

Pennsylvania Dutch Potato Filling

Madlyn Haines - Allentown, PA
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Servings: 8

*1/2 stick margarine
5 ribs celery with leaves,
chopped
1 large onion, chopped
6 sprigs parsley, chopped
fine
7 large potatoes, peeled
6 slices stale bread, cut into
small cubes
1/2 cup bread crumbs
2 eggs
salt (to taste)
pepper (to taste)
1 1/2 to 2 cups milk
broth from a cooked
chicken or turkey*

Preparation Time: 10 hours

Bake Time: 45 minutes

In a saucepan, melt 1/2 stick of butter. Add the celery, onion and parsley. Saute' until soft. Remove the vegetables and set aside.

In a six-quart pot, cook, drain and mash the potatoes (Add some salt to the water). Add the celery, onion and potato mixture, the bread cubes and bread crumbs.. Add the eggs. Add salt and pepper to taste. Add enough milk to moisten the mixture (It should be the consistency of moist mashed potatoes).

Place the mixture into a greased three-quart casserole. With a spoon handle, make five deep holes in the mixture in the casserole. Chill the casserole and refrigerate until mealtime. When ready for the oven, add the chicken broth to the holes.

Bake, uncovered, at 350 minutes for 45 minutes.

Best when served with poultry.

(The mixture may be divided into smaller casseroles.)

Per Serving (excluding unknown items): 280 Calories; 10g Fat (31.5% calories from fat); 9g Protein; 40g Carbohydrate; 4g Dietary Fiber; 59mg Cholesterol; 298mg Sodium. Exchanges: 2 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 0 Non-Fat Milk; 1 1/2 Fat.