

# Potato Varieties and Favored Uses



## Russets...

- Have a brown-colored skin
- They have a hearty skin that is chewy when cooked
- Their flesh is dry, light and fluffy with a grainy texture and mild flavor
- A favored use is... as a baked potato

*Russets are the most widely used potato variety in the United States, characterized by a brown, netted skin and white flesh. The favored use for russets is **baking**. The final product has a light and fluffy center, surrounded by a tasty, robust and crispy roasted skin. The delicate potato flavor and grainy texture of a baked russet makes it the ideal partner for a variety of toppings, as flavor infusion is so natural to this variety. Russets also create light & fluffy mashed potatoes and traditional crispy, pan-fried potatoes.*



## Whites...

- Have a white skin and tan flesh
- They have medium starch with a creamy texture
- They are regarded as an all-purpose potato
- A favored use is... as mashed potatoes

*This all-purpose potato variety has a white flesh and white (sometimes light tan) skin. **Mashing** is its favored use. These slightly dense and creamy potatoes have a subtly sweet flavor. Their delicate, thin skins add just the right amount of texture to a mashed potato dish without the need for peeling. Also try grilling whites to bring out a more full-bodied flavor, or use them in soups as they become tender yet hold their shape well.*

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## Reds...

- Have smooth, thin red-colored skin that stays red when cooked
- Their flesh is waxy with a firm, moist and smooth texture
- They hold their shape after cooking
- A favored use is... in soups and stews

*This variety, once only available in late summer and early fall, is widely known for its rosy red skin and white flesh. Its favored use is in **soups and stews**. Its moist, waxy flesh stays firm throughout the cooking process and the vibrant red skin adds an appealing color to enhance the presentation of any dish. The slightly sweet and always-tender texture absorbs the hearty flavors of the stock while holding its shape throughout the cooking process. In addition to savory soups and stews, reds are frequently used to make tender yet firm potato salad or creamy mashed potatoes.*



## Yellows...

- Have a golden skin and flesh
- They have a buttery look and taste, with just a hint of sweetness
- They have a dense, creamy texture
- A favored use is... as grilled potatoes

*This variety, well-known throughout Europe and fast gaining popularity in the US, boasts golden skin and golden flesh. Its favored use is **grilling**. Its crispy skin enhances the dense and buttery texture of the flesh. Grilling brings out this quality best, dazzling the palate with its slightly sweet, caramelized flavor. That naturally smooth and buttery texture also lends itself well to lighter versions of baked or roasted potatoes.*

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## Purples...

- Have purple skin
- They have moist, firm flesh ranging from purple to lavender to white
- They have a mild but distinct earthy flavor
- A favored use is... in salads

*Relative newcomers to the produce department, purple potatoes have a deep purple skin with flesh that ranges from purple to lavender to almost white. The rich, vibrant color and luscious taste make **potato salad** the favored use for this variety. The moist, firm flesh retains its shape while adding rich colors to any salad. Because of their mild yet distinctly nutty flavor, purple potatoes naturally compliment potato salad flavors. Purple potatoes are also sensational roasted – or try combining purples with fingerlings or reds to instantly create a colorful side dish bursting with flavor!*



## Fingerlings...

- Have an oblong shape, 2-4” in length (like a finger)
- They have a firm, waxy, moist texture
- They have robust flavor with an earthy, nutty or buttery taste
- A favored use is... as pan-fried potatoes

*This category of potatoes encompasses a wide variety of small, slender “finger-sized” potatoes, typically ranging from 2 to 4 inches in length. These varieties come in a wide range of skin and flesh colors – red, orange, purple, yellow and white – and most possess a firm, waxy texture. **Pan-frying**, their favored use, enhances their robust flavor and showcases their wonderful nutty or buttery tastes. Roasting creates a similarly delightful flavor sensation. Even consider fingerlings as a change-of-pace foundation for a truly unique potato salad.*

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## Petites...

- They are small, even “bite-sized”
- They cook quickly because of their size
- They share all the flavors of their full-sized cousins
- They have consistent cook times and can be used as a substitute for pasta
- A favored use is... as roasted potatoes

*Petites are small, even “bite-sized” potatoes and share the same characteristics – color, flavor and texture – as their full-sized cousins. Petites can be found in red, white, yellow, brown and purple. Don’t let their size fool you, because their flavors are actually more concentrated and they cook more quickly, which makes **roasting** the favored use for these varieties. Petites also make colorful, delicious and fun potato salads.*