

POTATOES, FULLY



THE COOKFUL

Edited by Christine Pittman

Potatoes, Fully

Everyone loves potatoes and so we knew that at some point we'd be turning our focus onto this crowd-pleasing starch. **That time is now!**

There are so many things that you can do with potatoes. We decided to focus on the basics. These are time-honored recipes that we have researched and tested to make better than ever.

In this ebook you'll learn the best ways to mash, roast, bake and boil potatoes. You'll get the know-how for making hashbrowns, home fries, homemade tater tots and potato skins. You'll find out about the different types of potatoes and what they are best used for. And, you'll get a slew of recipe favorites like hasselback potatoes, potato skins, potato latkes and more.

We hope you love this soft and fluffy ebook as much as we do!

Have a buttery day,

Christine



THE COOKFUL

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How Many Types of Potatoes are There?

By Kevin Kessler

Just how many types of potatoes are there? We're covering the different types of potatoes out there so you can choose the right potato with confidence.

There are over 200 kinds of potatoes sold in the United States but all these diverse starches fit into one of seven categories. What are these seven tent poles of the potato world, and what dishes are they perfect for?

1. RUSSET POTATOES

These are probably the most common form of potato. When someone mentions potatoes you usually think of medium-to-large oval shaped brown potatoes with netted skin. Those are russet potatoes.

Types of Potatoes

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Russets are a floury potato with a light and fluffy texture. The skin becomes chewy when cooked. These are commonly used for baked, mashed and roasted potatoes.

2. RED POTATOES

Another common addition to most dinner tables, red potatoes are waxy, which means they have cells that stay together when cooked. When sliced into chunks they will retain their shape and not break up, even when boiled.

This small, smooth, round potato with thin red skin has a creamy moist texture with a subtly sweet flavor. Red potatoes are perfect for salads, soups, stews and roasting.

3. WHITE POTATOES

White potatoes get their name from the white coloring of their skin and flesh. This mild, low sugar medium starch is slightly dense with a thin delicate skin. Much like russet potatoes, whites are perfect for mashing. They also can be used well in salads and are perfect for steaming, boiling and frying.

4. YELLOW POTATOES

Yellow potatoes are waxy, velvety and moist. These marble to large-sized potatoes have a buttery flavor with a very subtle sweetness. Their crispy skin can enhance the dense flesh which, combined with a creamy texture, lessens the need for butter. Yellow potatoes are perfect for dishes that involve grilling and roasting.

5. PURPLE POTATOES

Purple potatoes are waxy and moist with firm flesh. Their name is derived from their deep purple skin and matching lavender flesh. They have an earthy, nutty flavor with low sugar content. They're perfect for grilling, baking and roasting.

6. FINGERLING POTATOES

Fingerling potatoes range in size from two to four inches and are shaped like a human finger. They're waxy and firm with red, orange, purple or white skin. The flesh of this potato is very

Types of Potatoes

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diverse, ranging from red orange to purple, yellow or white. Veins of color are also sometimes streaked along the flesh. These are very popular for pan-frying and roasting.

7. PETITE POTATOES

These little guys get their name from their teeny tiny size. These aren't actually a type of potato, but a classification of size. Smaller potatoes of the other six categories are classified as petites. Their flavors tend to be more concentrated than their larger sized counterparts and are perfect for salads, roasting and frying.

Which Potato Do I Use for What?

By Kevin Kessler

No need for bewilderment in the potato aisle. This easy guide will have you shopping for the right potato for your recipe with confidence.

Potatoes are a regular part of the average American diet. We've already learned that there are over 200 different varieties of potato fitting into seven different groups, and sometimes it's difficult to choose between them.

As we mentioned in our post about the different types of potatoes, specific potatoes work best with certain types of preparations. This is based on their texture and flavor and whether they are floury (their cells separate when cooked, making them fluffy and light) or waxy (their cells stay together when cooked, maintaining their original shape).

I've chosen four common potato based foods to focus on today. While I won't be going through recipes for each, I will give you my opinion on which variety of potato is the best for that particular dish.

1. WHICH POTATO GOES WITH FRENCH FRIES?

Ah, French fries. Everyone's favorite side dish. These perfect accompanying starches need to be crispy on the outside but light and fluffy on the inside. I've always found that russet potatoes work best for this.

Russets are the most common form of American potato. Usually, when you mention potatoes to someone they will picture the russet's brown coloring and oblong shape. As a floury potato, it creates that signature fluffiness when cooked. Their delicate flavor also goes well with a variety of toppings like ketchup or gravy.

2. WHICH POTATO GOES WITH POTATO SALAD?

Potato salad is a summertime favorite. This creamy cold dish is a perfect side at any barbecue. I love potato salad made with red potatoes.

Reds can be used to create a tender but firm salad. Their high moisture content also gives them a pleasing texture while cold. Keeping the signature red skin on the potato helps to keep its subtly sweet taste. The waxy flesh of this versatile starch holds up well to chopping and tossing in dressing.

Which Potato?

Continued from previous page

3. WHICH POTATO GOES WITH SHEPHERD'S PIE?

This Irish dinner favorite is a full meal in one complete package. It combines meat with vegetables and a layer of fluffy mashed potatoes.

It is to russet potatoes that we turn once more for this easy to prepare meal. Their flavoring blends so well with the meat, vegetables and brown gravy often found in these recipes. Also, their floury nature makes them easy to mash by hand once they are peeled and cooked. I love when the potatoes found on a shepherd's pie are as light and fluffy as possible. You only get that from russets.

4. WHICH POTATO GOES WITH SOUPS AND STEWS?

Potatoes are a great addition to most chunky soups or stews, and my childhood favorite for these hearty hot dishes has always been red potatoes.

Russets are the exact wrong potato to go with here, as their high starch levels and low moisture do not take well to the soup and stew cooking process. They tend to soak up the liquid and lose their shape. Red potatoes (usually peeled) are perfect for this kind of meal. They maintain their shape and remain just firm enough to soak up the liquid to make for flavor soaked explosions of yummy delight with every bite.

So, what are your favorite potato dishes? What kind of potatoes do you use and why? Sound off and let us know!



How to Boil Potatoes

By Georgina Walker

Boil and parboil potatoes like a pro! These tips and tricks will ensure you get the perfect boiled potato every time!

Boiling potatoes is an essential step when making dishes such as potato salad, mashed potatoes, fries or simple side dishes. Not only are they delicious side dishes, but boiled potatoes are also quick and easy to make.

The perfect boiled potato is easily achievable with a few helpful hints and tricks!

WHAT POTATOES TO USE?

The type of potato you use will depend on what you are going to use the boiled potato for. Some potatoes are better in potato salads, while others are best used for mashing. There are three main types of potatoes you need to know.

How to Boil Potatoes

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High starch potatoes, such as russet potatoes, are ideal for boiling rather than mashing. Russets will break down easily when boiled.

Medium starch of all-purpose potatoes, like Yukon Gold, are perfect for boiling to use in potato salads or adding to soups as they don't fall apart as easily.

Low starch potatoes, such as red or fingerling potatoes (my personal favorite), are perfect for boiling to use in potato salads, roasted, fried or as a side dish served with butter and parsley because they don't break down as easily and keep their shape.

WHOLE OR CUBED?

Again, this depends on the type of potato you are using and for what purpose. Low starch potatoes such as red or new potatoes boil better when cubed, as they hold their shape, whereas high starch potatoes boil better whole as they become water logged and mushy if cut.

If cubing your potatoes, make sure they are cut to size as evenly as possible. This will ensure a consistent cooking time.

If you are cooking your potatoes whole, aim to have potatoes that are also evenly-sized. If some are smaller, you may have to remove them sooner because they cook quicker.

SKIN ON OR OFF?

You can do either! As long as you've cleaned your potatoes thoroughly, it's a personal preference. Boiling potatoes with the skin on, however, will help keep the potatoes together better.

Just note that it's easier to remove the skin post cooking while the potatoes are still hot.

HOW TO BOIL POTATOES

Now down to the nitty gritty!

The best method for boiling potatoes is to use cold water and season the water with salt. Put the potatoes in a sauce pan and fill it with just enough water to cover the potatoes. Bring to a boil, and simmer with the lid off until potatoes are ready.

How to Boil Potatoes

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There is no reason to stir the potatoes while they are boiling.

The cooking time will vary depending on the type of potatoes you use and whether they are whole or cubed potatoes.

My all-time favorite potatoes to boil whole are fingerling potatoes because they are small, easy to eat and are so delicious with parsley and butter.

Generally, an easy way to know if they are boiled enough is to take a potato and pierce it with a knife, skewer or fork. If the utensil easily goes into the potato with little resistance, they should be done.

Test every 5 minutes to ensure they are not over or undercooked.

PARBOILING POTATOES

Parboiling potatoes is the process of partially boiling your potatoes before cooking them again for a second time. There are many advantages to this method, such as evenly cooking the potato and decreased cooking time.

To parboil potatoes, follow the same instructions for fully boiling potatoes, however, reduce cooking time. Your potatoes should not be cooked the whole way through. When testing potatoes, there should be a little resistance with the fork when you pierce the potato.

Once cooked, cool your potatoes down entirely to stop the cooking process. I place my potatoes on a baking tray and place them in the freezer to cool. You can alternately drain them and fill the pot with cold water.

Once they're cooled down, go ahead and use them as you normally would. For example, toss them in olive oil, salt and pepper and roast them for the most beautiful crunchy roasted potatoes.



How to Peel Potatoes

By Sam Ellis

Finding the easiest way to peel a potato can be daunting but it doesn't have to be. We're breaking down the best ways to peel a potato.

With mashed potatoes begging to be made, the question has to be asked: What is the best way to peel a potato?

I know there are a number of ways out there to do this that people swear by, but I decided on five ways to test: the straight peeler, Y-peeler, paring knife, score and boil method and boil then peel method (which we also mentioned in our how-to for boiling potatoes). Let's jump right in.

THE PREP

Regardless of the method you choose, you absolutely need to wash your potatoes beforehand. Most potatoes are never properly washed from when they're harvested so they

How to Peel Potatoes

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still have dirt on them. Use a vegetable brush to really help you get rid of any dirt that's set in the shallow eyes. If you're able to, wash the potatoes with enough time for them to dry before you peel them. This will make sure they aren't as slippery when you're holding them. If you don't have time to let them dry, use a clean dish towel to dry them and/or to help you hold them.

