



FRESH POTATO CULINARY INSPIRATION:

Russet Potatoes

EVERYBODY'S BEST SPUD

Valuable and versatile, it's no wonder russets are the most widely used potato type in the United States. While they are most commonly used for fries and baked potatoes, these all-purpose potatoes impart a floury texture and mild, earthy flavor that lend themselves beautifully to a variety of prep methods. Identify russets by their oblong shape and brown, netted skin. They have white flesh and typically range in size from medium to large.

BEST APPLICATIONS

- Mashed
- Fried
- Hashed
- Skins

CHEF TIPS

Russets are known for being comforting and delicious. They work well when baked, mashed, fried, or shredded for hash browns. Consumers love their crispy outside, fluffy inside, and craveable potato flavor. Follow these simple tips to get the perfect texture, every time:

- For perfect homemade fries, slice and soak russets in water until ready to fry to prevent oxidation and remove excess starch.
- Russets create a light, airy potato purée without a gummy or sticky consistency. Simply simmer in salted water or steam until fork tender, then blend with butter and milk for perfectly creamy, light, fluffy mashed potatoes.
- Russets' thick, earthy skins are perfect for potato skins and crackling skins as a bar snack.
- Rice russets and take advantage of their starch content to create a creamy risotto.





CHARCOAL ROASTED POTATOES

Potatoes placed directly on the coals for charred skin and a fluffy interior. Caramelized yogurt adds sweetness, and za'atar spice provides an exotic kick of flavor.



BREAKFAST GNOCCHI AND CORNED BEEF HASH

Delectable gnocchi made from scratch—a great breakfast thanks to sunny side up eggs, corned beef, summer succotash, and chimichurri.



POTATO CRACKLINS AND POTATO PIMENTO CHEESE DIP

A crunchy appetizer or crispy snack for watching the game. The pimento cheese dip adds a hint of sweetness with just the right amount of spice.



POTATO GRITS WITH SAUTEED GARDEN VEGETABLES

“Grits” made from Russets with a blast of black truffle. Sautéed vegetables like sugar snap peas, asparagus, and sweet corn make it colorful and filling.



BEEF AND BROCOLI BAKED POTATO

Tender beef stir fry with broccoli, ginger, carrots, garlic, and soy sauce stuffed into a fluffy baked potato.



LOADED BAKED POTATO GRATIN

Mini loaded-potato gratins—with a topping of breadcrumbs, bacon, scallions, sour cream and grated cheddar—offer menu versatility.



POTATO WINGS

Chilled potato and zucchini noodles with preserved lemon vinaigrette, cherry tomatoes, shaved fennel, roasted garlic, basil, mozzarella pearls, and pimento salsa.



OREAN EGGS BENEDICT WITH CRISPY POTATO CAKES

Savory, crispy potato cakes take the place of the English muffin in this benedict, with Korean beef bulgogi, crunchy kimchi, and spicy gochujang hollandaise rounding out the dish.

For more potato inspiration, tips and tricks, visit PotatoGoodness.com/Foodservice



FRESH POTATO CULINARY INSPIRATION:

Red Potatoes

THE SMASHING SPUD

Red potatoes add dramatic presentation thanks to the contrast between their vibrant, thin, red skins and their white flesh. Whether roasted or boiled, a waxy texture lets these spuds stay firm yet moist and hold their shape throughout the cooking process. Often referred to as “new potatoes,” versatile reds are a great choice for roasting, smashing, potato salads, or adding to soups and stews.

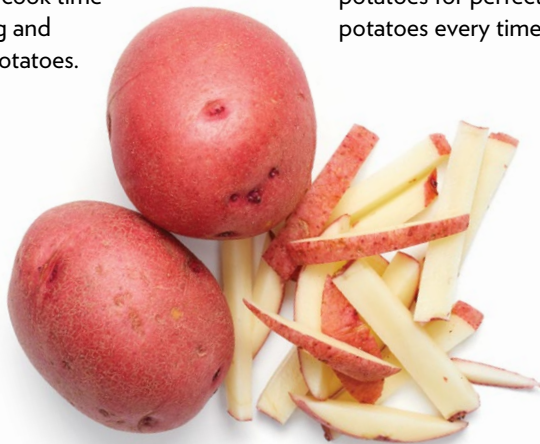
BEST APPLICATIONS

- Smashed
- Stewed or simmered
- Salads
- Mashed

CHEF TIPS

Reds are a popular choice for both piping hot applications (like lobster boils) and cool, refreshing dishes (such as potato salad). They remain moist and hold their shape at any temperature, and their tender, red skins add an appealing pop of color. Follow these tips for the best results:

- Reds are perfect for roasting or smashing because their medium-to-high sugar content creates a sweet, caramelized flavor when cooked at high temps.
- Cut down on cook time by first boiling and holding red potatoes.
- Infuse the tender flesh with flavor by generously salting the boiling water and adding herbs and aromatics.
- Smash and broil the boiled potatoes for perfect smashed potatoes every time.





