



# Cooking Tips for Our Glorious Potatoes

You can't judge a book by its cover, nor can you judge a potato by its skin color. Potatoes have variety-specific traits that can have an impact on their aroma, flavor, and texture after cooking. But, with that said, there are some general tips for choosing specific types of potatoes for various preparation techniques.



Includes our Fenway Red variety (pictured).

## Firm Cooking Type Potatoes

Firm cooking type potatoes have higher water and naturally occurring sugar content, resulting in a firm texture after cooking. Firm cooking type potatoes tend to work especially well for dishes that require cooked, cooled potatoes.

Try these preparation techniques for Firm cooking type potatoes:



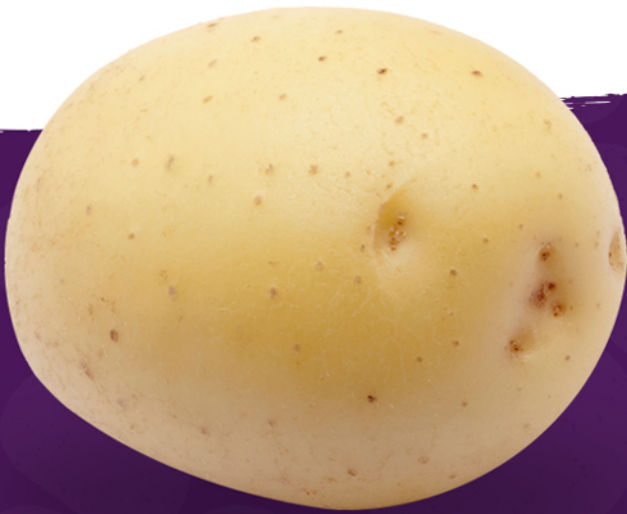
Roast in the oven; try cutting into wedges and tossing with herbs, spices and EVOO!



Cube and cook for a potato salad that holds its shape.



Use smaller size firm cooking type potatoes for seafood boils.



Includes our Camelia, Colomba (pictured), Mozart, Noblesse, Sifra and Vivaldi varieties.

## Fine & Creamy Cooking Type Potatoes

Fine & Creamy cooking type potatoes have small starch granules, resulting in a creamy texture after cooking.

Try these preparation techniques for Fine & Creamy cooking type potatoes:



Boil or steam for creamy mashed potatoes.



Slice, brush with oil and grill; try this with our Colomba variety!



Fine & Creamy cooking type potatoes are time savers; they have thin, tender skin so you never need to peel them!



Includes our Mulberry Beauty, Rickey Russet and Rosi (pictured) varieties.

## Floury or Crumbly Cooking Type

Floury or Crumbly cooking type potatoes have larger starch granules, resulting in a coarse crumbly texture after cooking.

Try these preparation techniques for Floury or Crumbly cooking type potatoes:



Bake a potato or make potato skins.



Air-fry or deep-fat fry to make French fries; try this with our Mulberry Beauty!



Add cooked potatoes to a gnocchi or pizza dough.



Shred, rinse with water, squeeze dry with a clean kitchen towel, and make crispy hashbrowns.

You'll be in your glory when you bring our potatoes into your kitchen. Follow these tips for each cooking type potato and you'll get the tastes and textures you expect for each preparation type - with consistent results every time.

