Potato Basics

Potatoes are loaded with vitamin C and potassium.

**Russet** bake, mash, roast

**White** all ways

**Yellow** all ways

**Purple** boil, steam, roast, salads, soups, stews

**Red** boil, steam, roast, salads, soups, stews

**Fingerling** bake, steam, roast

**(any potato harvested young)** boil, steam, roast

For best results, match the type of potato with the suggested ways of cooking them.

**Store Well Waste Less**

- Potatoes keep best where it is dark, cool and well ventilated.
- Store in a cabinet or drawer so light will not cause the skin to turn green and bitter. Avoid storing under the sink or near appliances that get hot.
- Store in a cool place but not in the refrigerator. Temperatures below 45 degrees F can change flavor and texture.
- Store in a paper bag or a plastic bag with holes that allow air flow.
- **Scrub potatoes under running water just before cooking.**
- If potatoes turn green or sprout but are firm, they are safe to eat. Cut those parts away before cooking.
- **Put raw cut potatoes in a bowl of cold water with a splash of vinegar or lemon juice to keep them from turning brown.**

**Shop and Save**

- Choose clean, smooth, firm potatoes with no cuts, bruises, sprouts or green skin.
- Potatoes are available year round. For best quality, buy the amount you can use within a few weeks.
- Potatoes are also available frozen, canned and dehydrated.

This material was funded by USDA’s Supplemental Nutrition Assistance Program (SNAP). SNAP provides nutrition assistance to people with low income. SNAP can help you buy nutritious foods for a better diet. To find out more, contact Oregon Safe Net at 211. USDA is an equal opportunity provider and employer.

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Cheesy Potato Soup

**Ingredients:**
1 cup chopped onion
¼ cup chopped celery
1 teaspoon vegetable oil
2 cups diced potatoes
2 cups low-sodium chicken broth
¼ teaspoon pepper
3 Tablespoons cornstarch
1½ cups low-fat milk, divided
¾ cup (3 ounces) shredded cheddar cheese
1 Tablespoon bacon bits or 1 slice bacon, cooked and crumbled

**Directions:**
1. In a large saucepan over medium-high heat, sauté onion and celery in oil until onion pieces are clear, about 3 to 5 minutes.
2. Add the potatoes, broth and pepper. Bring to a boil. Reduce heat; cover and simmer for 15 to 25 minutes or until the potatoes are tender.
3. In a small bowl, stir together cornstarch and ¼ cup of milk until smooth. Add remaining milk. Stir into the potato mixture.
4. Cook and stir until thickened and heated through, about 5 minutes. Do not boil.
6. Refrigerate leftovers within 2 hours.

Makes about 6 cups

Prep time: 10 minutes
Cook time: about 40 minutes

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Mashed Potatoes

1. In a medium saucepan, cover with cold water 1½ pounds of potatoes, peeled (if desired) and cubed (about 6 cups).
2. Bring to a boil and simmer until potatoes are soft, about 15 minutes.
3. Drain and mash potatoes, then stir in ½ cup low-sodium broth or milk, 2 Tablespoons low-fat plain yogurt or sour cream, ½ teaspoon garlic powder, ½ teaspoon salt, ¼ teaspoon pepper and 1 Tablespoon margarine or butter, if desired.