CRISPY RANCH SMASHED POTATOES

Crispy smashed potatoes flavored with zesty garlic-ranch, great for appetizers or as a savory, hearty side dish.



TZATZIKI GREEK FRIES

Greek fries loaded with creamy tzatziki sauce. Crispy on the outside, tender on the inside, topped with fresh oregano and feta cheese.



ROASTED GARLIC AND HERB POTATO PIZZA

Pizza dough with parmesan cheese and creamy alfredo sauce, topped with red potatoes roasted with garlic and fresh rosemary.



CRANBERRY, APPLE, AND POTATO FLATBREAD

A sweet, tangy combination of apple and cranberry, plus savory potatoes on top. Seasonally perfect for both fall and holiday menus.



COCONUT RED CURRY STEWED POTATOES

Tender potatoes slow simmered in an exotic Thai red curry sauce.



POTATO SPAGHETTI

A gluten-free spaghetti substitute made from perfectly al dente spiralized potato noodles, tossed with from-scratch tomato sauce, garlic, and basil.



WARM POTATO SALAD

An unconventional potato salad, pan fried and served warm. Chili flakes and green Sichuan pepper corns deliver flavor and a bit of spice.



POTATO SCALLOPS

Tasty “scallops” carved from red potatoes, seared perfectly and dressed with a simple but powerful sauce of garlic, shallots, and tomatoes.



FRESH POTATO CULINARY INSPIRATION:

Fingerling & Petite Potatoes

TINY SIZE, BIG FLAVOR

Fingerling and petite potatoes can be cooked whole and skin on, meaning virtually no prep. While these potato types have subtle differences, both fingerlings and petites are beloved for their bite-sized package, ability to absorb flavors, and colorful variety. Fingerlings have a medium sugar content; firm, waxy texture; and buttery, nutty, earthy texture. Available with red, orange, purple, or white skin, fingerlings are named for their oblong, finger-like shape, and are usually between two and four inches long.

Also known as “creamers,” petites are yellow, white, and red potatoes harvested at a smaller size. They have a shorter grow time of about 60 days, as opposed to their traditional counterparts, which are a 90-day crop. Often referred to as pearls or marble-sized potatoes, petites have the same skin and flesh color, shape, texture, and sugar content as their larger-sized cousins, but they pack a more concentrated flavor.

BEST APPLICATIONS

- Grilled
- Soups or Stews
- Salads
- Roasted
- Pan fried
- Confit

CHEF TIPS

Fingerlings and petites are beloved ingredients for their concentrated potato flavor and stand-out appearance. Whether roasted, pan fried, tossed into salads, or simmered in stews, they make a statement. Take culinary innovation to the next level with these easy-to-work-with potatoes. Here's some inspiration to spark your creativity:

- Split fingerlings lengthwise and oven-roast to serve as a small plate or side dish alternative to fries, enjoyed with a flavored dipping sauce like spicy ketchup, romesco, or Sriracha mayo.
- With little-to-no prep, fingerlings and petites are optimal for off-site cooking and catering.
- Roast a combination of colors for an attractive side.
- Convert petites into succulent confit potatoes by slow cooking in butter and oil.





POTATO TOSTONES

Smashed fingerling potatoes replace plantains in these “tostones,” tossed with a sauce of mayonnaise, Worcestershire sauce, mustard, and sherry or malt vinegar. Top with any salad, spread, or dip you have back of house.



BEEF AND BROCCOLI POTATO PIZZA

Fingerling potatoes, broccoli, and stir-fried beef with an Asian marinade top off this pizza for an unexpected, one-of-a-kind fusion dish.



SESAME ROASTED POTATOES WITH CHILLED BOK CHOY AND MISO GINGER DRESSING

Tender pieces of roasted fingerling potatoes scented with fragrant sesame oil, arranged on a bed of chilled stir fry vegetables served with a ginger miso dressing.