STRAIGHT PEELER

The straight peeler shown isn't the same as most swivel style peelers, but it performed about the same as one would. The straight peeler is one that I see most often as it's probably the most traditional besides a paring knife. The motion you create with it feels much like that when you use a paring knife to peel. It goes front to back without much range of motion. It definitely feels safer than using a paring knife and doesn't take as much of the potato off when peeling.

Y-PEELER

A Y-Peeler is the most comfortable to hold with the wider base. It also allows for more of a grip when you have wet or dirty hands. My favorite way to use this peeler is to hold the top half of the potato and peel away from my hand, peeling the entire bottom half of the potato, then holding this newly peeled half and peeling the other side. It feels the most balanced and the least like I'd slip and hurt myself. It's smooth, quick and doesn't waste a lot of the potato on the peels either. It also feels like you have a larger range of motion than say with a straight peeler or a paring knife.

PARING KNIFE

Using a paring knife feels like the most professional way to do this, but it also requires the most attention to avoid any mishaps. It's pretty easy to end up digging too deep into the potato, not allowing a clean peel and creating jerking motions. This method ended up losing the most amount of potato on the peel for me, but with practice I can see that it could be a contender as a go-to method.

STORAGE WHILE PEELED (PRE-BOILED)

If you're looking to save some time, use one of the above methods and cut your potatoes into small pieces. Place in chilled water and store until use so they don't turn brown! This is best

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done when you use the potatoes within 24 hours. Perfect for the day before prep for holiday dinners!

SCORE AND BOIL

If peeling before boiling isn't your style or you just don't have time, try this method. Score the potato down the middle, creating a ring around the potato. Boil until fork tender and each half of the peel should come right off.

BOIL THEN PEEL

This method definitely works, but it isn't the cleanest method. Boil these potatoes like normal and wait until they're cool enough to touch. Use your fingers to pull back the peels.

THE WINNER?

Without a doubt, for me at least, is the Y-Peeler. It feels more sturdy and balanced than a straight peeler. It's definitely safer than a paring knife so you can pass this job off to a younger member of the family if needed (but watch them because that peeler is still sharp!), and there is no risk of burning your fingers with the post-boiling methods. I also felt like either method that requires peeling after boiling never gave a clean peel. They mostly crumbled in my hand or the peels didn't come off cleanly creating more frustration. In the end, just do yourself a favor and buy an early Christmas present for yourself!



The Best Mashed Potatoes

By Emily Dingmann

You want the very best mashed potatoes without having to try a gazillion recipes. That's why we did the hard work for you! This is, indeed, the very best mashed potato recipe out there.

After a lot of research about mashed potatoes, we've come to realize one thing: there are a TON of really strong opinions about mashed potatoes. What potatoes to use (russets, Yukons or baby reds); what method works best to mash (to rice or not); what dairy to include or not include (milk, cream, butter, sour cream, cream cheese, cheese). There are so many possibilities and combinations!

We did the research for you, and the good news is that you're less than an hour away from the best classic mashed potatoes ever.

Pick your potatoes: Yukon golds result in the creamy, buttery texture that mashed potatoes are known for. Russets, while another good choice, are a little bit lighter and fluffier and are best used in combination with Yukon golds.

The Best Mashed Potatoes

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Cook just right: Instead of adding the potatoes to a pot of boiling water, we cover the potatoes with cold water and bring to a boil. This ensures that the potatoes will cook evenly. To add a layer of seasoning during the cooking process, we salt the water, just as we do with pasta.

Mash away: Regular old mashers work well, but not if you are looking for the smoothest mashed potato. If you don't want a single lump in your potatoes, you've got to use a ricer. Don't put the potatoes in the blender or food processor - they can turn gummy very quickly.

The mix ins: The mix ins should elevate the flavor and texture of the mashed potatoes - not take over - so we kept it simple. A few cloves of garlic impart a nice flavor without overpowering the potatoes. We keep the butter cold so the milk fats and solids don't separate, and we keep the milk warm or hot so we don't cool the potatoes down too much. A touch of sour cream adds a bit of tang that's indistinguishable, but so good. Season with salt and pepper to taste. Some people like a tad of nutmeg in there. We don't.

Mashed Potatoes

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Yield: 6 servings

Prep Time: 15 minutes

Cook Time: 30 minutes

Total Time: 45 minutes

Ingredients:

3 lbs. Yukon gold potatoes

3 cloves garlic, smashed

2 tsp. salt, divided

8 Tbsp. cold butter, cubed

1 cup whole milk, warmed

1/2 cup sour cream

Optional: pepper

1. Scrub potatoes to remove any dirt. Peel potatoes and cut into 1 inch pieces.
2. In large pot, add potatoes, garlic and 1 teaspoon of salt. Cover with cold water, an inch above potatoes.
3. Cook over medium high heat and bring to a boil. Lower heat to a simmer and cook for about 10 more minutes, or until potatoes are soft.
4. Drain potatoes, add back to pot, and mash with cold, cubed butter until smooth.
5. Stir in warm milk and sour cream until incorporated.
6. Season with remaining 1 teaspoon of salt and pepper if desired.



Slow Cooker Mashed Potatoes

By Emily Dingmann

The most popular side dish for any dinner is mashed potatoes and we've made it even easier by using the slow cooker. You can't beat that!

Is there anything the slow cooker can't do? Classic Mashed Potatoes are easy to make but making mashed potatoes in the slow cooker is an awesome way to make your life a little easier AND free up the stove on a busy day (like a holiday).

The process is painless and easy: we're going to peel and cube the potatoes, cook them with some milk in the slow cooker, then mash them the same way we would classic mashed potatoes - easy-peasy.

Best part? You don't have to watch for that pot to boil over on the stove. Your family will thank you for avoiding that messy (and smelly) mishap.

Slow Cooker Mashed Potatoes

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Step 1: Clean, peel and cut potatoes into 1 inch pieces.



Step 2: Put potatoes, garlic cloves, 1 cup of the milk and 1 teaspoon of the salt into the slow cooker. Give them a stir and cook on high for 4 hours. When the potatoes cook in the slow cooker, they brown a bit on the sides. Don't worry, you did everything right. This adds an interesting new flavor profile to your mashed potatoes.



Step 3: Mash in butter until incorporated and then stir in warm milk and sour cream.



Step 4: Season with salt and pepper to taste.

Slow Cooker Mashed Potatoes

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Yield: 6 servings

Prep Time: 30 minutes

Cook Time: 4 hours

Total Time: 4 hours, 30 minutes

Ingredients:

3 lbs. Yukon gold potatoes
3 cloves garlic, smashed
2 cups whole milk, divided
2 tsp. salt, divided
8 Tbsp. cold butter, cubed
1/2 cup sour cream

1. Scrub potatoes to remove any dirt. Peel potatoes and cut into 1 inch cubes.
2. Place potatoes, garlic, 1 teaspoon salt and 1 cup of milk in slow cooker.
3. Heat on high for 4 hours, until potatoes are soft.
4. Turn off heat and mash with cold, cubed butter until smooth.
5. Warm remaining 1 cup milk. Stir it in and then stir in sour cream until incorporated.
6. Season with remaining 1 teaspoon salt and pepper if desired.

Classic vs. Slow Cooker Mashed Potatoes

By Emily Dingmann

We've learned how to make mashed potatoes on the stove and in the slow cooker, but which way is the best? Here's the scoop.

Taste-testing mashed potato recipes is tough work, let me tell you. We found that while there are plenty of distinct differences between classic mashed potatoes and slow cooker mashed potatoes, both are delicious! Here are the differences we found.

Look: This is one of the bigger differences between the two because the classic mashed potatoes are a pure white color and the slow cooker potatoes are not. The classic mashed don't have any blemishes or discolorations and are as white as (clean!) snow. The slow cooker potatoes brown a bit during the cooking process which leaves the potatoes with some brown, darker spots.

Taste: The classic mashed potatoes have a very clean, classic flavor. The slow cooker mashed potatoes have a deeper, almost caramelized, flavor from the cooked milk and potatoes that brown a bit in the slow cooker.

Texture: The classic mashed potatoes have a lighter, creamier texture while the slow cooker mashed potatoes are a little thicker.

Convenience: The classic mashed potatoes don't take up too much time to make, but if you want to spare a few hands-on minutes for a few hands-off hours, slow cook away. The slow cooker potatoes are perfect if you need some extra stove space on Thanksgiving and you don't need to watch for them to boil over.

Verdict: It's truly a close call, but the classic mashed potatoes win in our book! There is simply not enough added convenience of the slow cooker potatoes to win over the slightly preferable look, taste and texture of classic mashed potatoes.





Oven Roasted Potatoes

By Allie McDonald

Oven roasted potatoes are everyone's favorite. Learn how to make them better than ever with our method and tips.

We've already shown you how to make the best mashed potatoes, now we're going to a new level with the best roasted potatoes. These are perfect for any meal - from breakfast to dinner and from family meals to company dinner and can be pulled together in no time. If you use parchment paper like we recommend you'll also save some time cleaning up afterward.

This is a recipe you can come back to time and time again, impressing everyone from your family, friends, dinner guests and most importantly - yourself.

We're using olive oil and butter, a fat combination that provides both wonderful flavor and encourages crispy roasting. We recommend toasting the spices a bit while melting the butter to help them release their oils and maximize the flavor profile. The recipe isn't complicated,

Oven Roasted Potatoes

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and we prefer a classic russet potato variety for the very best results. If you follow these steps exactly you're sure to achieve the perfect roasted potato.

Yield: 4 servings

Prep Time: 10 minutes

Cook Time: 48 minutes

Total Time: 1 hour

Ingredients:

- 2 lbs. russet potatoes
(approximately 4 cups
diced)
- 2 Tbsp. butter
- 2 Tbsp. olive oil
- 1 tsp. dried thyme
- 1 tsp. paprika
- 1 tsp. garlic powder
- 3/4 tsp. coarse sea salt
- 1/2 tsp. ground black pepper

1. Preheat oven to 400°F.
2. Rinse and scrub your potatoes, leaving the skin on. While they dry, line a baking sheet with parchment paper.
3. Dice the potatoes into 1 inch cubes and lay them on the baking sheet. In a small saucepan, heat the butter, olive oil, garlic powder, paprika and thyme until everything is in a liquid state and the spices have gotten fragrant, 3-4 minutes.
4. Pour the butter and olive oil spice mixture over the potatoes and sprinkle on the salt and pepper. Toss everything well, and place in the oven for 20 minutes. Turn all the potatoes over. Put them back into the oven until golden and crispy, about 25-28 minutes more.



