



The Illinois Central Railroad Special

Potatoes Romanoff

An old-world classic served Illinois Central style with meat, fish, or fowl

2 cups white or gold potatoes, cooked; diced
1/2 to 1 teaspoon salt
1 cup small whole milk curd cottage cheese or ricotta cheese
1 cup sour cream or (1/2 cup half and half and 1/2 teaspoon lemon juice)
3 green onions, minced
1 clove garlic, minced
1/4 cup American or Sharp Cheddar cheese, diced
Pinch paprika
2 Tablespoons melted butter
Topping: Chopped parsley as desired

- Grease 9-1/2-inch baking dish; set aside Preheat oven to 400 degrees F.
- In a small bowl, sprinkle cooked potatoes with salt.
- In a medium bowl, combine cottage cheese, sour cream, green onions, and garlic.
- Fold in potatoes; pour into baking dish.

- Top with diced cheese; sprinkle lightly with paprika and melted butter.
- Bake in 400 degrees F. oven for 15 minutes or until thoroughly heated and lightly browned on top.
- Serve hot, topped with chopped parsley. Serves: 4

Cook's note: The original recipe baked it at 350 degrees F., but in our oven, it required a hotter temperature. They also used white potatoes, American cheese, and cottage cheese.

When I served this to company, I made a creamy white sauce to drizzle over the potatoes that made the dish look very elegant.

For the Original Recipe: See: *Dining by Rail* James D. Porterfield, New York, St. Martin's Griffin, 1993, p. 228

About the Recipe: This favorite side dish is a class steakhouse specialty. It was said to be introduced by Chef John Schenk from the Strip House in Las Vegas, who adapted it from his mother's recipe. It was so popular with customers around the U.S., that it was also served on the Illinois Central Railroad trains as a side dish.

About the Illinois Central Railroad:

Their dinner menu offered juice or a home-made soup, salad with Illinois Central Dressing and their own Potatoes Romanoff. Add some Baked String Beans with Mushrooms and Corn Hot Cakes for a classic railroad dinner.

See *Dining by Rail* by James D. Porterfield, New York, St. Martin's Griffin, 1993.