

Eyes On Potatoes

Crowd-Pleasing Recipes

(NAPSA)—It's satisfying and it can be served in many different ways. Those are two features that have made the potato a favorite vegetable.

The super spud is a crowd pleaser whether it's served warm or cold, so many families have collected a variety of potato recipes.

Here's two to add to the list of warm weather potato favorites—Vegetable Potato Salad and Grilled Potato Salad.

Both these warm weather salads are mouthwateringly delicious—a savory variation on a favorite comfort food. Both recipes have been taste-tested at The Lipton Kitchens.

Vegetable Potato Salad

6 servings

Prep Time: 20 minutes

1 envelope Lipton Recipe Secrets Vegetable Soup Mix

1 cup Hellmann's or Best Food's Real Mayonnaise

2 tsp. white vinegar

2 lbs. red or all-purpose potatoes, cooked and cut into chunks

$\frac{1}{4}$ cup red onion, finely chopped (optional)

1. In large bowl, combine soup mix, mayonnaise and vinegar.

2. Add potatoes and onion; toss well. Chill 2 hours.

Grilled Potato Salad

4 servings

Prep Time: 10 minutes

Cook Time: 40 minutes

1 envelope Lipton Recipe Secrets Onion Soup mix

$\frac{1}{3}$ cup Bertolli Olive Oil

2 Tbsps. red wine vinegar

1 clove garlic, finely chopped or $\frac{1}{2}$ teaspoon Lawry's Garlic Powder with Parsley

2 lbs. small red or all-purpose potatoes, cut into 1-inch cubes



The secret ingredient in this pleasing potato salad is no secret anymore. It's vegetable soup mix.

1 Tbsp. chopped fresh basil or 1 teaspoon dried basil leaves, crushed freshly
ground black pepper

1. In large bowl, blend soup mix, oil, vinegar and garlic; stir in potatoes.

2. Grease a 30 x 18-inch sheet of heavy-duty aluminum foil; top with potato mixture. Wrap foil loosely around mixture, sealing edges airtight with double fold. Place on another sheet of 30 x 18-inch foil; seal edges airtight with double fold in opposite direction.

3. Grill, shaking package occasionally and turning package once, 40 minutes, or until potatoes are tender. Spoon into serving bowl and toss with basil and pepper. Serve slightly warm or at room temperature.

To prepare in the oven: Pre-heat oven to 450°. Prepare foil packet as above. Place in large baking pan on bottom rack and bake, turning packet once, 40 minutes, or until potatoes are tender. Toss and serve as above.

Also terrific with Lipton Recipe Secrets Onion Mushroom or Golden Onion Soup Mix.

For more recipes, go to www.recipesecrets.com.