SMOKY POTATO BURNT ENDS

Vegetarian burnt ends made of tender fingerling potatoes tossed in a sweet BBQ dry rub with paprika, cumin, garlic, and brown sugar. Roasted in the oven and drizzled with BBQ sauce.



CAMPFIRE POTATOES

Fingerling or petite potatoes cooked with duck fat, smoked salt, soy sauce, garlic, and shiitake mushrooms. Served with crème fraiche, smoked paprika, and parsley.



SMOKED POTATO SALAD GARDEN

Creamy and classic American-style potato salad with a hint of smoky flavor, presented as a beautiful, edible garden..



FRESH POTATO CULINARY INSPIRATION:

Purple-Blue Potatoes

TINY SIZE, BIG FLAVOR

Purple-blue potatoes are more seasonal than other potato types. They have an earthy, nutty flavor and moist, firm flesh. Purple-blues are small-to-medium potatoes with an oblong or fingerling shape. Of course, they are best known for their eye-catching, deep purple or blue skin. With a low sugar and high starch content, purple-blue potatoes are delicate, and optimal when lightly cooked. Preserve their color and achieve best consistency by microwaving, steaming, or baking. Grilled or roasted, they also add vibrant flavor and color to salads.

BEST APPLICATIONS

- Grilled
- Soups or Stews
- Salads
- Roasted
- Baked

CHEF TIPS

Purple-blue potatoes are ideal for grilling, steaming, or roasting from raw. Think of purple potatoes as a hero ingredient to add to green salads or potato medleys.

- Purple-blues are delicate—there's no need to precook these potatoes.
- Save time and trouble by leaving skins on for any recipe.
- Avoid intense cooking methods, like frying.
- Lightly broil to add a rich pop of color to soups and baked applications.





PURPLE POTATO SOUP

Lemony, savory soup of purple-blue potatoes, leeks, onions, Greek yogurt, and chicken stock, garnished with sweet and tangy pomegranate seeds.



PURPLE POTATO GRANDMA PIZZA

Eye-catching pizza uniquely topped with purple potatoes, fresh pesto, and smoked pancetta or bacon. Finished off with fresh rosemary, garlic olive oil, and grated Romano.



PURPLE POTATO BROWNIES

Fresh purple potatoes create this moist, light, airy brownie, making it a gluten-free option that's every bit as satisfying as traditional flour-based versions, plus a fun, vibrant color sure to wow your guests. Crushed purple potato chips add crunch and visual appeal and a sweet-savory accent.



CAUSA MORADA

Classic Peruvian layered potato-and-chicken salad. Hearty enough to serve as a lunch entrée, but perfect for a bar snack or shared appetizer.



PURPLE POTATO SPREAD

Beautiful, creamy, and versatile spread great as a dip for chips or flatbread, or as a lower-fat alternative to mayonnaise on sandwiches.



POTATO CARPACCIO

Tender slices of potato marinated in citrus vinaigrette, arranged beautifully on a plate with a crisp, light salad of fennel and oranges.



FRESH POTATO CULINARY INSPIRATION:

White Potatoes

THE SHAPELY SPUD

Thanks to a high water content that slowly evaporates during cooking, mildly starchy and firm-fleshed white potatoes don't break down as quickly as some other potatoes. This means they hold up to some cooking methods better than other potatoes. Whether they are spiralized, grilled, diced into soups, or marinated, white potatoes tend to hold their shape. They have a subtly sweet, neutral flavor and low sugar content. Their delicate, thin skins add just the right amount of texture to velvety mashed potatoes without the need for peeling. Stock white potatoes to fuel your creativity in virtually any application.

BEST APPLICATIONS

- Mashed
- Grilled
- Salads
- Soups and stews
- Gratins
- Spiralized

CHEF TIPS

White potatoes hold their shape without breaking down in both hot and cold applications. They are ideal for spiralizing, grilling, or adding to soups or dressed salads. Follow these tips to intrigue patrons with unexpected applications:

- Slice, cook, and cool white potatoes, then grill to order for a smoky flavor—and their pale flesh accentuates those gorgeous grill marks.
- White potatoes are perfect for salad innovations because they don't break down in dressings and marinades and hold their shape. Try a spiralized potato salad with an olive oil-herb dressing.





GREEK STYLE POTATO SALAD WITH LEMON, MINTO, AND YOGURT

A light, unconventional potato salad mixing mint and chives with white potatoes, cucumbers, lemon, and radishes.



