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4 new ways to cook potatoes



Looking for variety? Something creative and different in a potato dish? Then here's a tip—*cook* your potatoes with Campbell's Soup. Just wait till you taste hash-browns made with Campbell's Onion Soup! Or popular scalloped potatoes delightfully flavored with Cream of Mushroom Soup. Or creamy new potatoes and peas sauced with Cream of Chicken. Why not serve potatoes this very evening—cooked a new and exciting Campbell way!



Creamy Scalloped Potatoes. Prepare 5 cups sliced raw potatoes. Combine 1 can Cream of Mushroom Soup with ½ cup milk and 1 medium onion, chopped fine. In a buttered 2-quart casserole, arrange alternate layers of potatoes and soup. Cover; bake at 375° F. for 1 hour. Uncover; bake additional 15 minutes. 6 good servings.



Hash-Brown Onion Potatoes. Prepare 4 cups diced raw potatoes. Cook in ¼ cup butter or margarine until lightly browned. Add 1 can of Campbell's Onion Soup. Cover; simmer 10 minutes. Remove cover; cook approximately 5 minutes or until potatoes are done and the liquid absorbed. Stir frequently. 4 delicious servings.



Golden Creamed Potatoes. Cook 12 small new potatoes. Heat together 1 can of Cream of Chicken Soup, ¼ cup milk and 1 cup of cooked green peas. When the potatoes are tender, drain and pour on the rich, creamy sauce, delicately flavored with Campbell's own tender chicken. 6 nourishing servings. And m'm — satisfying!



Potatoes Au Gratin. Blend 1 can Cream of Celery Soup, ¼ cup milk and 1 small minced onion. Prepare 5 cups of sliced cooked potatoes and 1 cup of shredded sharp process cheese. In a buttered casserole, arrange layers of potatoes, soup mixture, cheese. Bake 30 min., 400° F. Smooth and good. A perfect "company" dish! 6 hearty servings.

Good cooks cook  with *Campbell's Soup*