



# WHITE POTATOES

*for soups, stews and salads*

## CULINARY EXPERIENCE

White potatoes are round or oblong in shape with thin, textured skin. With a slightly creamy taste, they are very versatile and considered an all-purpose potato.

Since white potatoes hold their shape well after cooking, they are perfect for soups, stews and salads and are recommended for boiling.

## SIZING / PACKED

White Potatoes: Chef white  
A-size white  
B-size white  
C-size white

Packed: 20-lb carton (white C-size)  
50-lb carton

## SEASONALITY

White 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.

### FISH & CHIPS

Soups and stews such as clam chowder and lobster bisque

### CASUAL DINING

Irish pub – stews and soups

### SEASONAL - SUMMER CAMPS

Potato salad

### BANQUET HALLS

Lobster bisque

## 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.