TOTCHOS

All the great flavors of nachos with crispy tater drums instead of chips!



SMOKED CHEDDAR DUCK POUTINE

Thick-cut, white potato fries cooked in peanut oil and duck fat, served with a delicious Scotch bonnet corn, crab, and duck-bacon relish.



POTATO CEVICHE

Marinated pieces of yellow potato in freshly squeezed lime, lemon, and grapefruit juices, with exotic spices and habanero peppers, dried shiitake mushrooms, and garlic.



STREET CORN TACOS

Street tacos in a shell of from-scratch potato chips. Filled with grilled corn and garlic aioli, and topped with queso fresco for a savory, lightly spicy finish.



VINDALOO POTATO PIZZA

All the flavors of a great Indian curry but in pizza form. Sliced Potatoes, grilled chicken, jalapenos, onions, and fresh herbs on top of a creamy vindaloo sauce.



FRESH POTATO CULINARY INSPIRATION:

Yellow Potatoes

VERSATILE AND BELOVED BY ALL

Truly a jack of all trades, yellow potatoes range from marble-sized to quite large. They are round or oblong in shape, light tan to golden on the outside, and have a yellow to golden flesh. Naturally smooth, rich, and buttery, yellows impart a lighter feel to classic mashed, baked, or roasted potato preparations. Chefs regard yellow potatoes as an all-purpose potato that holds up to virtually any cooking method, from grilling to smoking to steaming and sautéing. Consumers love yellow potatoes because of their subtly sweet, rich, sumptuous flavor.

BEST APPLICATIONS

- Mashed
- Roasted
- Grilled
- Broiled
- Stewed or simmered
- Salads

CHEF TIPS

Adding crave appeal to virtually any application, yellow potatoes are a chef's best friend. The high moisture content and creamy texture are very forgiving, and yellow potatoes are perfect for innovation. Use these tips for some inspiration:

- Yellow potato skins crisp beautifully, creating a slightly sweet, caramelized flavor.
- The buttery texture results in a silky-smooth mash with less added fat from butter or other additives in traditional preparations.
- In some applications, yellows may require a longer cook time than other potato types.
- Yellow potatoes hold their shape and texture beautifully, even when submerged in a broth.





CRISPY POTATO PIZZA

Sliced yellow potatoes dusted with dehydrated potato flakes, baked until crispy, then topped with corn sauce, sautéed mushrooms, caramelized shallots, and brie.



POTATO SALAD LIEGEOISE

An elevated spin on this classic salad featuring yellow potatoes, Haricot Vert, hard cooked eggs and crispy bacon.



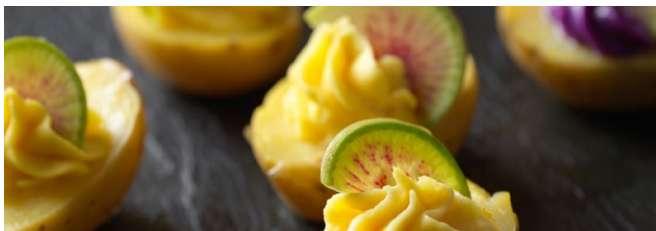
WOOD FIRE QUAIL EGG AND CHORIZO PIZZA

An unexpected, delicious pizza topped with smoky Spanish sausage, thin and buttery potatoes, creamy goat cheese, and soft-cooked quail eggs.



NORTH AFRICAN TAMALES WITH COLLARD GREENS, POTATOES, AND FARMERS CHEESE

Tender toasted corn meal folded together with potatoes for light, airy tamale dough, filled with spiced collard greens, almonds, and farmers cheese, and served with harissa.



DEVILED POTATOES

A fun and whimsical spin on a classic. These deviled potatoes feature expected flavors in an unexpected format.



SOY-GLAZED YELLOW POTATO

Chinese-inspired dish of soy-molasses-glazed yellow potatoes, crispy anchovy, and serrano chili peppers, enhanced with toasted sesame seeds and sliced chives.



POTATO GNOCCHI WITH LAMB PANCETTA AND FRESH RICOTTA

Housemade gnocchi unusually prepared by poaching in stock. Served with lamb pancetta sauce and gremolata of parsley, garlic, and lemon zest.



MINI GRILLED HASSELBACKS

Buttery grilled potatoes, melty cheese, and as many toppings as you can think of—they are sure to be a welcome addition to your bar bite or appetizer menus.

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