

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

Peel potatoes, rinse, then cut up into small cubes so they cook well. Place in medium saucepan, cover with water and boil on medium heat for 30 minutes. Drain. Add the remaining ingredients and use a hand or stand mixer with whisk attachment to cream till fluffy.

Field Peas with Snaps

1 LB. FROZEN FIELD PEAS WITH SNAPS

WATER

1/8 CUP OLIVE OIL

1 TSP. SALT

1/4 TSP. PEPPER

1 KNORR CHICKEN BOUILLON

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. Add water to cover peas and put on simmer for 1 hour. Serve as a side.