

**30**  
**FREE**  
**Hungry Jack**  
**potato**  
**RECIPES**  
**from**



## POTATO STEAK ROLLS

- 1 round steak, cut  $\frac{1}{8}$ -inch thick
- $\frac{1}{2}$  teaspoon meat tenderizer
- salt and pepper to season
- 1 tablespoon butter
- 2 tablespoons chopped onion
- 1 tablespoon chopped parsley
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{8}$  teaspoon pepper
- $\frac{1}{2}$  cup water
- $\frac{1}{4}$  cup milk
- 2 cups Pillsbury Hungry Jack Mashed Potato Flakes
- 2 eggs
- $\frac{1}{4}$  cup butter
- 10 $\frac{1}{2}$ -ounce can cream of celery soup
- $\frac{2}{3}$  cup milk or cream

### OVEN 350°

6 SERVINGS  
Cut meat into 6 serving-size pieces. Pound with meat mallet and sprinkle with tenderizer, salt and pepper.

Saute onion and parsley in butter. Add water, salt and pepper; bring to a boil. Add milk;

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stir in 1 cup potato flakes. Let stand until liquid is absorbed (about  $\frac{1}{2}$  minute). Stir lightly a few strokes with a fork; stir in 1 egg. Place a spoonful of potatoes on edge of each steak and roll up. Dip in slightly beaten egg; then remaining 1 cup of potato flakes. Melt  $\frac{1}{4}$  cup butter in 8-inch square baking dish. Place steaks in dish, seam side down. Bake at 350° for 50 minutes. Combine soup and milk. Pour over meat. Bake 10 to 15 minutes. Combine soup and milk. Pour over meat. Bake 10 to 15 minutes longer.

## MEAT AND 'TATER PIE

- 1 $\frac{1}{2}$  pounds ground beef
- $\frac{1}{2}$  cup dry bread crumbs
- 1 tablespoon instant minced onion
- 1 egg
- $\frac{1}{2}$  cup catsup
- 1 tablespoon parsley flakes
- 1 $\frac{1}{2}$  teaspoons salt
- $\frac{1}{8}$  teaspoon pepper

### OVEN 375°

4 TO 5 SERVINGS

Combine ground beef, bread crumbs, onion, egg, catsup, parsley flakes, salt and pepper. Press about  $\frac{3}{4}$  of mixture into bottom and sides of well-greased 9-inch pie pan.

**Potato Filling:** Prepare 4 serving recipe mashed potatoes as directed on package. Stir in 1 slightly beaten egg and  $\frac{1}{4}$  cup shredded Cheddar cheese. Fill pie. Pat or roll remaining meat to fit top of pie; place on top of potatoes and seal to bottom "crust". Bake at 375° for 40 to 50 minutes.

