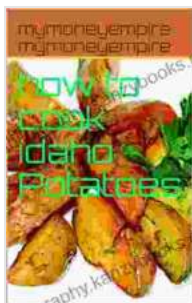


The Ultimate Guide to Cooking Idaho Potatoes



how to cook Idaho Potatoes by Joanna Pruess

★★★★☆ 4.5 out of 5

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Idaho potatoes are a versatile and delicious vegetable that can be enjoyed in a variety of ways. Whether you're boiling, baking, frying, or roasting them, there's a perfect Idaho potato cooking method for every occasion.

Choosing the Right Type of Idaho Potato

There are four main types of Idaho potatoes: Russet, Red, Yellow, and Fingerling. Each type has its own unique flavor and texture, so it's important to choose the right one for your recipe.

- **Russet potatoes** are the most common type of Idaho potato. They have a thick, brown skin and a starchy, fluffy interior. Russet potatoes are best for baking, frying, and mashing.
- **Red potatoes** have a thin, red skin and a waxy, firm interior. Red potatoes are best for boiling, roasting, and salads.

- **Yellow potatoes** have a thin, yellow skin and a slightly sweet, creamy interior. Yellow potatoes are best for boiling, roasting, and mashing.
- **Fingerling potatoes** are small, finger-shaped potatoes with a thin, red or purple skin. Fingerling potatoes are best for roasting, boiling, and salads.

Cooking Methods for Idaho Potatoes

Once you've chosen the right type of Idaho potato, it's time to start cooking! Here are a few of the most popular cooking methods:

- **Boiling** is the simplest way to cook Idaho potatoes. Simply place the potatoes in a pot of cold water and bring to a boil. Reduce heat to medium-low and simmer for 15-20 minutes, or until the potatoes are tender. Drain the potatoes and serve with your favorite toppings.
- **Baking** is another easy way to cook Idaho potatoes. Preheat oven to 400 degrees Fahrenheit. Scrub the potatoes clean and pierce each potato with a fork. Place the potatoes on a baking sheet and bake for 1 hour, or until the potatoes are tender. Let the potatoes cool slightly before serving.
- **Frying** is a delicious way to cook Idaho potatoes. Cut the potatoes into wedges or slices and heat a large skillet over medium heat. Add the potatoes to the skillet and cook for 5-7 minutes per side, or until the potatoes are golden brown and crispy. Serve the potatoes with your favorite dipping sauce.
- **Roasting** is a great way to bring out the flavor of Idaho potatoes. Preheat oven to 425 degrees Fahrenheit. Cut the potatoes into wedges or slices and toss with olive oil, salt, and pepper. Place the

potatoes on a baking sheet and roast for 20-25 minutes, or until the potatoes are tender and golden brown. Serve the potatoes with your favorite dipping sauce.

Potato Recipes

Now that you know how to cook Idaho potatoes, here are a few recipes to get you started:

- **Mashed potatoes** are a classic side dish that is perfect for any occasion. Simply boil potatoes until tender, then drain and mash with butter, milk, and salt and pepper. Serve with your favorite gravy or sauce.
- **Potato salad** is a refreshing and flavorful side dish that is perfect for summer gatherings. Simply boil potatoes until tender, then drain and cool. Cut the potatoes into cubes and add your favorite dressing. Serve chilled.
- **Potato soup** is a creamy and comforting soup that is perfect for a cold winter day. Simply boil potatoes until tender, then drain and puree with milk, chicken broth, and seasonings. Serve with your favorite toppings.
- **Potato chips** are a crispy and addictive snack that is perfect for any occasion. Simply slice potatoes thinly and fry in hot oil until golden brown. Drain the chips on paper towels and serve with your favorite dipping sauce.

Idaho potatoes are a versatile and delicious vegetable that can be enjoyed in a variety of ways. Whether you're boiling, baking, frying, or roasting them, there's a perfect Idaho potato cooking method for every occasion. So

next time you're looking for a delicious and satisfying side dish, reach for an Idaho potato!



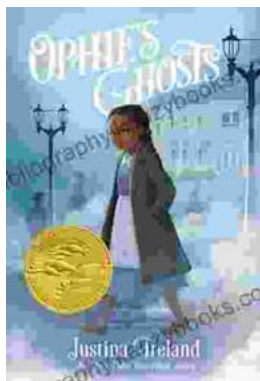
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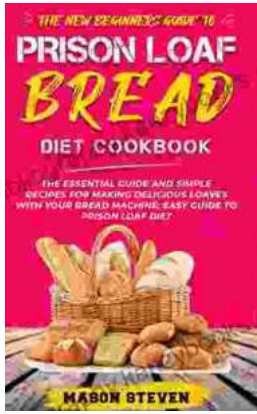
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