



Grandma's Potato Filling

A Pennsylvania Dutch side dish using whole ingredients

Servings: 6-9

Cook Time (including prep and oven time): 1 1/2 hours

Ingredients:

- 4 slices soft wheat bread
- 1 medium onion (diced)
- 4 stalks celery (chopped)
- 5 TBSP unsalted butter
- 1 TBSP fresh parsley (chopped)
- 3 lbs russet potatoes (peeled and cooked until fork tender)
- 2 eggs
- 1/2 cup milk
- 1 tsp salt
- 1/8 tsp pepper

Directions:

1. Peel and cut potatoes. Cook in gently boiling water until fork tender about 30 minutes.
2. Meanwhile, cube the 4 slices of soft bread and toast in a 350 degree oven for 10 minutes or until browned.
3. Saute diced onion and chopped celery in 2 TBSP butter for about 5 minutes or until softened and just beginning to brown.
4. Drain cooled potatoes and return to dried pot. Mash potatoes. Add eggs, milk, 2 TBSP butter, toasted bread cubes, parsley, sauted onion, celery, salt and pepper. Mix/Mash completely
5. Place in a 9 x 9 baking pan. Top with 1 TBSP butter cut into small pieces.
6. Cook at 350 degrees for 30 to 40 minutes or until heated through and browning on top

Recipe for personal use only.

<https://www.realcoake.com/potato-filling/>