

Creamed Potatoes

2.5 LB. RUSSETT POTATOES
WATER
1 TSP. SALT
1/4 TSP. PEPPER
1/2 CUP MILK
4 TBSP. SALTED BUTTER OR MARGERINE
1/4 CUP SOUR CREAM

Wash & peel potatoes. Rinse potatoes and cut into small cubes so they cook well. Place in medium saucepan, cover with water and boil on medium heat for 25 minutes. Drain. Add remaining ingredients. Use an electric mixer with whisk attachment and cream potatoes until they are fluffy.

Field Peas with Snaps

1 LB. FROZEN FIELD PEAS WITH SNAPS
WATER
1/8 CUP OLIVE OIL
1/2 TSP. SALT
1/4 TSP. PEPPER
1 KNORR CHICKEN BOUILLON OR 1 TBSP. GRANULES

Put all ingredients in a medium saucepan. Add enough water to cover peas well. Bring to a boil then turn down to medium heat. Stir well to distribute bouillon. Cook on medium heat for 30 minutes, watching and adding water to cover if needed. Add water to cover peas and put on lowest setting for 1 hour. Serve as a side. Add salt if needed.