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Shepherd's Pie
Crock Tot Soup
Beef and Bean Totchos
Tot Pilaf
Chicken Tot Pie Skillet
And more!



\$9.99 U.S.

ISBN-13: 978-1-4236-5157-4



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101 THINGS TO DO WITH TOTS

KELLY AND PATRICK



101 Things[®] To Do With Tots

BY
DONNA
KELLY
AND
TONI
PATRICK



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CROCK TOT SOUP

- 1 bag (32 ounces) **frozen potato tots**
- 2 cups **milk**
- 1 can (10 ounces) **cream of mushroom soup**, condensed
- 1 cup **grated cheddar cheese**
- 1 cup **sour cream**
- 1 cup **chopped cooked ham**
- 1/2 cup **finely chopped onion**
- salt and pepper**, to taste

Combine tots, milk, soup, cheese, sour cream, ham, onion, and salt and pepper in a 4-quart slow cooker. Cook on high, stirring occasionally, for 4 hours, or on low for 5–7 hours. Makes 8 servings.

BREAKFAST PIZZA

- 1 bag (32 ounces) **frozen potato tots**
- 1/2 tablespoon **vegetable oil**
- 6 **eggs**
- 1/8 teaspoon **garlic salt**
- 1/8 teaspoon **salt**
- 1/8 teaspoon **pepper**
- 2 cups **grated cheddar cheese**
- 3/4 cup **cooked, crumbled sausage**
- 3/4 cup **cooked, crumbled bacon**

Preheat oven to 425 degrees. Prepare a 9 x 12-inch baking dish with nonstick cooking spray. Arrange tots along the bottom and up the sides of the dish. Bake for 15 minutes.

Heat the oil in a large frying pan over medium heat. Whisk together the eggs, garlic salt, salt, and pepper in a medium bowl. Pour eggs into frying pan and cook until just set; do not overcook, they will finish cooking in the oven.

Remove dish from the oven and use a spatula to slightly mash the tots into the bottom and up the sides of the dish. Sprinkle 1 cup of cheese evenly over potato crust bottom and sides. Layer the scrambled eggs over the cheese, and top with sausage and remaining 1 cup cheese. Sprinkle bacon over top. Place back into the oven and bake for 10 more minutes, or until cheese has melted and starts to bubble. Makes 6–8 servings.

TACO SALAD

- 1 bag (32 ounces) **frozen potato tots**
- 1 pound **ground beef**
- 1 **small yellow onion**, diced
- 1 packet (1 ounce) **taco seasoning mix**
- 1 head **lettuce chopped**
- 2 **tomatoes**, diced
- 3 **green onions**, thinly sliced
- 2 cups **grated cheddar cheese**
- Thousand Island dressing**, to taste

Bake tots according to package directions; remove from oven and set aside.

In a large frying pan, add the beef and onion. Break up and brown beef until no longer pink and onion has softened; drain grease. Add taco seasoning and stir to combine. Remove from heat.

In a large bowl toss together the lettuce, tomatoes, green onions, and cheese until mixed. Add beef and tots; pour in dressing, as desired, tossing to coat. Makes 6–8 servings.

CHICKEN AND BROCCOLI CHEDDAR CUPS

- 72 **potato tots**, thawed
- 3 **chicken breasts**, cooked and diced
- 1 cup **grated cheddar cheese**
- 1 package (10 ounces) **frozen broccoli in cheese sauce**, thawed

Preheat oven to 450 degrees. Generously spray the cups of a standard 12-cup muffin tin with nonstick cooking spray.

Place 6 tots in each muffin cup and press into the bottom and completely up the sides to form a crust. Place in oven and bake for 10 minutes; remove from oven.

Reduce oven heat to 375 degrees.

Portion the chicken evenly between the cups, and sprinkle each with 1 tablespoon cheese. Divide broccoli and cheese sauce evenly among the cups. Bake for 20–25 minutes until heated through and bubbly. Makes 12 servings.

BIEROCK TOT CASSEROLE

1 tablespoon **vegetable oil**
1 1/2 pounds **ground beef**
1 **large onion**, diced
1 small head **cabbage**, cored and diced
1 tablespoon **all-purpose flour**
3 tablespoons **Worcestershire sauce**
3 tablespoons **soy sauce**
6 ounces **American cheese**, cubed
6 cups **frozen potato tots**

Preheat oven to 425 degrees. Prepare a 9 x 13-inch baking dish with nonstick cooking spray.

In a large frying pan, heat oil and cook beef over medium-high heat for about 3 minutes, breaking up into small bits. Add in onion and cook another 2 minutes. Add in cabbage and cook another 5 minutes, stirring frequently, until cabbage is softened. Stir in flour until it disappears. Stir in Worcestershire sauce and soy sauce. Turn off heat and stir in cheese until melted.

Spoon mixture into the baking dish. Scatter tots on top. Cover and bake for 30 minutes. Uncover and put back in at top of oven. Turn oven to broil and cook, watching closely, until tots are browned. Serve immediately. Makes 4–6 servings.

SHEPHERD'S PIE

1 pound **ground beef**
1 **medium onion**, chopped
1 clove **garlic**, minced
1/4 teaspoon **dried thyme**
2 tablespoons **ketchup**
1 tablespoon **flour**
1/2 cup **water**
1 bag (10 ounces) **frozen mixed vegetables**
salt and pepper, to taste
4 cups **potato tots**, thawed

Preheat oven to 425 degrees. Prepare an 8 x 8-inch baking dish with nonstick baking spray.

In a large frying pan, brown and break up the beef until no longer pink, 4–5 minutes. Add the onion and garlic; cook until softened, about 4 minutes. Stir in the thyme, ketchup, and flour until combined; add the water and vegetables. Cook until vegetables are warmed through and liquid has thickened, about 3 minutes. Season with salt and pepper.

Spoon beef mixture into the baking dish and crumble tots evenly over top. Bake until potatoes are lightly browned and filling is bubbly, 10–15 minutes. Makes 4–6 servings.