

Potato Logs

Kevin day

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

Servings: 6

6 medium potatoes, pared
1 teaspoon instant minced
onion
1/2 cup plain yogurt
4 tablespoons butter or
margarine
1 tablespoon snipped
parsley
1/2 teaspoon salt
1/8 teaspoon dried dill weed
dash pepper
1 1/2 cups soft bread
crumbs
1/4 cup grated Parmesan
cheese
1/8 teaspoon paprika

Cook the potatoes in boiling salted water until tender. Drain.

In a bowl, combine two teaspoons of water and the onion.

mash the potatoes. Beat in the yogurt, two tablespoons of butter, the onion, parsley, salt, dill and pepper.

Using one cup of mixture for each, shape the potatoes into twelve four-inch logs.

In a pan, melt the remaining butter. Stir in the crumbs, cheese and paprika. Use the mixture to coat the logs.

Place the logs in a single layer in a greased 12x7x2-inch baking dish.

Bake, uncovered, at 400 degrees for 25 to 35 minutes.

Per Serving (excluding unknown items): 192 Calories; 9g Fat (calories from fat); 5g Protein; Carbohydrate; 2g Dietary Fiber; 26mg Cholesterol; 335mg Sodium; 1 1/2 Grain(Serve); 0 Lean Meat; 0 Vegetable; 0 Nuts; 1 1/2 Fat; 0 Other Carbohydrates.