Eat with Ease Recipe

Canned Potatoes Recipes

The pre-cooked, canned, sliced white potatoes are very soft and easy to chew/eat. You can throw them in a skillet with just about anything else that you like/find easy to eat. The key is to warm them until they are just barely turning yellow/golden. You want them hot, but not starting to brown/crisp, which makes them harder to chew.

Here are some of our favorite recipes. You should check out the aisles at your local stores for glazes, sauces, and herbs you might like.

All recipes call for olive oil and one 15 ounce can of these potatoes. Drain the water off of the potatoes and then pat off excess water with a paper towel. One can is approximately 3 servings.

**Aged Balsamic Chipotle Glazed Potatoes**

The brand is Heritage Family Specialty Foods ([www.hfsfoods.com](http://www.hfsfoods.com)). You can use their website to search for a store near you or buy on-line. This glaze is in their Country Living Collection.

**Directions**

1. Completely cover the bottom of a large skillet with olive oil and set to Medium. Put in one can of potatoes. Continuosly stir and flip the potatoes. Cook them until they start to turn slightly off-white/yellow.
2. Brush the desired quantity of glaze on one side, flip potatoes, and brush the other side. Cook for approximately one minute/until the glaze starts to soak in. You want the potatoes to soak up most but not all of the sauce on them without starting to crisp up and become harder to eat.

**Jalapeño Potatoes**

**Additional Ingredients**

* 1 jalapeno
* ¼ of an onion

**Directions**

1. Mince the jalapeño and onion into very small pieces that don’t require chewing. If you don’t want the dish very spicy, remove the jalapeño seeds.
2. Completely cover the bottom of a large skillet with olive oil and set to Medium. Put in the jalapeño and onion. Continuously stirring, cook for approximately two minutes.
3. Add the potatoes. Continuosly stir and flip the potatoes. Cook them until they start to turn slightly golden. Do not let them begin to brown or crisp up.

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Canned Potatoes Recipes Cont.

**Herb Potatoes**

As I mentioned above, it is good to try out different herbs, herb mixtures, and rubs, which are found in most grocery stores. See what you like. In most cases it is best to cook the potatoes like the balsamic recipe above, where you add the additional ingredients/herbs after the potatoes are mostly cooked. You want your herbs to cook somewhat, so they are not still dry and crunchy, but if you cook them as long as the potatoes they will usually burn or shrivel up.

Some of my favorite herb combos to mix with potatoes are below. You can pick and choose, and you can use quantities depending on your preference. Try and taste.

**Italian Herbs (**Basil, rosemary, oregano) **with minced garlic**

**Crushed Peppercorn with minced garlic and onion powder or onion salt**

**Pre-mixed herbs/rubs such as Curry, Greek, Creole, Cajun, etc.**

***Note: See “Bruschetta or Bruschetta Potatoes” recipe for another potato dish.***

**Original recipes created by us, Dennis and Kelley Van Auken.**