
Cathy`s Paris Potatoes

Bonnie Welch and Deanna White

Kitchen Keepsakes - Castle Rock, CO - 1989

Servings: 6

6 medium potatoes

2 cups creamed cottage cheese

1 cup sour cream

4 green onions and tops, finely chopped

1/2 teaspoon garlic salt

salt (to taste)

pepper (to taste)

1 cup cheddar cheese, shredded

In a saucepan, cook the potatoes in boiling salted water until tender, but not soft. Drain, cool, and peel the potatoes. Cut into 1/2 inch cubes.

In a bowl, combine the potatoes with the cottage cheese, sour cream, garlic salt, salt and pepper.

Bake, uncovered, in a greased two quart casserole at 350 degrees for 20 minutes.

Sprinkle cheese on the top and bake an additional 10 minutes.

Side Dishes

Per Serving (excluding unknown items): 327 Calories; 18g Fat (47.9% calories from fat); 17g Protein; 26g Carbohydrate; 2g Dietary Fiber; 47mg Cholesterol; 599mg Sodium. Exchanges: 1 1/2 Grain(Starch); 2 Lean Meat; 0 Non-Fat Milk; 2 1/2 Fat; 0 Other Carbohydrates.