## DAWN RECIPES

Out in Idaho, where potatoes grow in abundance, good cooks have applied their ingenuity and come up with a new twist to serving their state's number one commodity. They slice them with the skins on, sprinkle them with butter, herbs and seasonings and bake them until they are tender.

Menu-planners must often think twice about side dishes. That's when potatoes come in handy -- they're an economical source of good nutrition that can be served any number of ways.

Oven Chipped Idaho Potatoes are sliced, unpared potatoes topped with grated onion, parsley, thyme and shredded Cheddar cheese to make an unusual dish that adds spark to any cut of meat for family or company. Serve them often with different herbs of your liking, or just buttered and sprinkled with paprika. It's that simple.

OVEN CHIPPED IDAHO POTATOES
4 Idaho potatoes, thinly sliced

(do not pare)

¼ cup butter or margarine

1 tablespoon grated onion

1 teaspoon salt

1/8 teaspoon pepper 1 tablespoon chopped parsley 1/2 teaspoon dried leaf thyme

1 ½ cups (6 ounces) shredded. Cheddar cheese

Layer potato slices in a greased 13 x 9 x 2-inch baking dish. In a small saucepan melt butter; stir in grated onion, salt and pepper. Brush potato slices with butter mixture. Bake in a 425°F. over 45 minutes or until potatoes are tender when pierced with fork. Sprinkle with parsley, thyme and shredded cheese. Bake 15 minutes longer or until cheese is melted.

YIELD: 4 to 6 servings.

HERBED POTATO FANS

¼ cup butter or margarine, softened 1 tablespoon finely chopped parsley

1/2 teaspoon salt

¼ teaspoon paprika

1/4 teaspoon dried leaf oregano

1/4 teaspoon dried leaf thyme

1/8 teaspoon pepper

4 medium Idaho potatoes

In medium bowl cream butter, parsley, salt paprika, oregano, thyme and pepper. Cut potatoes into ¼-inch slices without cutting all the way through; cut within ½ inch of other side. Place potatoes in greased 1-quart baking dish. Cover and bake in 425°F oven 45 minutes, uncover an dpread butter mixture over potatoes. Bake uncovered 15 minutes longer, basting with butter occasionally. Serve with Sour Cream Pimiento Olive Topping\*. YIELD: 4 servings.

"Sour Cream Pimiento Olive: In small bowl mix 2 cups (1 pint) sour cream, ¼ chopped pimiento, ¼ cup chopped pitted ripe olives, 1 tablespoon chopped parsley and ¼ teaspoon salt. Chill until serving time.

BASQUE POTATO SCALLOP

2 tablespoons butter or margarine

1 onion, sliced

1 clove garlic, minced

1 teaspoon salt

1/2 teaspoon dried leaf basil

1/2 teaspoon dried leaf oregano

1/8 teaspoon pepper

1 can (1 pound) tomatoes

3 medium Idaho potatoes, pared and thinly sliced

1/2 cup grated Parmesan cheese

In large skillet, melt butter. Add onion and garlic; cook until tender. Sitr in salt, basil, oregano, pepper and tomatoes. Break up tomatoes with spoon. Add potatoes; mix gently until potatoes are coated with seasonings. Turn into greased 1-quart baking dish. Sprinkle with Parmesan cheese. Bake in 400°F. oven 40 minutes, until potatoes are tender when pierced with a fork.

YIELD: 4 servings.



