



Together Gardens

Welcome, to the Together Gardens - a Rowan Salisbury Schools Home Gardening Course! This course is supported by Horizons Unlimited and Rowan-Salisbury Career and Technical Education. This is designed to serve as a passion project to get you OUTSIDE and GARDENING!

Lets Grow Together!

Potato

Potatoes grow best when they have a steady supply of about two-three inches of water per week, without letting it fully dry out. The soil should be moist eight-ten inches down. Be careful not to overwater the potatoes in the first two weeks after you plant them. They also need about six hours of sunlight every day. You should harvest your potatoes about seventeen weeks after you plant them. You will know that it's time to harvest when the vines die back about halfway. You can gently pull or dig the potatoes out of the ground.

Potato soup:

Ingredients:

5 large potato
2 green onions
¼ teaspoon dried basil
salt and pepper to taste
water (amount will vary)
2 ½ cup milk

Directions: Peel and chop potatoes, mince onions. Add potatoes and onions to a medium saucepan and cover with water. Boil on high for thirty minutes adding more water when and if needed. Cook until potatoes are soft. Remove pot from heat and drain the water over a strainer until it is just under the level of your cooked potatoes. Return any onions and basil the strainer catches to the pot. Add milk to potatoes and mash until mostly smooth. Add more milk, a dash at a time, until soup reaches your preferred consistency. Add salt and pepper for taste, return the pot to the stove and heat and stir frequently for two to three minutes. Served garnished with additional green onions if desired.

Quarantine Potato Casserole:

Ingredients:

⅓ cup butter (melted)
2 cups sour cream
1 can cream of chicken soup
1 teaspoon salt
1 teaspoon onion powder
2 cups shredded cheddar cheese
24 oz diced hash browns (cubes, not shreds), thawed

1 whole stick of butter melted
3 cups corn flakes, slightly crushed

Directions: Preheat oven to 350° F

In a large bowl, combine ⅓ cup of melted butter, sour cream, cream of chicken, soup, salt, and onion powder. Stir in shredded cheese and diced hash browns. Pour the mixture into a 9 x 13 inch glass baking dish, greased with non-stick cooking spray. In a medium bowl, combine the whole stick of melted butter and crushed corn flakes. Stir until flakes are coated. Spoon the flake mixture over the casserole. Bake the casserole uncovered for 45 minutes until it is golden brown around the edges. Cool for 5-10 minutes before serving.

Companion Crop:

A good companion crop for potatoes are spinach and lettuce. They work well when planted between rows of potatoes because they do not compete for nutrients.

