

Types of Potatoes



Russet



Round red



Long white



Round white

Russets: Excellent for baking and boiling, good for frying.

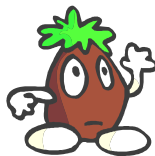
Long white: Good for boiling, mashing, baking and French fries.

Round red: Excellent for boiling and frying.

Round white: Good for potato salad, boiling and soups, great for making potato chips.

Not all varieties in these groupings necessarily have these qualities.

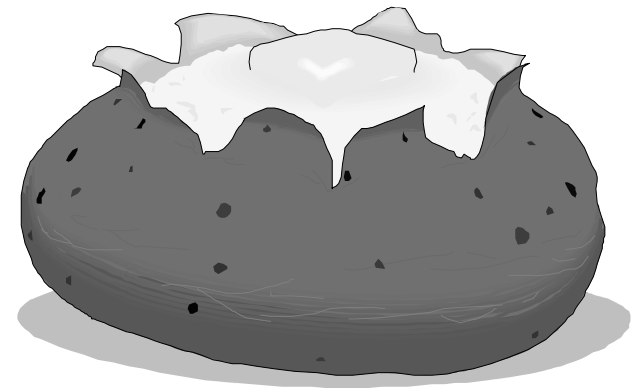
*New potatoes are not a variety. They simply go from field to market and are not placed in storage. They tend to be small in size and have a unique skin texture.



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Plan for Potatoes!



Potatoes are easy to prepare and high in nutrition. They are packed with important vitamins and minerals, are low in fat and calories, add to overall fiber intake and are an excellent source of energy.

UW-Extension

Nutrition Education Program

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Family Living Programs • Cooperative Extension • University of Wisconsin-Extension

WNEP education is supported by the USDA Food Stamp Program, UW Extension, and local partners. Food stamps can help provide a healthy diet. To find out more about food stamps, call 715-232-7360.

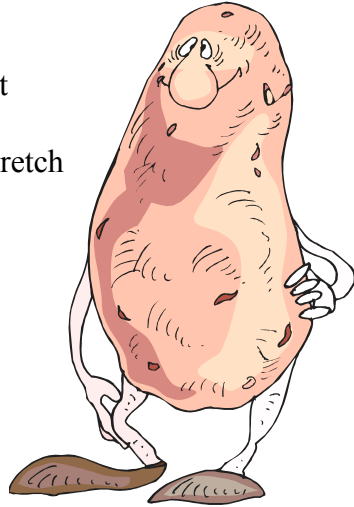
Economical

- Always a low-cost food and excellent nutritional buy
- Combines well with other foods to stretch servings of higher cost ingredients.

Nutritious

One medium potato --

- provides half of daily Vitamin C.
- high in fiber and easy to digest.
- no fat, no cholesterol.
- low in sodium.
- 80 to 115 calories (100-150 grams.)
- more potassium than a banana.
- chock full of complex carbohydrates.
- more useable iron than any other vegetable.
- high quality vegetable protein.



Helpful Hints

Buying -- Choose potatoes:

- ♦ that are clean, firm and smooth.
- ♦ with a regular shape - to avoid waste in peeling.
- ♦ of uniform size - to provide consistent cooking.
- ♦ without a green appearance.

Storing -- With raw potatoes:

- ♦ wash just before cooking.
- ♦ keep in a cool, dark, well ventilated place between 45-50°.
- ♦ don't refrigerate - turns potato starches to sugar.

Tips on Preparation – To save nutrients:

- ♦ gently scrub with vegetable brush.
- ♦ keep the skin on and cook whole.
- ♦ if peeled - peel thin to save nutrients close to the skin.
- ♦ use as little water as possible or steam potatoes.