Baked Potato Skins

By Ellie O'Brien

Baked potato skins are the perfect way to turn baked potatoes into finger food or repurpose leftover baked potatoes.

There are so many types of potatoes and ways to cook them that they are practically their own food group - mashed potatoes, baked potatoes, Hasselback potatoes, hashbrowns... the list goes on! And given so many cooking methods, it's hard to master each and every one. Lucky for you, we've shared how you can make the perfect potato for almost every occasion, and now I've perfected the baked potato skin to add to your list.

Let's start with the potato itself; russet potatoes are the ideal spud to use – they are strong, have thick skins and don't have an overpowering flavor so the toppings can really shine through.

After the potato, the crispiness of the skins is key. There are a few steps to getting them just right – rubbing the entire potato in olive oil before baking and then brushing the insides and

Baked Potato Skins

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outsides with butter during the second bake ensures just the right amount of crispiness. I recommend using a silicone basting brush.

But even if we have the right potato and the ideal crisp, baked potato skins are nothing without toppings. Make sure you load them up with your favorite cheese, bacon, sour cream and green onions. Resist giving them a sample before you serve because the plate might be empty by the time it hits the table. They're that good.

Yield: 4 servings

Prep Time: 15 minutes

Cook Time: 1 hour, 30 minutes

Total Time: 1 hour, 45 minutes

Ingredients:

4 large Russet potatoes

2 Tbsp. olive oil

1 Tbsp. butter

3/4 cup grated cheddar cheese

4 slices bacon

1 green onion, thinly sliced

4 Tbsp. sour cream

1. Preheat oven to 400°F.
2. Scrub potatoes clean, dry and poke with a fork. Rub potatoes with olive oil and place on a baking sheet; bake until tender, about 60-70 minutes.
3. Once the potatoes are able to be handled, cut in half lengthwise and scoop out the insides, leaving about 1/4 inch of potato in the skin.
4. Melt the butter and brush the insides and outsides of the skins. Place them back on the baking sheet and bake for 8 more minutes. Turn the skins over and bake for another 5 minutes.
5. As the skins are crisping, fry the bacon and crumble.
6. Remove skins from the oven. Divide cheddar cheese and bacon evenly between skins. Place back in the oven and cook until cheese melts, about 3 minutes.
7. Top with sliced green onions and sour cream.

Potato Pancakes

By Ilona Orzechowska

Potato pancakes are an Eastern European staple that are a comfort food in North America as well. Learn how to make them here.

Potatoes are one of the main ingredients in a Polish kitchen because they're cheap and easy to store. That's why so many classic Polish recipes we still make today - such as pierogis, dumplings and potato pancakes - include them.

Potato pancakes originated in Eastern Europe and are especially popular in Austria, Russia and Poland. They are still made the traditional way and I'm sharing my traditional recipe with a simple modern twist. No shortcuts here, but you don't really need any since potato pancakes are super easy to make and are perfect for weeknight meals. Potato pancakes are flavorful and very tasty so be prepared for your family to ask for them often.

When you prepare them you'll want to use the finest side of the grater because it will ensure you get just the right texture for the pancakes. However, be careful not to cut your fingers. You can alternatively use a food processor to mince up the raw potatoes. If it's not getting them nice and fine, add the egg and even a drizzle or two of milk until it gets going.

Serve potato pancakes with sour cream or apple sauce. These toppings are traditional so you can even have them both.



Potato Pancakes

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Yield: 8-10 pancakes

Prep Time: 20 minutes

Cook Time: 30 minutes

Total Time: 50 minutes

Ingredients:

1 and 1/2 lb. potatoes, peeled
(about 5 medium-sized)

1 egg

3 Tbsp. all purpose flour

1/2 tsp. onion powder

1/2 tsp. salt

1/8 tsp. pepper

1/3 cup oil (or more for frying)

1. Shred potatoes into a large bowl using the finest part of the grater (or use a food processor, adding the egg and even a drizzle of milk or water to get it going).
2. Once potatoes are shredded, add the egg (if it hasn't been added already), flour, onion powder, salt and pepper. Mix all ingredients well with a spoon.
3. Preheat large skillet with about 2 - 3 tablespoons oil until very hot. Scoop in about 2 tablespoons potato mixture for one potato pancake. If you have room in the skillet make about 3 potato pancakes at a time. Reduce heat to medium-low. Cook until browned on the bottom, about 3 - 4 minutes on one side. Flip and cook until brown underneath, another 3 - 4 minutes.
4. Remove from skillet and put on a plate lined with a kitchen towel to drain off excess oil.
5. Serve immediately or keep warm in a 200°F oven while you cook the other pancakes.
6. Add more oil to the pan and repeat the above process until all pancake batter is used. Add oil whenever it is needed.

Latkes

By Ilona Orzechowska

Potato latkes are traditional for Hanukkah and are the perfect comfort food for any other time of the year.

Yesterday I shared an updated version of my traditional Potato Pancake recipe, and today I'm sharing a crispier potato latke. Latkes are the perfect comfort food and are a traditional food served at Hanukkah. They are easy to make with no special skills required. That makes them not only great for the holiday season but also for any weeknight. They take just a few simple ingredients that you probably have in your pantry so they also work great anytime.

The best part about potato latkes is that they're versatile and can be seasoned however you prefer. You can stick with the usual onion, salt and pepper or you can season them with your favorite fresh herbs. Depending on what seasonings you use, you'll want to top them with applesauce or sour cream. Both are beloved traditional latkes toppings so go crazy and try both.



Latkes

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Yield: 8-10 latkes

Prep Time: 15 minutes

Cook Time: 40 minutes

Total Time: 55 minutes

Ingredients:

1 and 1/2 lb. potatoes, peeled
(about 5 medium-sized
potatoes)

1 egg

3 Tbsp. whole wheat flour

1 Tbsp. dill (fresh or dried)

1/2 tsp. paprika

1/2 tsp. salt

1/4 tsp. onion powder

1/2 cup oil for frying (less or
more)

1. Shred potatoes into a large bowl on the largest holes on the grater. Add egg, flour, dill, paprika, salt and onion powder. Mix all ingredients with a spoon.
2. In a large skillet heat about 2 - 3 tablespoons oil until hot. Scoop about 2 tablespoons potato mixture for each potato latke into the oil and reduce heat to medium-low. Add more latkes if you have space in the skillet but do not overcrowd them (4-5 at a time in a large skillet is best). Cook on one side until well-browned and crisp underneath, about 3 - 5 minutes. Flip and cook until crispy on the other side as well, 3-5 minutes.
3. Remove latkes to a plate lined with a kitchen towel to drain off excess oil. Serve immediately or keep warm in a 200°F oven.
4. Add more oil to your skillet and repeat the cooking until all potato pancakes batter is used. Add more oil whenever necessary to help brown the latkes.



Latkes vs. Potato Pancakes

By Ilona Orzechowska

We're sharing the differences between potato pancakes and potato latkes so you can choose the right recipe.

Potato pancakes or potato latkes? Which should you make? Is there really any difference? There are some significant differences and we're sharing them so you aren't disappointed in the outcome the next time you make them. By the way, we have both the perfect potato pancake and potato latke recipe for you.

PREPARATION

Potato pancakes require a little more time in preparation. They have to be grated on the finest (smallest) holes of the grater. It requires more precision to prepare them and takes longer to grate them to the mushy consistency you need to for pancakes. Potato latkes are shredded on the largest holes of the grater and they take less time. Both of them require similar ingredients,

Latkes vs. Potato Pancakes

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including eggs which help bind everything together. Some people use a higher ratio of batter to potato for their pancakes than I do, which can also give a lighter fluffier texture to the pancake.

TEXTURE

Either way you make them, potato pancakes have a softer texture. Because the potatoes are finely grated the batter appears pulpy and watery. Once they are fried they are generally softer and fluffier like traditional pancakes. Potato latkes on the other hand are crunchy. Because you grate the potato into larger shreds, you still get more of the potato's natural texture, which helps them fry up with the delightful crunchiness latkes are known for.

TASTE

Potato pancakes and potato latkes both have an incredible potato taste and depend on the seasonings you mix in with them to give them variations in flavor.

COOK

Potato pancakes cook in about 3 - 4 minutes on each side, while potato latkes take 4 - 5 minutes on each side - both on low-medium heat. Therefore, potato latkes require a little longer time to cook. I've also noticed potato pancakes splatter more around the pan making a little more mess since it is more of a batter while potato latkes don't splatter so much.

LOOK

Potato pancakes are more rounded than potato latkes and you can make them uniform more easily. On the other hand, potato latkes are also rounded, but you'll notice shredded pieces of potato sticking out here and there. Finally, potato pancakes are thinner, while potato latkes are thicker.



Garlic Roasted Potatoes

By Brittany Poulson

We use fresh garlic in our roasted potatoes and a special trick so the garlic doesn't burn.

Potatoes are a beloved vegetable for many people, known for their versatility in the kitchen. Baked, fried, boiled, mashed - you can't go wrong with the potato as you can see with all these delicious potato recipes.

Our Oven Roasted Potatoes that we shared with you the other day are a classic dish served on many occasions year 'round. You can easily put different seasonings and toppings on them, but we wanted to see how to make the best roasted garlic potatoes. You know the kind with crispy outsides and soft, tender insides, and all that with the perfect roasted garlic flavor...mmmm.

I scoured the internet to find the best way to cook roasted garlic potatoes. The multitudes of recipes I found all had various oven temperatures, baking times, amounts of oil and

Garlic Roasted Potatoes

Continued from previous page

seasonings and types of potatoes. I took note and went to work in the kitchen, cooking up batch after batch to find the best method... and I found it!

I found the secret to the perfect roasted potatoes, thanks to chef Jamie Oliver. He suggested boiling the potatoes first. Yes, you read that right - boil those little spuds before popping them in the oven. This helps break the starch in the potato down a bit, softening them to help make that perfect crispy outside, while staying soft on the inside. Trust me, you don't want to skip this step.

