



**Festive Loaded Mashed Potatoes**

Prep time: 15 minutes  
Bake time: 25 minutes  
Servings: 8

- 2 1/2 cups water
- 3 tablespoons butter
- 3/4 teaspoon salt
- 1/4 teaspoon pepper
- 1 1/4 cups milk
- 2 2/3 cups Hungry Jack Mashed Potato Flakes
- 1 cup sour cream
- 1 1/2 cups shredded cheddar cheese
- 6 strips bacon, cooked and crumbled
- 3/4 cup diced red bell pepper, or jarred roasted red bell pepper, drained and diced
- 1/2 cup sliced green onion

Heat oven to 350°F. Lightly grease or coat with cooking spray 9-inch-by-9-inch or 2-quart baking dish. Heat water, butter, salt and pepper until simmering in large saucepan. Remove pan from heat. Stir in milk and potato flakes until blended. Let stand 1 minute. Stir in sour cream. Spread half potatoes in prepared baking dish. Top with cheddar cheese and bacon. Spread remaining potatoes on top and sprinkle with red pepper and green onion. Cover and bake until heated through, 25–30 minutes.

**Nutrition information per serving:** 320 calories; 20 g fat (12 g saturated fat); 11 g protein; 23 g carbohydrate; 1 g fiber; 55 mg cholesterol; 520 mg sodium.

# Soup and Sides

## TO WARM UP HOLIDAYS

FAMILY FEATURES

The best holiday meals have sides that are warm, comforting and satisfying — like your family’s favorite mashed potatoes. This year, bring potatoes to the table in three new ways with recipes that can be easily made with little fuss. Gathering everyone together is easy when you serve side dishes prepared with quality ingredients, such as Hungry Jack potatoes. Invite guests to taste the traditional flavors of the season in a whole new light with these crowd-pleasing recipes:

- Add some celebration to your spread with Festive Loaded Mashed Potatoes. Red bell pepper and green onion bring crunch, color and flavor to round out a merry mealtime.
- A delicious combination of spinach, potatoes and creamy cheese is the perfect complement to your holiday entree. This recipe for Double Cheese Spinach-Potato Pie is a hearty, flavorful side that can be served in its classic pie form or as a casserole.
- Family and friends will be lining up for seconds when they try Pumpkin Potato Soup, with its rich, velvety texture and the spice of the season.

You can find more warm and satisfying holiday soup and side recipes on the Hungry Jack Pinterest page, or at [www.hungryjackpotatoes.com](http://www.hungryjackpotatoes.com).

**Pumpkin Potato Soup**

Prep time: 5 minutes  
Cook time: 15 minutes  
Servings: 6–8

- 1 tablespoon vegetable oil
- 1/2 cup diced onion
- 1 can (15 ounces) pumpkin purée
- 1 can (14.5 ounces) vegetable or chicken broth
- 1 cup water
- 1 cup Hungry Jack Classic Mashed Potatoes
- 1 cup milk
- 3 tablespoons brown sugar
- 1/2 teaspoon pumpkin pie spice
- 1/4 teaspoon garlic powder
- 1/2 cup sour cream

Heat oil in 2-quart saucepan over medium heat. Add onion and cook until translucent, about 5 minutes.

Add pumpkin, broth, water and potato flakes; stir until smooth. Stir in milk, brown sugar, pumpkin pie spice and garlic powder.

Heat over medium-high heat, stirring occasionally until soup begins to bubble around edge of saucepan and is thickened. Reduce heat to low.

Stir in sour cream and heat through before serving. Season with salt and pepper to taste.

**Nutrition information per serving:** 180 calories; 7 g fat (3 g saturated fat); 4 g protein; 26 g carbohydrate; 3 g fiber; 15 mg cholesterol; 670 mg sodium.



**Double Cheese Spinach-Potato Pie**

Prep time: 15 minutes  
Bake time: 30 minutes  
Servings: 6

- 1 carton (4.2 ounces) Hungry Jack Cheesy Hashbrown Potatoes
- 3/4 cup Hungry Jack Mashed Potato Flakes
- 3/4 cup milk
- 2 eggs
- 1/2 cup grated Parmesan cheese
- 1/2 teaspoon ground black pepper
- 1/4 teaspoon salt
- 16 ounces frozen chopped spinach, thawed and squeezed dry
- 2 tablespoons vegetable or olive oil

Refresh hashbrown potatoes according to package directions. After 12 minutes, drain and squeeze out any excess liquid from carton.

Heat oven to 425°F. Coat 9-inch pie dish with cooking spray.

While hashbrowns are standing, combine potato flakes, milk, eggs, Parmesan, pepper and salt in large bowl. Mix in spinach.

Add oil to refreshed hashbrowns in carton and mix well.

Spread 3/4 of hashbrowns firmly onto bottom and sides of prepared pie dish. Spoon spinach mixture lightly into dish. Top evenly with remaining hashbrowns, fluffing hashbrowns with fork.

Bake until hashbrowns are well-browned and center is set, 30–35 minutes. Let stand 10 minutes before slicing into wedges.

**Note:** To thaw spinach, microwave in large bowl on HIGH for 4–5 minutes. Place in colander and press firmly with spoon or spatula to drain liquid.

**Nutrition information per serving:** 260 calories; 11 g fat (3 g saturated fat); 11 g protein; 28 g carbohydrate; 3 g fiber; 70 mg cholesterol; 710 mg sodium.

**Casserole Pie**

Double ingredients and prepare in 9-inch-by-13-inch baking dish. Allow additional time to thaw spinach. Reserve 1/2 carton of hashbrowns for topping; press remaining 1 1/2 cartons of hashbrowns on bottom and halfway up sides of baking dish. Prepare spinach filling as directed in recipe. Bake at 400°F for 40–45 minutes. Makes 12 servings.



## Historic Home To Host Holiday Victorian Tea

The Cramer-Kenyon Historic Home at 509 Pine Street in Yankton will host its first-ever Holiday Victorian Tea on Sunday, Nov. 30, from 2–4 p.m.

Only 28 tickets will be available for this event and they will be available for sale beginning on Monday, Nov. 10, at 10 a.m. at Pretty’s and Prims, located at 222 Capital Street in Yankton. Phone orders may be placed at 260-6020.

The elegant affair will feature a selection of teas and many varieties of sand-

wiches and sweets, served by hostesses garbed in the attire of the period. Guests are invited to dress in the Victorian manner, if they please.

A special program will be presented by Crystal Nelson, executive director of the Dakota Territorial Museum, who will present a program on the various layerings of clothing worn by women in that period of time.

All proceeds from this event will go to the continual care given to the historic Cramer-Kenyon Home.

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