Cooking Ideas

Boiling:

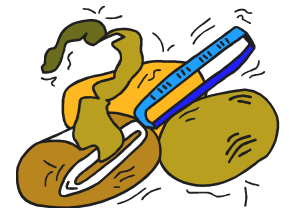
- Use a heavy saucepan with a tight fitting lid.
- Boil in 1-2 inches salted water until tender.
- 30-40 minutes for whole potatoes
- 20-25 minutes for cut-up potatoes

Oven:

- Pierce in several places with a fork. (Aluminum foil is not recommended.)
- If only cooking potatoes - 40-50 minutes at 400-425° F.
- After cooking, slit to allow steam to escape to prevent sogginess.
- Can cook with other items needing temperatures between 325-450° F. If roasting with meat, add potatoes 1½ hours before serving.

Microwave:

- Pierce with fork in several places before cooking.
- Place on paper towels in oven.
- Cook a medium/large potato on high for an average of 4 minutes. (*WARNING:* Microwave ovens vary.)
- Add 1-2 minutes cooking time for each additional potato.
- After removing from oven, let sit as potato will continue to cook for about 5 minutes.



Processed & Prepared Potatoes

- Keep processed potatoes frozen until cooked. Avoid prolonged storage of opened packages, which may result in freezer burn.
- Keep dehydrated potato products sealed in a cool, dry place. After rehydration, they can be refrigerated for 2-3 days.
- Store cold products, such as potato salads, below 40°F. Never hold cooked potatoes at room temperature for longer than two hours.

Menu Idea

Hamburger Soup
Crackers
Peach Slices
Lowfat Milk

Hamburger Soup

Makes 5 servings
(392 calories and 17 grams fat per serving)

1 lb. ground beef
2 cups potatoes, diced
1 cup carrots, sliced
1 cup onions, chopped
1 cup celery, chopped
1 can (46 oz.) tomato juice
2 cups water
salt and pepper to taste

Brown ground beef over medium heat and drain off fat. Combine meat, vegetables, tomato juice and water in a large kettle. Simmer for 1¼ hours or until vegetables are tender.



Menu Idea

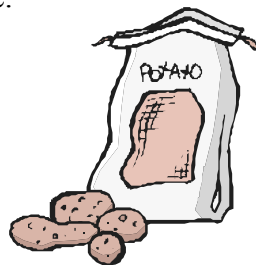
Creamy Potato Soup
Tuna Salad Sandwich on
Whole-Wheat Bread
Fruit Cocktail
Lowfat Milk

Creamy Potato Soup

Makes 4 servings
(211 calories and 6 grams fat per serving)

3 raw potatoes, diced
¼ cup shredded carrots
¼ cup chopped celery
¼ cup chopped onion
1 Tablespoon butter
3 cups lowfat milk
Salt
Pepper

Put potatoes, carrots, celery and onions in a pot with just enough water to cover. Cook until tender. Add butter and milk and heat until very hot (but not boiling.) Add salt and pepper or other seasonings to taste.



Menu Idea

Grilled Hot Dogs
Potato Salad
Pork 'n' Beans
Cinnamon Applesauce
Lowfat Milk

Potato Salad

Makes 6 servings
(240 calories and 17 grams fat per serving)

4 medium-size potatoes
½ cup mayonnaise or salad dressing
½ teaspoon prepared mustard
1 – 2 Tablespoons finely chopped scallions or onions
1 teaspoon salt
2 Tablespoons chopped green pepper
½ cup finely cut celery
2 hard-cooked eggs, chopped

Cook potatoes whole in the skins. Drain, peel and dice. Combine mayonnaise or thick salad dressing and blend in prepared mustard. Pour dressing over cooled potatoes. Add scallions or onion and salt and mix carefully. Mix in the rest of the ingredients. Chill for 3 or 4 hours before serving.

Menu Idea

Meat Loaf
Baked Potatoes
Green Beans
Rosy Baked Apple
Lowfat Milk

Baked Potatoes

Scrub potatoes well with a brush so that the skins may be eaten. Bake in a hot oven (425° F.): potatoes of medium size will take from 50 to 60 minutes. Potatoes usually are done if they feel soft when pressed.

If other foods are to be cooked in a moderate oven (350° to 375° F.) potatoes may be baked along with them. In a moderate oven, medium-size potatoes will take from 60 to 80 minutes.

