



# RED POTATOES

*for roasted potatoes*

## CULINARY EXPERIENCE

Red potatoes are ideal for roasting but are also considered an all-purpose potato. Their eye-catching red skin adds visual interest to sides.

Red potatoes can be white- or yellow-fleshed. They hold their shape well after cooking due to their lower starch content and waxy texture.

**Ideal for roasting:** Use for home fries and wedges

**Great for boiling:** Use in potato salads and soups

**Mashed:** Mash with the skins on

## SIZING / PACKED

We go above industry sizing standards by narrowing the size range to ensure uniform sizes, resulting in an even cooking time.

**Red Potatoes:** Jumbo red  
A-size red / No. 2 red available  
B-size red / No. 2 red available  
C-size red

**Packed:** 20-lb carton (red C-size)  
50-lb carton

## SEASONALITY

Red potatoes are available year-round.



## CHOOSING THE RIGHT POTATO FOR THE MENU

Potatoes have all-day menu versatility. They can be utilized for breakfast, in soups, salads and appetizers, and as centre of plate.

### DINERS

Home fries, hash browns

### CASUAL DINING

Red-skinned potato salad

### SEASONAL SEAFOOD

Crawfish boil

### FINE DINING

Mashed potatoes, with the skins on

### BANQUET HALLS

Mashed potatoes, with the skins on

## STORAGE

Avoid storing potatoes in the refrigerator. Instead, store them in a cool, dark place with good ventilation. If stored properly, potatoes will stay fresh for several weeks.

