

## Potato Variety Culinary Use Guide

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Variety	Distinct Flavor	Texture	Skin Color	Flesh Color	Baked	Boiled	Fried	Mashed	Potato Salad	Turns Gray After Boiling	Firmness After Boiling	Yield Peeled	Eco-Friendly	Comments and Remarks
<b>Adirondack Blue*</b>	Yes	Med	Purple	Purple	moist	Loses Color	no	Good	Good	no	Excellent	low yield		beautiful dark blue colored flesh, irregular shapes
<b>Adirondack Red*</b>		Med	Red	Red	moist	Loses Color	no	Good	Good	a little	Excellent	good yield		uniform shape, unique red colored flesh
<b>Andover*</b>	Yes	Dry	White	White	dry	Good	yes	Fair	Fair	a little	Good	mod yield	Yes	dry fluffy baked, good for French fries, high starch
<b>Atlantic</b>		Dry	White	White	dry	Poor	yes	Poor	Poor	a little	Poor	good yield	Yes	very dry baked potato, high starch
<b>Carola</b>	Yes	Moist	Yellow	Yellow	moist	Waxy	no	Excellent	Excellent	no	Excellent	good yield		bright yellow flesh, very moist, firm after boiling
<b>Chieftain</b>		Moist	Red	White	moist	Excellent	no	Excellent	Excellent	no	Good	mod yield		good eating qualities, widely grown red
<b>Eva*</b>		Med	White	White	inter	Good	yes	Good	Good	a little	Good	high yield	Yes	shallow eyes, smooth bright skin, uniform shape
<b>Genesee*</b>		Med	White	White	inter	Good	ok	Good	Good	a little	Good	good yield	Yes	attractive round white, all purpose
<b>Katahdin</b>		Med	White	White	moist	Good	no	Excellent	Excellent	a little	Good	mod yield	Yes	an old standard variety, round white
<b>Keuka Gold*</b>	Yes	Med	Yellow	Yellow	inter	Good	yes	Good	Good	a little	Good	mod yield	Yes	like Yukon Gold, but from NY, very good eating qualities
<b>Lehigh*</b>		Med	Yellow	Yellow	inter	Good	yes	Good	Good	no	Good	good yield	Yes	round, yellow flesh, firm after boiling, a new all purpose variety
<b>Reba*</b>		Med	White	White	inter	Good	yes	Good	Good	a little	Good	mod yield	Yes	large, attractive bright white flesh, firm after boiling
<b>Red Norland</b>		Moist	Red	White	moist	Excellent	no	Excellent	Excellent	a little	Good	mod yield		darker in color than chieftain, widely grown red, round
<b>Russet Burbank</b>		Dry	White	White	dry	Good	yes	Fair	Fair	no	Fair	mod yield		old standard baking potato from the Pacific North-West
<b>Salem*</b>	Yes	Med	White	White	inter	Good	ok	good	good	a little	Good	good yield	Yes	round white, excellent flavor
<b>Superior</b>		Med	White	White	inter	Good	yes	Excellent	Excellent	a little	Good	low yield		very early, round white, irregular shapes
<b>Yukon Gold</b>	Yes	Med	Yellow	Yellow	inter	Fair	ok	Good	Good	a little	Good	high yield		distinctive yellow flesh, attractive tubers, pink eyes
* Developed in NY														
Thanks to Schenectady County Community College, The Culinary Institute of America and Rochester Institute of Technology for help in developing this form. Eco-Friendly = Varieties with insect or disease resistance that may lead to reduced agricultural inputs.														

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