To start, I chose new potatoes, or baby potatoes. They have a thinner, more delicate skin compared to larger potatoes. Chop them into bite-size pieces and boil them for 8-10 minutes. After draining, toss them with olive oil, salt and pepper. Spread them on a baking sheet and pop 'em into the oven.

The oven temperature is set just slightly lower than traditional roasting temps (normally 400°F or higher) but that's because we want to go low and slow to get that perfect roasted potato texture.

Now I'm sure you're wondering - what about the garlic? These are roasted GARLIC potatoes, aren't they? Well, if you've ever cooked with garlic before you know it can go from fresh to burnt fairly quickly. These potatoes will be in the oven for an hour and the garlic will be burned to a crisp if they accompanied the potatoes for their 60-minute roast.

The remedy? At the halfway point, remove the potatoes, toss them with the garlic and place them back in the oven. This way, the potatoes get their needed oven time while still allowing for the roasted (not burnt) garlic flavor we want.

Garlic Roasted Potatoes

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Yield: 6 servings

Prep Time: 10 minutes

Cook Time: 1 hour 10 minutes

Total Time: 1 hour 20 minutes

Ingredients:

2 lbs. new potatoes

3 Tbsp. olive oil

1/2 tsp. salt

1/4 tsp. ground black pepper

5 cloves garlic, minced

1. Preheat oven to 375°F. Line a baking sheet with parchment paper, a silicone baking mat or tin foil; set aside.
2. Rinse potatoes and remove any visible bad spots. Chop the potatoes into halves or quarters, depending on their size (you want them to be bite-size).
3. On the stove, bring a large pot of water to a boil. Add the potatoes and boil for 8-10 minutes.
4. Drain the potatoes. Place them back in the pot and, using a rubber spatula, toss with olive oil, salt and pepper.
5. Transfer to prepared baking sheet, using the rubber spatula to remove as much of the olive oil from the pot as you can onto the potatoes.
6. Place in the oven for 30 minutes.
7. Remove from oven, add minced garlic on top and stir to evenly distribute the garlic. Return to the oven and cook an additional 25-30 minutes, or until golden and crispy on the outside. Serve immediately.



Ultimate Smashed Potatoes

By Allie McDonald

These Ultimate Smashed Potatoes make potatoes exciting for weeknight meals or party appetizers.

You haven't lived until you've tried my ultimate smashed potatoes. You get the best of both worlds - boiled and roasted potatoes - all in one dish. Not only do they provide a crispy, starchy base that can be topped with almost anything (hello, easy party apps!), they're also the perfect dish to make when you have some...shall we say, aggression, to take out.

All jokes aside, these smashed potatoes are a tasty spin on a classic roasted potato that are perfect whether you decide to serve them up plain or covered in your favorite baked potato toppings.

We'll start by par-boiling baby bliss, small red or multi-colored potatoes to make them easy to smash, then we roast them to crisp perfection.

Ultimate Smashed Potatoes

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Then all that's left to decide is how your family will choose to top them. Sour cream? Cheese? Bacon? Green onion? How about all of the above? After all, they are Ultimate Smashed Potatoes.

Yield: 4 servings

Prep Time: 20 minutes

Cook Time: 45 minutes

Total Time: 65 minutes

Ingredients:

1 and 1/2 lbs. baby bliss potatoes
1 and 1/2 Tbsp. olive oil
1 and 3/4 tsp. salt, divided
1 tsp. garlic powder
1/4 tsp. ground black pepper
1/3 cup Parmesan
1/2 cup sour cream - optional
2 Tbsp. green onion - optional

1. Preheat the oven to 400°F.
2. Fill a large stockpot with about 8 cups of water and 1 teaspoon of salt. Place on the stove over high heat and bring to a boil.
3. Scrub the potatoes, and when the water has boiled, add the potatoes. Let them cook for 15 minutes or until they're tender but not mushy.
4. Drain and dry the potatoes and place them on a baking sheet lined with parchment paper. Pour the olive oil, remaining 3/4 teaspoon of salt, garlic and black pepper over them and toss everything well.
5. Using the bottom of a glass, press down on the potatoes, smashing them so they're flat on both sides, but are still holding together as nice rounds.
6. Place into the oven for 15 minutes then remove them from the oven and flip each potato over. Place them in the oven for 10 minutes more. Remove them again and sprinkle with the Parmesan cheese. Place back in the oven for 5 minutes and they're ready to serve.
7. If desired, top with green onion and sour cream or your favorite toppings.



Hasselback Potatoes

By Kelly Nardo

Hasselback potatoes are the star of any dinner or get-together and are so easy to make.

You may have seen recipes for Hasselback potatoes floating around the internet and dismissed them as complicated. I'm not surprised. They look like they require quite the chef to make, but I've got a secret I just have to share. They're super simple and take just a little patience.

The most complicated part of making Hasselback Potatoes - and the thing that makes them look amazing - is making those cuts. Our secret to making those beautiful cuts without slicing through the whole potato is to rest the potatoes on wooden chopsticks while cutting them.

The key for getting the perfectly crisp edges on your potatoes while keeping the soft interior is the long baking time on high heat and the second application of cooking fat. Once the layers have fanned out some, you want to reapply the fat, getting in every crevice, so the outside

Hasselback Potatoes

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gets nice and crispy. Most potatoes will work, but russet and Yukon gold are known for their soft and creamy insides.

Yield: 4 servings

Prep Time: 5 minutes

Cook Time: 1 hour

Total Time: 1 hour, 5 minutes

Ingredients:

4 medium-sized russet potatoes, washed and dried
3 Tbsp. butter, slightly melted
1/2 tsp. salt
1/2 tsp. pepper
Optional toppings: fresh chives, sour cream, Greek yogurt

1. Preheat oven to 425°F and line a baking sheet with parchment paper.
2. Cut the potatoes. Rest one potato between two wooden chopsticks or two wooden spoons. Slowly slice the potato into 1/4-1/8 inch thick slices, stopping before you hit the bottom (the chopsticks should stop your knife). Be careful not to slice all the way through the potato. Repeat with the remaining potatoes.
3. In a small bowl, mix together the butter, salt and pepper. Rub the potatoes with half of the butter mixture. Place on the baking sheet and bake for 30 minutes.
4. Remove potatoes and coat with remaining butter mixture. By this time the layers should be starting to fan out. Make sure to get butter into all the spaces between the layers. Bake for another 30 minutes until crispy on the outside, yet soft in the middle.
5. Top with additional topping and serve immediately.



Homemade Potato Wedges

By Tawnie Kroll

Wondering how to make homemade potato wedges crispier than ever? We've got you covered!

These potato wedges have the perfect amount of seasoning and are crispy on the outside, soft on the inside. Everyone loves a good potato wedge to have with their hamburger or decadent T-bone steak. But what does it take to get a potato wedge from good to amazing? I'll share my secret with you.

The trick to getting a perfectly crisp potato wedge is to soak the potatoes in an ice water bath for 30 minutes before baking them in the oven. This helps remove excess potato starch and make them extra crispy and delicious on the outside once cooked. Be sure to pat each individual potato dry with a paper towel once you remove from the ice water bath.

I've found using russet potatoes works best for the wedges, but you may use a waxy potato like Yukons if your prefer. You'll want to cut the potatoes lengthwise (the skinny way) to get about 12 wedges per potato.

Homemade Potato Wedges

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As far as seasonings go, don't be afraid to over season. I like using fresh rosemary, sea salt and garlic powder. Instead of getting a bowl dirty, use a large Ziploc bag to toss the potatoes and seasonings together. Before you know it you and your family will be enjoying a nice side of baked potato wedges that are full of flavor and perfectly crispy. You're not likely to buy potato wedges again after a taste of these!

Yield: 8 servings

Prep Time: 30 minutes

Cook Time: 35 minutes

Total Time: 1 hour 5 minutes

Ingredients:

2 russet potatoes

1 Tbsp. extra virgin olive oil

1 Tbsp. rosemary, finely
chopped

1-2 tsp. sea salt

1 tsp. garlic powder

1/4 tsp. pepper

Fresh parsley for garnish

1. Preheat oven to 450°F.
2. Cut the potatoes in half - lengthwise (the skinny way). Then cut each half into the wedges - you should yield 12 wedges per potato.
3. Fill a large bowl with ice and water. Place potatoes in bowl, making sure they are fully submerged. Let sit for 30 minutes, then remove from ice bath and place on a paper towel. Be sure to pat each individual potato wedge dry. This step is important.
4. Put dry potatoes in a large Ziploc bag (you may need 2 bags) and add in olive oil, salt, pepper, rosemary and garlic powder. Shake generously until potato wedges are coated.
5. Place wedges on a baking sheet lined with foil. Spray with PAM. Bake for 15 minutes, then flip and bake for another 15-20 minutes, until the wedges get crispy.
6. Garnish with parsley and serve with ketchup or dipping sauce of choice.



Homemade Tater Tots

By Rebecca Dickinson

Who knew you could make your own tater tots? We did and we're showing you how. You won't believe how good they taste.

It's time to talk about the most forgotten form of the french fry... tater tots! While Homemade Potato Wedges are so tasty, sometimes you want to switch it up with this childhood favorite, amiright?

Sure, frozen a tots can be found in virtually any freezer aisle, but they often lack that golden brown color and crispy taste we love, oh so much. The good news is that with just a few simple, inexpensive ingredients, you can make deliciously crispy tater tots at home.

Despite popular belief, you don't need a fryer to make tater tots. In fact, all you really need is an oven and a stove top. If you're new to frying, there are a few things you'll want to consider before you get started.

The first thing to remember when frying is to use an oil that is able to sustain high

Homemade Tater Tots

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temperatures, such as canola oil. Canola oil has a smoking point of around 425 degrees Fahrenheit, so it'll be best to fry our tots between 350-375 degrees. It's recommended that you keep a thermometer nearby to ensure that the oil doesn't get so hot it begins to smoke as this is can lead to kitchen fires.

If by chance the oil does catch on fire, place a lid over the pot to starve the fire from oxygen and remove from heat. While this may seem like a lot of information - don't worry. With your trusty thermometer by your side, you'll be frying up delicious, golden brown tater tots in no time.

