



Gertrude's One-A-Piece Meat Potatoes

Ingredients:

4 medium potatoes, shredded fine or grated (drain water from grated potatoes)
1 onion, grated
1 lb ground beef
1 ½ tsp salt
½ tsp pepper
1 egg

Directions:

Preheat oven to 350 degrees F. Blend all ingredients together by hand and shape into serving portions like an Idaho Potato. Fry in at least ½" fat and keep turning so "potato" does not flatten. Brown them. Transfer to a baking sheet and bake 45 to 50 minutes in oven. Test center of one by inserting a fork and testing it so they are not raw. Also may be baked without frying first, although one side will be flattened.

Serve with creamed peas spooned over them and a salad on the same plate. Serves 4.

-from *Dorcas Delectables* by The Dorcas Society of St. Paul Lutheran Church
Originally submitted by Mrs. Arthur Schilke