



FRESH POTATO CULINARY INSPIRATION:

Russet Potatoes

EVERYBODY'S BEST SPUD

Valuable and versatile, it's no wonder russets are the most widely used potato varietal 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 preparation methods. Identify russets by their oblong shape and brown, netted skin. They have white flesh and are available in small, medium, and large sizes.

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.
- Russet's thick, earthy skins are perfect for potato skins and crackling skins as a bar snack.
- 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-and-fluffy mashed potatoes.
- 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 make 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," but 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 BROCCOLI 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 topped with breadcrumbs, bacon, scallions, sour cream, and grated cheddar offer menu versatility.



POTATO WINGS

Crispy pieces of russet potato tossed with your choice of seasonings and/or sauces. Try Lemon Pepper-Parmesan, Pesto, or classic Buffalo.



KOREAN 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