Homemade Tater Tots

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Yield: 6 servings

Prep Time: 25 minutes

Cook Time: 20 minutes

Total Time: 45 minutes

Ingredients:

2 lb. russet potatoes, washed and dried

1 small garlic clove, minced

2 Tbsp. finely chopped parsley

1 Tbsp. flour, plus extra for dusting

Salt

Canola oil

1. Place the potatoes in a large pot and fully cover with at least an inch of water. Bring the water to a boil and cook for 6-7 minutes until the potatoes are tender. Drain the potatoes using a colander and set aside to cool completely.
2. Once cool, peel the potatoes with a vegetable peeler. Use a cheese grater to grate the potatoes and place in a large bowl.
3. Use a clean dish towel or cheesecloth to squeeze out any remaining water from the potatoes and place the grated potato back into the bowl.
4. Add the minced garlic, one tablespoon of flour, chopped parsley and one teaspoon of salt to the potato base and mix to combine.
5. Once the batter has formed, individually shape the dough into small tater-tot-sized pieces. Place on a baking sheet and dust each piece with flour on all sides.
6. Fill a large pot half full with canola oil and bring to high heat. Use a thermometer to measure the temperature of the oil as it rises. Once the oil has reached 350 degrees Fahrenheit, lower heat. Using a slotted spoon, lower 5-6 tots into the oil at a time, cooking each for 3-5 minutes or until golden brown.
7. Once finished, remove the tater tots from the oil using a slotted spoon and place on a paper towel-lined plate to absorb any additional oil.
8. Repeat process until all tater tots have been fried. Serve warm or freeze in a plastic container for up to one month.



Tater Tot Casserole

By Jess Larson

Tater Tot Casserole is a classic dish for busy weeknights and potluck dinners, but this recipe takes it up a big, delicious notch by using a homemade sauce.

Many of us have fond childhood memories of tater tot casserole (or as we call it, “hot dish”). Whether it reminds you of the busy weeknights when your mom needed a quick and easy dish to throw together to get dinner on the table or church potlucks that were never complete without so-and-so’s “famous” hot dish, tater tot casserole is a comforting dish that takes many of us straight back to childhood.

Really, what’s not to love about tater tot casserole? We’re talking about creamy hamburger gravy topped with gooey, melted cheese and perfectly golden and crisp tater tots, after all.

Oh yeah. There’s the fact that the star ingredient of classic tater tot casseroles (aside from the tots, of course) is canned condensed soup. And while there’s nothing wrong with taking a shortcut in the kitchen to get dinner on the table quickly, making our own sauce is super easy.

Tater Tot Casserole

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And if you're making your own sauce instead of using condensed soup, you can also make Homemade Tater Tots with our tasty recipe before building your casserole.

We can totally do this, can't we? Yes, we absolutely can. Your family is gonna love this Ultimate Tater Tot Casserole because it tastes even better than the casserole of your childhood memories.

We're going to do this by scratch—making a quick creamy mushroom pan sauce, which is loaded with baby portabellas, fresh herbs and garlic. It's a seriously easy step that takes no more than 10 minutes from start to finish, but the difference in flavor that it gives to the casserole is astounding.

The mushrooms taste so much fresher and juicier than canned cream soup counterparts, and the flavor is enhanced by the hearty flavor of fresh rosemary and thyme. It sure isn't your grandma's hot dish, but we guarantee she'll be obsessed with it too.

Tater Tot Casserole

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Yield: 6 servings

Prep Time: 30 minutes

Cook Time: 30 minutes

Total Time: 1 hour

Ingredients:

1 lb. lean ground beef
1 yellow onion, diced
12 oz. baby bella mushrooms,
finely chopped
1/4 tsp. Kosher salt
1/4 tsp. fresh ground black
pepper
1 Tbsp. finely chopped fresh
rosemary
1 Tbsp. fresh thyme
3 cloves garlic, minced
3 Tbsp. all-purpose flour
1 and 1/2 cups whole milk
1 cup frozen corn
1 cup frozen peas
2 cups shredded white
cheddar
1 lb. tater tots (about 50-60)

1. Preheat the oven to 425°F. Heat a medium (10-inch), oven-safe skillet over medium-high heat. Line a plate with paper towel and set aside. Place the ground beef in the skillet and brown, breaking apart the beef into bite-sized pieces with a wooden spoon as it cooks. Cook for 5 to 7 minutes, until the beef is cooked through. Using a slotted spoon, transfer to the paper towel-lined plate to drain any excess grease off of the beef. Set aside.
2. Add the onion and mushrooms to the skillet and season with the salt and ground pepper. Stir to coat the onions and mushrooms in the residual grease in the skillet. Cook, stirring occasionally, for 5 to 7 minutes, until the onions are translucent and the mushrooms appear juicy. Add in the rosemary, thyme and garlic. Stir to combine. Cook for another 1 to 2 minutes, until the garlic is golden and the herbs are fragrant. Add the browned beef back into the skillet, stirring to combine.
3. Sprinkle the flour over the beef, onions and mushrooms, stirring to combine. Cook for 2 minutes, until the flour smells toasty and is no longer white. While stirring, slowly add in the milk. The milk will bubble violently at first, so take care to use your wooden spoon to scrape the brown bits up off of the bottom of the skillet as you add the milk - this is where the flavor is! Reduce the heat to low and cook, stirring occasionally, for 5 minutes, until the sauce is thickened and creamy. Add the corn and peas, stirring to combine. Taste and season with additional salt and pepper as desired.
4. Turn the heat under the skillet off and top the beef and mushroom sauce with the shredded cheddar. Add the tater tots, one at a time, arranging them in a single layer that covers the top of the casserole completely.
5. Bake the tater tot casserole for 30 minutes, until the tater tots are golden brown. Cool for a few minutes before serving.



Home Fries

By Tawnie Kroll

No need to save home fries for dining out. We're sharing the secret to making the best home fries at home so you can enjoy them any time.

I've made home fries for breakfast on many occasions - for research, of course. I needed to find which potato would produce the best homemade home fries so you don't have to guess. I've tried red potatoes, Yukon gold, russets and even sweet potatoes! Speaking of sweet potatoes, if you're craving a sweet potato you're definitely going to want to try these recipes.

The best results are always from using russet potatoes. I did some research and found that this is due to their high starch content. Plus, they do an amazing job of soaking up the butter and spices! I love how they produce a soft and creamy texture on the inside while being perfectly crisp on the outside.

Patience is another ingredient you need to make home fries. Instead of cubing the potatoes and immediately starting the cooking process, you'll need to parboil the potatoes first. This is

Home Fries

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simply putting the potatoes in a pot on the stove with water and letting them come to a boil for about 2 minutes. But be careful, you don't want to cook them for too long like you would when making mashed potatoes. This step is very helpful for achieving the soft, creamy texture inside your home fries.

Another tip for making home fries is to cook them in a cast iron skillet. The cast iron gives off great heat and gives the potatoes tons of flavor and crispiness. Heck yes!

My secret ingredient in this recipe is using the Everything But the Bagel seasoning from Trader Joe's. Trust me, you won't even need ketchup if you use this seasoning on the potatoes! Whatch'ya waiting for? Let's get cookin'.

Yield: 4-6 servings

Prep Time: 20 minutes

Cook Time: 30 minutes

Total Time: 50 minutes

Ingredients:

2 Russet potatoes, large
1/2 white onion, diced
2 Tbsp. vegetable oil
2 Tbsp. butter
1 Tbsp. Everything But the Bagel seasoning
1/2 tsp. garlic powder
1/2 tsp. salt
1/4 tsp. pepper
Dash of paprika

1. Cut the potatoes into half inch cubes. Add the potatoes to a large pot, cover with water and bring them to a boil and then simmer for about 2 minutes.
2. While potatoes are cooking, sauté the onion in a small skillet over medium heat until softened, about 5 minutes. Then set aside in a small bowl.
3. When potatoes are done, drain and rinse with cold water. Let cool.
4. In a cast iron skillet, heat vegetable oil and butter over medium heat. It's very important that it be on medium heat and not high heat.
5. Add potatoes to the skillet and make sure they are in a single layer. Add seasonings. After they are in a single layer do not touch the potatoes! Let them cook on one side until browned underneath, about 8-10 minutes. You can flip 1 potato to check doneness but try not to flip them while they cook.
6. Once they are browned on one side, add in onions, stir and cook for another 2-3 minutes to brown potatoes a bit on the other side. Serve immediately.



Homemade Hash Browns

By Anne Lawton

The best homemade hash browns are made with freshly shredded russet potatoes and are crispy and soft all at the same time.

I don't know about you, but I could eat potatoes every day and not get tired of them. There are so many ways to make them and hash browns top the list for us because they are so easy to make. There are only a few ingredients, and if made right, there is so much happiness when you take a bite of these little crispy yet soft shreds of deliciousness.

Before I show you how to make them, there are a few key elements you need to achieve hash brown perfection:

The Potato. Russet potatoes are the best for making the perfect hash browns because they are higher in starch and contain less moisture. The second best choice is an all-purpose potato such as Yukon gold.

Texture. Hash browns should be nice and crispy on the outside, and the crispiest hash browns

Hash Browns

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become that way because a good portion of the moisture has been removed from them.

The Pan. A skillet is the best way to fry these little shreds of potatoes. Choose one that heats evenly which results in well-browned and crunchy potatoes, like a cast iron skillet.

The Fat. Butter. What else is there to say? If you are vegan, olive oil is second best.

Do. Not. Stir. Don't be tempted to stir too often. Let those potatoes sizzle away on top of the stove. Here's how you make them....

STEP 1

Shred the potatoes using a box grater or a food processor. My preference is the food processor because it grates the potatoes into uniform pieces. Once grated, place the shredded potatoes on top of a towel or a few layers of cheese cloth.

STEP 2

Roll the potatoes up in the towel/cheese cloth and squeeze a few times over the sink to release the water. Remember, the drier the better.

STEP 3

Unravel the towel and set potatoes aside while the pan heats.

STEP 4

Spread a thin layer of potato shreds in a heated pan with melted butter or oil and sprinkle with sea salt and pepper. Let them sizzle. Even though it's tempting, don't stir.

STEP 5

When golden brown on the bottom, turn and let them sizzle some more – add a little more butter if necessary.