Remove potatoes from the oven as soon as they are done. Slash an "X" in the top side of each potato. Force the soft inner portion up through the opening to let the steam escape; this keeps the potatoes dry and mealy.

Menu Idea

Scalloped Potatoes with
Meat

Lettuce Salad

Red Plum

Lowfat Milk

Menu Idea

Shepherd's Pie

Whole Wheat Toast

Pear Half

Lowfat Milk

Menu Idea

Hamburger Patty on Bun

Oven-Baked French Fries

Carrot & Celery Sticks

Apple Wedge

Lowfat Milk

Menu Idea

Baked Chicken

Mashed Potatoes

Peas and Carrots

Cranberry Sauce

Lowfat Milk

Scalloped Potatoes with Leftover Meat

Makes 4 servings

(288 calories and 7 grams fat per
serving)

4 or 5 medium potatoes
1 medium onion
2 Tablespoons flour
1 teaspoon salt
¼ teaspoon pepper
1 Tablespoon margarine or
butter
1 cup cubed, cooked meat:
ham, pork or beef
1½ cups 2% lowfat milk

Peel and slice potatoes and
onion into an 8" x 8" pan.
Sprinkle on flour, salt and
pepper. Dot with margarine.
Add meat, stir lightly. Pour
milk over all.

Bake at 350° F. for 20 minutes.
Remove from oven and stir.
Return to oven and bake 40
minutes longer or until a fork
slides easily into potatoes.

Shepherd's Pie

Makes 6 servings

(356 calories and 17 grams fat per
serving with beef or 322 calories
and 14 grams fat per serving with
turkey)

1 lb. ground beef or turkey
1 small onion, chopped
½ teaspoon salt
¼ teaspoon pepper
1 ½ cups cooked green
beans
1 can (10 oz.) tomato soup
4 or 5 medium potatoes,
boiled and mashed
(about 3 cups mashed)
4 slices American, Colby or
Cheddar cheese

In a large frying pan, brown the
ground meat and onion. Drain
off fat. Add seasonings, green
beans and tomato soup. Mix.
Place in casserole dish. Top
with 4 scoops of mashed
potatoes. Top each potato
scoop with a slice of cheese.
Bake at 350° F. for about 20
minutes.

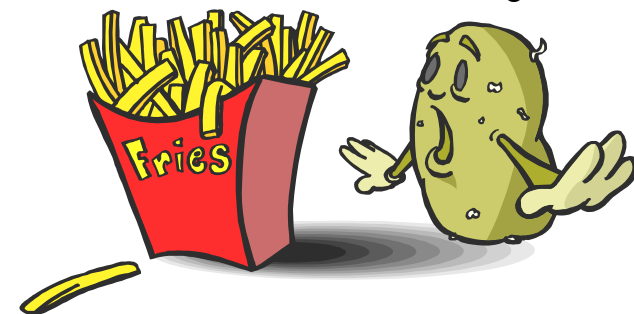
Oven-Baked French Fries

Makes 8 servings

(About 100 calories per serving)

4 medium potatoes, peeled
and cut in strips
1 Tablespoon salad oil
Salt
Paprika

While cutting potatoes, keep
strips in bowl of ice water to
crisp. Drain and pat dry on
paper towels. Spread strips in
one lay on jelly-roll pan.
Sprinkle with oil. Shake pan to
distribute oil evenly over
potatoes. Bake strips at 450° F.
until golden brown and tender,
about 30 to 40 minutes.



Mashed Potatoes

Makes 4 servings

4 medium-size potatoes
1/3 to ½ cup hot milk
Salt
Pepper
3 Tablespoons butter or
margarine

Remove skin, boil and drain the
potatoes.

Mash quickly until potatoes are
free from lumps. Add hot milk,
a little at a time, and beat until
potatoes are white and fluffy.
The amount of milk needed
will depend on how mealy the
potatoes are. Season with salt
and pepper and beat in the
butter or margarine.