

Hearty Meals To Keep Away The Chill

(NAPSA)—What could be more comforting than arriving home on a crisp evening to a hot, hearty meal? On those chilly evenings, potatoes have always been a favorite. A new cookbook, *"A Taste of Idaho,"* offers a variety of creative recipes that showcase the versatility of potatoes from breakfast dishes and tasty scones to main course dinners.

This delicious Southwestern Skillet Supper is filled with ground beef, onions, tomatoes, baked beans and corn, then topped with IDAHOAN Complete™ mashed potatoes. Rich in protein and carbohydrates, the meal provides a great one-two punch to combat chilly weather. Moist and flaky Potato Buttermilk Biscuits serve as the skillet supper's perfect companion.

POTATO BUTTERMILK BISCUITS

- 1 cup IDAHOAN Complete™ mashed potatoes
- 2 cups all purpose flour
- 2 teaspoons baking powder
- 2 teaspoons baking soda
- ½ teaspoon salt
- ¼ cup butter or margarine, melted
- ¾ cup buttermilk

Prepare potatoes as directed on package, set aside. In a large bowl, combine flour, baking powder, baking soda and salt. With pastry blender, or two knives used scissors-fashion, cut in butter until mixture resembles coarse crumbs. Stir in mashed potatoes and buttermilk until mixture comes together. Shape into a ball.

On lightly floured surface, knead dough 30 seconds. Pat dough into a ¾-inch thick piece. With ½-inch round cookie cutter, cut out circles, (including scraps) to make 12 rounds.

Place on greased cookie sheet, about 1 inch apart. Bake in a 350° F. oven for 10 to 12 minutes, until golden and puffed. Remove to wire racks to cool slightly. Serve warm.

Makes: 12 servings.



SOUTHWESTERN SKILLET SUPPER

- 1 packet IDAHOAN Complete™ potato flakes with seasoning pouch
- 1 tablespoon vegetable oil
- 1 pound ground beef or turkey
- 1 medium onion, diced
- 2 teaspoons chili powder
- ¾ teaspoon salt
- 1 16-ounce can diced tomatoes
- 1 16-ounce can baked beans
- 1 11-ounce can corn, drained
- ½ cup shredded cheddar cheese
- ¼ cup chopped fresh cilantro

Heat oil in a 12-inch skillet over medium-high heat. Add ground beef and onion and cook until brown, stirring occasionally. Stir in chili powder and salt; cook 1 minute longer. Stir in tomatoes with their liquid, baked beans and corn; cook over high heat until bubbling. Reduce heat to low; cover and simmer for 10 minutes.

Meanwhile, prepare potatoes as package directs for 4 servings. Stir in cheddar cheese and cilantro.

Top meat mixture with ¼ cupful of potatoes and serve.

Makes: 5 servings.

To receive a free copy of the cookbook, send two Idahoan UPC codes to: Idahoan Free Recipe Book, c/o Advon, 640 South State Street, Shelly, ID 83274. Please include name, address, and daytime telephone number on a 3 x 5" card. Allow 4-6 weeks for delivery.