Hash Browns

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Yield: 2 servings

Prep Time: 15 minutes

Cook Time: 15-20 minutes

Total Time: 35 minutes

Ingredients:

1 lb. russet potatoes (about 2 large)

1 and 1/2 Tbsp. unsalted butter or olive oil - divided

Dash of sea salt

Dash of cracked pepper

1. Shred potatoes using a box grater or food processor.
2. Place potato shreds on top of a towel or cheese cloth. Roll up and squeeze over the sink to release as much liquid as possible. Unwrap towel and set potatoes aside.
3. Pre-heat a skillet over medium-high heat. Once hot add 1 tablespoon of butter and swirl in pan. Once butter has melted, add the potatoes then sprinkle salt and pepper on top and spread them thin, press them down and then let them sizzle for three minutes. Reduce heat to medium and continue to cook (don't stir).
4. After about 5 minutes, check to see if potatoes are turning golden by peeling up a small portion from the edge of the pan. If they aren't ready to flip yet, continue to check until they reach a golden brown color.
5. Once potatoes have turned golden brown, flip them over in sections – you may need to use that extra half tablespoon of butter at this point. After potatoes have been flipped over, allow them to sizzle for about 5 to 8 minutes more or until golden brown on both sides. Serve as is, or top with green onions, chives or your favorite herb.



Oven Baked Potatoes

By Rebecca Clyde

Knowing how to bake a potato to perfection makes weeknight meals so much easier. Throw 'em in while you prep a salad and protein. Dinner's done.

Baked potatoes are one of the easiest and most versatile starches around. Bonus points, they're full of nutrients. They're also an excellent pairing with chili; a great excuse to inhale the ever popular sour cream, cheese and bacon combo; or an easy side when topped with butter to accompany a delicious steak.

But what's the best way to prepare baked potatoes? I tried a few different methods and now know how I'll be making my baked potatoes from now on. In an effort to make THE BEST baked potato, I tried a few methods. Which would come out on top? Are oven baked potatoes really that much better than the much quicker microwave version?

Different Preparation Methods:

To really do a thorough comparison of baked potatoes, I baked one in tin foil, coated one in

Oven Baked Potatoes

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butter and coated a third in olive oil. They all cooked in the same amount of time and tasted pretty much the same. The only difference was that the one in foil was the softest, and the two coated in fat had similarly crispy skins.

The Best Preparation Method:

The potato coated in butter was my favorite. The skin was the crispiest and the butter flavor was exactly what you want in a baked potato. It really wasn't drastically different from the potato with olive oil, but the flavor is a little better. If I had to pick one, I'd pick butter.

Oven Baked Potatoes

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Yield: 1 serving

Prep Time: 5 minutes

Cook Time: 60–75 minutes

Total Time: 65–80 minutes

Ingredients:

1 russet potato

1/2 Tbsp. melted butter

Salt

Pepper, to taste

1. Preheat oven to 350°F. Scrub potato clean, then dry it off with a clean towel.
2. Coat potato with melted butter, place on baking sheet. Bake until potato is soft and can be cut easily, about 50–60 minutes.
3. Cut potato open, season with salt and pepper and add desired toppings.



Microwave Baked Potatoes

By Rebecca Clyde

We're showing you an easy shortcut to have a baked potato in no time and it uses the microwave. Yup, you can make baked potatoes that quick.

Did you know the humble and inexpensive potato is an incredible starch? Not only is it versatile, but they're packed with important nutrients like potassium, vitamin C and B6; and they take very little effort to prepare. Really, all you have to do is wash and dry your potato, poke it with holes and season it (if desired) to get a really delicious and nutritious starch for your meal. For real. That's it.

But what's the best way to prepare baked potatoes? We're familiar with the traditional way to bake them, but that takes an hour...and forethought. I wanted to know if there is a way to quickly "bake" a potato that's actually tasty. Yes, yes there is. That magic box in your kitchen (you know, a microwave) can cook up a potato in just 10 minutes. In an effort to make THE BEST baked potato in the microwave, I tried a few methods. Which would come up on top, and would it compare with an oven baked potato?

Microwave Baked Potato

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DIFFERENT PREPARATION METHODS:

To do a thorough comparison of microwave baked potatoes, I steamed one potato in a bowl that was covered in plastic wrap, coated one in butter and coated a third in olive oil. They all cooked in the same amount of time and tasted very similar. The steamed potato had the softest and fluffiest texture (my favorite). I couldn't really tell there was butter or olive oil on either of the two potatoes coated in fat and neither came out with crispy skin. They were both just a bit tougher than the one I steamed.

THE BEST PREPARATION METHOD:

With those thoughts in mind, it didn't take me long to decide that I liked the potato cooked in the bowl covered in plastic wrap. That potato had the best texture and was the easiest to prepare. Neither of the two potatoes covered in fat tasted differently than the steamed one so it felt like a waste of butter or olive oil. Are you ready to give baked potatoes in the microwave a try?

Microwave Baked Potato

Continued from previous page

Yield: 1 serving

Prep Time: 2 minutes

Cook Time: 10 minutes

Total Time: 12 minutes

Ingredients:

1 russet potato

Salt

Pepper, to taste

1. Scrub potato clean then dry it off with a clean towel.
2. Poke potato with a fork 6-10 times, all around potato.
3. Place potato in microwave safe bowl and cover with plastic wrap. Cook for 5 minutes. Turn potato over and cook for another 5 minutes. Cut potato open and season with salt and pepper. Add desired toppings.

NOTE: You could coat potato skin with butter or oil, but it doesn't get crunchy in the microwave, so save the fat for topping your cooked potato.

If you're going to cook multiple potatoes, you may need to cook them a few minutes longer. I was able to cook 3 at a time in just 10 minutes.

Oven Baked Potatoes vs. Microwave Baked Potatoes

By Rebecca Clyde

To oven bake or microwave your potatoes? We've given both a try and are breaking it down for you.

I prepared potatoes 3 different ways to compare baking with microwaving them. Was there a clear winner? Did one taste better than the rest? Let's look into it.

Pros & cons of microwaving potatoes:

- + It's quick.
- + These potatoes came out soft and tender.
- + They can go in the microwave naked. That means one less step to prepare them.
- You don't get a crispy skin.
- You do have to rotate the potato so it cooks evenly.

Pros & cons of baking potatoes:

- + You can cook up a ton of potatoes at once
- + Crispy skin for the win.
- It takes planning and forethought - they take at least 60 minutes to bake.

How do you know which way to choose?

If you're looking for a quick starch? Microwave

If you're going to cook for a small army? Bake



Oven Baked Potatoes vs. Microwave Baked Potatoes

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If you're going to reheat them? Microwave

If you're lazy? Microwave

If you don't plan ahead of time? Microwave

If you have an aversion to microwaves? Bake

If you love crispy skins? Oven! Microwaving them will disappoint you beyond belief.



Twice Baked Potatoes

By Michelle Ferrand

Twice Baked Potatoes is a favorite family side dish that never goes out of style.

Baked Potatoes are a popular favorite but Twice Baked Potatoes are even better. They are a classic side dish, but what sets this recipe apart from the rest is that it has the creamiest fluffiest potato filling ever. You're going to love them.

How do the potatoes become fluffy and creamy? Well, the answer is in how the potato is mashed before adding all the yummy ingredients like bacon and cheese. The best way to mash the potatoes is to use a kitchen tool called a ricer. This tool makes the potatoes super light and fluffy and doesn't over mix the potato filling. You'll still get great Twice Baked Potatoes by mashing the potatoes by hand but the ricer will make it so much easier (and did we say fluffier?).

Twice Baked Potatoes

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Making Twice Baked potatoes is super easy. Basically you just bake the potatoes, scoop out the insides and mix them with your favorite ingredients. The hardest part is figuring out what mix-ins you want to use. My vote is always for cheese, bacon and sour cream.

Yield: 8 servings

Prep Time: 15 minutes

Cook Time: 1 hour, 15 minutes

Total Time: 1 hour, 30 minutes

Ingredients:

4 medium russet potatoes

8 slices bacon

1/4 cup unsalted butter

1 cup shredded cheddar cheese, divided

1/2 cup sour cream

1/4 cup chopped chives, divided

1/2 tsp. kosher salt

1/2 tsp. black pepper

1. Preheat oven to 400°F. Put potatoes on directly on the rack in the oven and bake until tender, 50-60 minutes.
2. While potatoes are baking, cook the bacon in a large skillet until crisp over medium-low heat, about 8 minutes. Crumble the bacon and set aside.
3. Once potatoes are cool enough to handle, cut in half lengthwise. Scoop out potato flesh, leaving about a quarter-inch layer with the skins. Press the potato flesh through a ricer or mash thoroughly by hand. Mix in butter.
4. Add 1/2 cup of the cheese, sour cream, half of the crumbled bacon, 2 tablespoons of the chives and the salt and pepper to the mashed potato and mix to combine. Scoop filling into the potato skins, top with remaining 1/2 cup of the cheese and bake until cheese has melted, about 15 minutes.
5. Top with remaining bacon and chives before serving.



Slow Cooker Potato Soup

By Allie McDonald

Slow Cooker Potato Soup is easy to make and the perfect dish to make a crowd feel happy and cozy.

Could there be anything more comforting than the combination of potatoes and hot, creamy soup?

The hearty meatiness of Russet potatoes makes it the perfect contender to slow cook all day, and you'll be surprised at how little effort you have to put in to have this delicious comfort food at your dinner table or next party. Get creative with the toppings - our favorite toppings are cheddar and green onion. Mmm, now that's making me think about tasty Twice Baked Potato Skins. Let's make those too!

Slow Cooker Potato Soup

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Yield: 10 servings

Prep Time: 15 minutes

Cook Time: 6 hours

Total Time: 6 hours 15 minutes

Ingredients:

10 cups chopped russet potatoes (about 7-8 medium potatoes)
1 onion, diced
2 Tbsp. flour
1 tsp. garlic powder
1/2 tsp. paprika
2 tsp. sea salt
1 tsp. ground black pepper
1 pinch nutmeg
4 cups unsalted chicken stock
16 oz. heavy cream
1 cup grated white cheddar cheese, plus more for topping
about 4 Tbsp. chopped green onion

1. Begin by scrubbing and peeling the potatoes. Dice them into 1 inch cubes and place in the slow cooker. Dice the onion and add with the potatoes.
2. Add the flour, garlic powder, paprika, nutmeg, sea salt and black pepper and toss everything well to coat the potatoes and onions. Pour in the chicken stock and set the slow cooker on high for 5 hours.
3. After 5 hours, the potatoes should be soft. Using an immersion blender or food processor, puree the mixture until smooth. If you're using a food processor, you may need to do this in batches.
4. Add the potato puree back to the slow cooker and add the heavy cream and cheese. Mix everything well and turn the slow cooker to low. Let this cook for 1 additional hour before serving. When you're ready to serve, top with cheddar cheese and green onion.



