BAKER’S OR RUSSET POTATOES
Tastes mildly earthy and less sweet than other varieties. Low in moisture and high in starch, bakers potatoes have thin brown skin and rich, hearty flesh. They have a fluffy light texture when cooked.

MINI MEDLEY
A blend of miniature red and yellow and blue potatoes with contrasting flavors, from honey-like to earthy they remain soft after cooking.

NEW POTATOES (RED AND WHITE)
Buttery flavor and low in starch, with a super tender texture when cooked. Waxy, thin skin and creamy, mild flesh. Defined as any potatoes that are harvested before they’ve reached full maturity.

SWEET POTATOES
Moist, with a delicate, candy-like sweetness and vivid orange flesh. High in starch and creamy-soft when cooked.

YELLOW FLESH
Partially sweeter than red-skinned potatoes, these large potatoes have golden, flecked skin and a yellow-tinged flesh. High-moisture content makes them ideal for mash.

TREAT YOUR SPUDS RIGHT: HOW TO PICK, KEEP AND PREP POTATOES

Select
Choose potatoes with smooth skin and no visible sprouts. They should feel firm and dry.

Handle
Store potatoes in a cool, dry, dark place such as a crisper drawer, or in a paper bag. Do not keep in the refrigerator.

Store
Keep in a cool, dry, dark place such as a crisper drawer, or in a paper bag. Do not keep in the refrigerator.

Prep
Treat as desired, but some recommend boiling or steaming before slicing or dicing. Store peeled potatoes in an airtight container in the refrigerator.