

Carrots with Olives

Grandma's Recipe

8 carrots, sliced	2 tsp. sugar
1 medium onion	¾ cup sliced stuffed olives
3 Tbsp. butter	Salt to taste

Cook and drain carrots. Sauté onion in butter. Add sugar and olives. Mix lightly with carrots. Add salt to taste.

Diane's Shredded Potatoes

Traci Horany Bayer

This is one of my all time favorites! It's even great for breakfast the next morning. I use fat-free half-and-half and it still tastes wonderful!

6 to 8 large russet potatoes	Lawry's seasoned salt
Salt	Paprika
1 quart half-and-half	Pepper
Garlic salt	1 stick butter
Onion salt	

Wash potatoes and place in a large Dutch oven. Cover potatoes completely with cold water, salt liberally, and bring to a boil. Cook until potatoes are not quite done, about 20 minutes. Test with a toothpick, but potatoes will still be a little hard. Drain and cool potatoes completely. (This is very important; I usually put them in the refrigerator for an hour or so, or make the night before.)

Preheat oven to 325°. When potatoes are completely cool, peel and shred with a hand-held grater directly into a well-greased 9x13-inch glass casserole dish. Spread potatoes evenly in dish.

Pour half-and-half over potatoes. Evenly sprinkle with garlic salt, onion salt, Lawry's seasoned salt, paprika, and pepper. Dot with butter. Bake in preheated oven for 1 hour until bubbling and brown on top. Let sit 15 minutes before serving.