Best Potato Salad

By Tawnie Kroll

We're delivering the best basic potato salad recipe every cook needs and adding a few mix-ins for when you want to change it up.

Potato salad is one of those side dishes that many people are particular about. Does it have too many onions? Not enough pickle relish? Which type of potatoes did you use? The preferences are endless, which is why I created this basic, easy potato salad recipe that everyone at the table is sure to enjoy.

I find using red potatoes for potato salad is the best. I peel the potatoes, but it is up to you whether you want to keep the skin on or not. Using a waxy potato like the red potato is the best choice because they hold their shape after cooking. Plus, they give the potato salad a soft, creamy texture which compliments the dish well.

The fun part about potato salad is that you can add seasonings and extra mix-ins with no extra fuss. The seasonings I used in this recipe were mayonnaise, mustard, onion powder and

Potato Salad

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paprika. I added in red onion, celery and pickle relish for a pop of color and crunch. You can substitute your own seasonings just as easily.

A time saving tip for this recipe is to have your hard boiled eggs cooked ahead of time. This way, when you go to make the potato salad you have one less step to tackle.

What kind of ingredients do you like in your potato salad? I'd love to hear.

Yield: 8-10 servings

Prep Time: 30 minutes

Cook Time: 10 minutes

Total Time: 40 minutes

Ingredients:

15 red potatoes, cut into large chunks

1 and 1/2 cup mayonnaise

2 Tbsp. white wine vinegar

2 tsp. mustard

1/2 tsp. onion powder

Dash of paprika

5 hard boiled eggs, roughly chopped

3 celery stalks, diced

1/2 red onion, diced

2 Tbsp. pickle relish

2 Tbsp. parsley, fresh

1. Cut the potatoes into chunks and place in a medium-sized pot. Fill and cover with water and add in a dash of salt.
2. Bring to a boil then let simmer until you can pierce with a fork, about 8-10 minutes.
3. Drain potatoes, rinse with cold water and transfer to a large mixing bowl. Let cool for 10 minutes.
4. Make the dressing: In a medium-sized bowl whisk together the mayonnaise, vinegar, mustard, onion powder and paprika. Add this in to the potatoes and stir gently.
5. Then add in pickle relish, red onion, celery, eggs and parsley. Mix gently.
6. Cover bowl with plastic wrap and place in fridge for 4 hours before serving.



Homemade Potato Chips

By Stephanie DeMarr

Three ingredients and a little bit of time is all it takes to make fresh homemade potato chips.

Potato chips are one of my favorite ways to eat potatoes (with Twice-Baked Potatoes coming in a close second). With their satisfying crunch, amazing salty flavor and light and crispy texture, chips hit all the right snack notes. Being a foodie, I had to find out if I could make this king of the snack food at home and have them turn out as satisfying as a freshly opened bag of chips.

After frying and slicing up many a potato, the answer is: Yes! With a bit of planning and some time, you can turn your kitchen into snack central and give those bags a run for their money.

To ensure you get maximum chip satisfaction from your homemade potato chip adventure, let me provide some tips to make sure you score chip gold:

- + Stick with Russet potatoes to truly replicate your favorite chip. These potatoes tend to be

Homemade Potato Chips

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a good size, fairly uniform shape and stand up to the high heat needed to get that crunch that makes a perfect chip.

- + Have all your equipment ready to go before you start frying. Chips take about 4 minutes to fry so you don't want to be running around looking for a wire rack to place them on or paper towels to catch the drips.
- + For cooling the chips, place a baking sheet on a flat surface with a wire rack on top of the baking sheet. Line the rack with paper towels to help soak up extra oil from frying, making sure chips stay crisp and don't become soggy.
- + Use a mandolin to cut the potatoes into uniform, thin slices. This is a staple kitchen tool and unless you can hand cut a perfect thin slice many times, it really is the key to getting that perfect chip crunch. I set my mandolin to 1/16 inch and my chips get that perfect bite and beautiful golden color.
- + Use a heavy duty pot or wok that has higher sides for frying. I've found my Dutch oven to be a perfect frying tool and I use it for all my frying needs.
- + Don't skimp on the oil. I know 2 inches looks like A LOT of oil, but trust me, once you're frying the chips, they'll start to curl and will need the deep oil to make sure you get all the chip fried and not just the flat parts.
- + Don't rush. Again, chips cook in about 4 minutes so don't add more to the oil than you can remove within a few seconds.
- + Periodically check the oil temperature by using a cooking thermometer. If the temp is below 375 degrees Fahrenheit, allow the oil to heat up for a few minutes before adding any more potatoes.

These will be the most amazing potato chips you'll ever have. But keep in mind, since they do not have the added preservatives that most bagged chips have to maintain freshness, they will only keep the crunch and flavor if they're stored in an airtight container for about 2-3 days.

Homemade Potato Chips

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Yield: 3 cups

Prep Time: 45 minutes

Cook Time: 2-3 minutes each, approximately 45 minutes per batch

Total Time: 1 hour and 30 minutes

Ingredients:

2-3 large Russet potatoes,
peeled and thinly sliced
Vegetable oil (for frying)
Salt, to taste

1. Place the thinly sliced potatoes in a large bowl of cold water and soak for at least 30 minutes. Drain the water from the bowl and rinse potatoes with fresh cold water, then place on a flat surface lined with paper towels or cloths and cover with additional paper towels or cloths. Press firmly on the potatoes to dry them as much as possible and allow to sit at least 15 minutes
2. While potatoes are drying, heat at least 2 inches of oil in a Dutch oven or deep heavy bottomed pot until the oil temperature is 375 degrees Fahrenheit. Set a wire rack onto a baking sheet and top with paper towels.
3. Working in small batches, gently remove potatoes from towels and place in the Dutch oven for 2 minutes, then flip over for an additional 2 minutes or until golden brown. Carefully remove using a metal slotted spoon, tapping as much oil off as possible. Place on towel-lined rack. Immediately sprinkle a small amount of salt over the chips while they cool on the rack.
4. Place cooled chips into a large bowl and gently toss with a bit more salt to ensure all sides are seasoned. Repeat steps with remaining potatoes until all have been fried. Serve chips with your favorite dip or on their own. Store any remaining chips in an airtight container for no more than 3 days.



Homemade Deep Fried French Fries

By Deanna Samaan

Skip the drive-thru and make homemade deep-fried French fries at home.

People love French fries. It's America's first choice of a side dish with a burger or sandwich. Making homemade French fries is easy. The question is do you like them fried or oven baked? I'm comparing the two methods: French Fries: Deep Fried vs. Oven Baked so you can decide which type you would enjoy more. This recipe concentrates on the deep-fried method but I'll have more to say about the other method in the days ahead..

STEP ONE

Besides cleaning the potato, you need to cut the potato into french fries. There are two ways you can do this very easily. One is an actual french fry cutter. It's simple. Just place the potato in the chamber and push. Voila, you have hand-cut fries.

Or you can use a mandolin to cut the fries. The thing with the mandolin method of cutting

Homemade Deep Fried French Fries

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fries is you need to be very careful not to cut yourself on it. Either way works, it just depends on what you have in your kitchen.

STEP 2

The next step is to soak the cut potatoes in cold water for about 2 hours. What this does is remove the potato starch for better tasting fries and it also makes them crispier. After they have soaked, blot them dry with a paper towel. Now the fun starts with making deep-fried French fries.

STEP 3

Heat a pot up with oil to about 350°F. Or, if you want to deep fry them but don't want to play with all the oil, an air fryer is the way to go. This one works fabulously and can be used for some many other things too. Just make sure you read the directions first if you go this route because every air fryer is different.

If you deep fry the traditional way, work in small batches. Fry the French fries for about 3-4 minutes in the oil, turning them over halfway through. Take them out and let them drain on paper towels. Season with salt while they drain.

Homemade Deep Fried French Fries

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Yield: 6-8 servings

Prep Time: 2 hours

Cook Time: 20 minutes

Total Time: 2 hours 20 minutes

Ingredients:

4 russet potatoes, cut into strips

1 quart vegetable oil for frying

Salt to taste

1. Wash and cut potatoes then soak cut potatoes in a large bowl of water for about 2 hours. Pat dry with paper towels.
2. Heat oil in a deep-fryer or large saucepan to 350°F.
3. Add a small amount of cut potatoes. Start with about 10 to see how your pot and oil work. You definitely do not want to crowd the fries.
4. Working in these small batches, fry the potatoes until tender all the way through and golden brown on the outside, about 3-4 minutes.
5. Use a slotted spoon to remove from the oil and transfer to a plate lined with paper towel. Sprinkle with salt immediately. Serve.



Oven Baked French Fries

By Deanna Samaan

Making homemade French fries is easy as can be. Whether you prefer deep-fried or oven-baked French fries, the steps to making them are very similar. The only difference is how you cook them.

I'm going to discuss the taste and texture differences in the post called "French Fries: Deep Fried vs. Oven Baked" so you can decide which one you prefer. Today I'm going to show you how you can make oven-baked French fries.

STEP ONE

Besides cleaning the potato, you need to cut the potato into French fries. There are two ways you can do this very easily. One is an actual French fry cutter. It's simple. Just place the potato in the chamber and push. Voila, you have hand-cut fries.

Or you can use a mandolin to cut the fries. The thing with the mandolin method of cutting

Oven Baked French Fries

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fries is you need to be very careful not to cut yourself on it. Either way works. Just depends on what you have in your kitchen.

STEP 2

The next step is to soak the cut potatoes in cold water for about 2 hours. What this does is remove the potato starch for better tasting fries and it also makes them crispier. After they have soaked, blot them dry with a paper towel. Now the fun starts with making oven-baked French fries.

