. Ladle soup evenly into 6 16-oz. oven-proof bowls and set aside.
7. Spread remaining butter on one side of French bread; sprinkle evenly with Parmesan cheese.
8. Place slice of bread on each serving of soup.
9. Cover with remaining Swiss cheese.
10. Bake at 375° for 10 minutes or until cheese is melted.
11. Serve immediately.



Potato, Ham, and Cheddar Chowder

Ingredients

- 8 cups Mr. Dell's Southern Style
- 1/2 cup butter
- 1 cup onion (diced)
- 1 red bell pepper (cored, seeded, & diced)
- 4 tablespoons flour
- 2 cups shredded cheddar cheese
- 1 1/2 cups half-and-half
- 1 cup diced ham
- Salt & freshly ground white pepper to taste

Instructions

1. Cook Mr. Dell's Potatoes in water (enough to cover) until tender.
2. Reserve 1 cup cooking liquid and discard remainder.
3. Meanwhile, melt butter in large pan.
4. Add onion and bell pepper and saute until tender over medium heat, about 5 minutes. Stir in flour.
5. Add cheese, half-and-half, and ham, stirring constantly.
6. Stir in Mr. Dell's potatoes. Heat only until cheese nearly melts and chowder is hot, adding reserved cup of liquid as you heat. DO NOT BOIL.
7. Season to taste with salt and pepper.
8. Serve immediately.



Quick Potato Soup

Ingredients

- 8 cups Mr. Dell's Southern Style
- 1/4 cup dried onion
- 2 cups water
- 2 cans cream of celery soup
- 4 cups milk
- 1/4 cup butter or margarine
- Salt & pepper

Instructions

1. Cook Mr. Dell's Potatoes and onion in water until tender.
2. Add remaining ingredients.
3. Salt and pepper to taste.
4. Simmer for 20 minutes.



Potatoes O'Brien

Ingredients

- 8 cups Mr. Dell's Southern Style
- 3 tablespoons finely chopped green onions
- 1 tablespoon chopped pimento
- 1 can cheddar cheese soup
- ½ cup milk
- 1 teaspoon salt
- 2 tablespoons fine dry bread crumbs

Instructions

1. Combine Mr. Dell's Potatoes, onion, and pimento and place in a lightly greased, deep 1 ½-quart casserole.
2. Combine cheese soup, milk, and salt. Pour over potatoes.
3. Sprinkle top with bread crumbs.
4. Bake uncovered in preheated oven at 350° for 45 minutes.
5. Makes 8 servings.



Tater Skillet

Ingredients

- 8 cups Mr. Dell's Southern Style
- 1/2 lb. bacon
- 1 green pepper, diced
- 1/3 cup green onions
- 3/4 cup shredded cheddar cheese

Instructions

1. Brown bacon in skillet until crisp.
2. Remove from pan. Retain bacon fat.
3. In two tablespoons of fat, brown green pepper and green onions. Remove from skillet.
4. Over medium heat, brown Mr. Dell's Potatoes in remaining bacon fat. When done add crumbled bacon, peppers, and onions.
5. Put into casserole dish and top with cheddar cheese.
6. Bake in 325° F oven for five to ten minutes until cheese is melted.
7. Makes 4-6 servings.