



POTATOES

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Nutrition and Health...

Potatoes provide vitamins C and B-1, niacin, potassium and iron. One medium-sized potato has fewer than 100 calories.

Selection...

Potatoes should be fairly clean, firm and smooth. Choose regular shapes so there won't be too much waste in peeling. Avoid green potatoes; they have been exposed to light, creating solanine, a potentially toxic alkaloid. If your potatoes have green sections, simply cut off the green parts and discard. The rest of the potato is fine to eat.

Storage...

Store potatoes in a cool, humid, dark place that's well ventilated. The ideal temperature for storage is 45°F to 50°F. At this temperature, potatoes will keep well for several weeks. Warmer temperatures encourage sprouting and shriveling.

Preparation...

Leave skins on if possible. The skin has a good flavor and holds a great deal of the nutrition. When peeled, they start to turn brown, so use immediately or drop in water with a few drops of lemon juice or vinegar. When baking whole potatoes, be sure to prick the skins so steam won't build up causing the potato to explode in the oven. They can also be boiled by covering with water or steaming over 1 to 2 inches of water for 15 to 25 minutes, depending on size of pieces.

Recipes

Skinny French Fries

4 medium potatoes, peeled and cut in strips
2 tablespoons vegetable oil
salt and paprika

Cut potatoes. Spread strips in one layer on a jellyroll 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, turning frequently. Sprinkle generously with salt and paprika. Serves 4.

Twice Baked Potatoes

4 baked potatoes
3 tablespoons butter
3 tablespoons milk
¼–½ cup grated cheese
1 teaspoon salt

Cut a small slice off the top of each baked potato. Scoop out pulp and mash with butter, milk and salt. Refill each shell with mashed potato mixture and sprinkle with grated cheese. Bake for 15 minutes at 350°F.

Serves 4.



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