STEP 3

Preheat oven to 450°F. Line a baking sheet with some parchment paper. Spread the fries in a single layer on the parchment paper. Then you'll drizzle a little bit of oil over the fries. Toss to coat. Finally, you'll bake them for 30-40 minutes, until tender all the way through and golden on the outside. Flipping them over after 20 minutes or so is a great idea.

Take them out the oven, season with a little salt and watch your family's delight at the amazing French fries you made them.

Oven Baked French Fries

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Yield: 6-8 servings

Prep Time: 2 hours

Cook Time: 30-40 minutes

Total Time: 2 hours, 40 minutes

Ingredients:

4 russet potatoes, cut into strips

1 Tbsp. oil

Salt to taste

1. Wash and cut potatoes then soak them in a large bowl of water for about 2 hours. Pat dry with paper towels.
2. Preheat oven to 450°F degrees.
3. Place a single layer of the fries on a parchment lined cookie sheet. Drizzle oil over the fries. Toss to coat.
4. Bake the fries until tender all the way through and golden on the outside, 30-40 minutes, turning potatoes over halfway through.
5. Take out the oven, season with some salt and serve.



Deep Fried vs. Oven Baked Fries

By Deanna Samaan

Which French fries are better - Deep-fried French fries or Oven-baked? I've given you recipes and directions for both types. To make both types of French fries the basic steps are the same. The only difference is how they are cooked.

However, there are a few other factors you need to ask yourself when it comes to Deep-fried French Fries and Oven-baked French Fries. One is time. Another is how healthy you want the fries to be. Then the last thing you have to consider is texture - do you like the softer texture or a crunchy texture French fry?

TIME

No matter what method you choose to prepare your French fries, it takes 2 hours to soak them. So, when it comes to time, you have to decide how fast you want them. The deep-fried method gives you French fries within minutes of cooking them, whereas the oven-baked take

Deep Fried vs. Oven Baked French Fries

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about 45 minutes before you can enjoy them. So you need to ask yourself how fast you want to eat homemade fries.

HEALTHY

The next thing to consider with homemade fries is the health factor. Oven-baked French Fries are healthier. Why? You use less oil to make them. Deep-fried French fries are submerged in the oil so they soak up more of the oil and are greasier than the oven-baked type.

Most nutritionists will recommend the oven-baked option because they do not use as much oil as the deep-fried kind. Here is where the third option I briefly mentioned in the deep-fried French fry recipe comes into play. An air fryer will give you similar results to traditional deep-fried French fries, only it uses way less oil.

TEXTURE

The texture of deep-fried and oven-baked French fries are quite different. Oven-baked French fries tend to be softer and can be lighter in color as well. Deep-fried French fries turn out much crisper and have more of a golden color.

FLAVOR

Another thing to consider is flavoring. You can go crazy baking flavors like garlic and Cajun seasoning into the oven-baked fries. This is a little harder with deep-fried French fries, but you can sort of do that too. The downfall with deep-fried French fries is that you have to quickly sprinkle the seasonings on after they come out of the oil or the seasonings won't stick to the fries.

VERDICT

Either method is great. It all comes down to what you want to make and eat. If you are in the mood for amusement and fast food-style fries then deep-fried is the way to go. If you want bistro-style, healthier fries then oven bake them. Either way, your family will love you for making homemade French fries.

Contributors

Many thanks to our writers for this edition of The Cookful.



Christine Pittman, editor

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Christine is the Founder and Senior Editor of The Cookful. She also blogs at COOKtheSTORY where she specializes in easy healthy homemade recipes. Healthiness aside, she has been known to shred cheese onto a dinner plate, microwave it for 30 seconds, and then eat the messy goop with a spoon.



Heather McCurdy, editor

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Heather McCurdy is an editor and the food and travel blogger behind Real: The Kitchen and Beyond where she encourages readers to savor life around the table and on the road with any budget. She loves fresh produce, dark chocolate, and a good stout. The worst meal she ever ate was liver and onions her dad said would make a great childhood birthday dinner. Heather is also on the editorial team at The Cookful and is a supporting editor for this ebook.



Allie McDonald

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Allie is an avocado obsessed, hot pepper junky with a serious passion for food. When she isn't adding to her cowgirl boot collection, you can find her in the kitchen, with her apron covered in the day's creations. She's the blogger behind Miss Allie's Kitchen, a food blog dedicated to creating whole and healthy recipes to inspire home cooks.



Sam Ellis

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Sam blogs at The Culinary Compass where she loves to try new recipes and ingredients from around the world. She thinks trying new dishes and spices is the easiest way to travel! She loves coffee so much that she often goes to bed excited for a fresh cup in the morning.

Contributors

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Rebecca Clyde

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Rebecca is the registered dietitian and food blogger behind the scenes at Nourish Nutrition Blog. She loves to eat the rainbow and help others learn to enjoy a wider variety of foods. Although she loves so many different foods, one of her favorites is the good old-fashioned s'more, made with dark chocolate. And when a campfire is just out of reach, she'll use nearly anything to get that roasty goodness, except a scented candle which she learned the hard way.



Ellie O'Brien

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When not working full time as an engineer, you can find Ellie in her kitchen and blogging at Hungry by Nature. Her approach to food is simple – eat healthy, whole, natural foods and always leave room for dessert! While seasonal, healthy foods are a top priority, Ellie has also been known to eat ice cream for dinner. It's all about balance!



Tawnie Kroll

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Tawnie Kroll is a California based food blogger and healthy recipe developer. She is a Registered Dietitian Nutritionist and a lover of cooking and baking! Follow her blog for recipes, healthy living tips and practical scientific evidenced based advice to help you improve your health and wellbeing.



Stephanie DeMarr

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Stephanie DeMarr discovered her home came with a kitchen around the same time she had her son. She has been in her kitchen since, creating recipes and providing tips and tricks to make homemade a bit easier over at her blog, Little Prairie Kitchen. Stephanie generally has a savory tooth but come December, you will find her elbow deep in flour, making every variety of baked good known to humankind (and sampling more than her fair share).

Contributors

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Deanna Samaan

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Everyone has a love affair with food. That is the motto and inspiration of the blog Seduction in the Kitchen Deanna writes. Not afraid to try something different with food, her goal is to seduce you with food. Trust me, you will be seduced by some of her recipes she creates and will want to make them over and over again.



Georgina Walker

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Georgie is an Australian expat and the creator behind The Home Cook's Kitchen, a blog dedicated to good food and recipes for home entertaining. Georgie is a passionate foodie, with a love for fine wine, cheese and chocolate. She believes there is nothing better than sitting down to a home cooked meal with good friends. When she's not in the kitchen cooking, she's out and about hiking, biking or snowboarding in Oregon with her husband and golden retriever Archie.



Kevin J. Kessler

Kevin J. Kessler is an experienced professional writer and published author living in Orlando Florida. With a lifelong passion for food, this sandwich loving Italian boy enjoys exploring unanswered questions about the foods we all know and love so well. Kevin's foodie lifestyle was born through his love of Walt Disney World and the Epcot International Food and Wine Festival. A lover of stories, he enjoys trying new dishes from all over the world and learning everything there is to know about where food comes from, how it's prepared, and what variations on it exist.



Emily Dingmann

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Emily is a nutritionist and mom who wants to help families eat real food! She is the creator of A Nutritionist Eats, where she shares simple and nutritious, family-friendly recipes ready in 30 minutes or less. She drinks coffee in the morning, wine at night, and sometimes a green juice in between.

Contributors

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As a self-proclaimed foodie, Brittany loves to cook, bake and of course, eat! This love of food led her to become a registered dietitian and food blogger at Your Choice Nutrition, where she encourages you to live a healthy life in your unique way. For Brittany, this often includes her favorite foods, such as fresh strawberries or a square of dark chocolate!



Kelly Nardo

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Kelly is the girl behind Eat the Gains, a food and fitness blog dedicated to providing wholesome and delicious recipes that fuel both workouts and everyday life. She is also a CrossFit coach and helps people with meal prep in Austin, TX. Her favorite color is orange and she has never met a vegetable she didn't like - if you know, send it her way!



Rebecca Dickinson

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Rebecca is the blogger behind She Well, a wholesome recipe blog for busy women. She discovered her passion for baking at a young age and has since fallen in love with developing simple, nutrient-dense recipes made with real ingredients. While Rebecca's motto is "a salad a day" you can almost always find her diving into the cookie jar with almond milk in hand.



Jess Larson

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Equal parts Ina Garten & Carrie Bradshaw, Jess is the guacamole-lovin', prosecco-sippin', shoe-adorin' 20-something behind the blog plays well with butter, where she shares everyday recipes for modern gals. When she's not making a mess in the kitchen, you can find her exploring Minneapolis with her husband and their 80-lb German Shepherd puppy (oh, and a honey lavender latte, of course!).

Contributors

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Anne is the creator of the food blog Simple and Savory where she shares easy, healthy recipes that are made with wholesome ingredients. When she's not cooking, she loves shopping for ingredients at local farm markets. Even though her recipes are healthy, she believes that you have to indulge every now and then, and pizza is her favorite guilty pleasure!



Michelle Ferrand

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Michelle's passion for food began when she started cooking dinner for her family at the age of 12. At first she couldn't even roast a chicken, but practice makes perfect! Since then Michelle's love of all things food has continued to grow so much that since college she's worked professionally in the food world from running the Test Kitchen at Hungry-Girl.com and working behind the scenes of many Food Network shows. Michelle currently works professionally as a Food Stylist and blogs at Cup of Zest where she recreates vintage recipes for the modern lady.



Ilona Orzechowska

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Ilona blogs at Ilona's Passion where she focuses on sweet and savory party recipes. She believes in making recipes from scratch and not very sweet desserts. She likes to experiment with flavors while cooking in her Canadian kitchen. She has lived in three countries and loves to explore the world with her two boys and a husband. While not cooking or traveling she designs printable invitations and party decorations.

About The Cookful

Do you love to geek-out over food and cooking? Then The Cookful is where you need to be.

We cook and write about one topic at a time, diving in deep to help you cook (and eat!) better than ever. Each topic comes with How-tos, innovative recipes and a bunch of interesting tidbits so that you can learn all about it. Some topics we've covered are Margaritas, Quick Soups and Popcorn. Head over to [The Cookful](#) to find out what our next topic is and then get ready to go off the deep end with us.



THE COOKFUL