

POTATO CHOICES

WINN DIXIE MAGAZINE

Russet Potatoes

The delicate flavor and fluffy texture of baked russets pair well with everything from traditional sour cream and chives to spicy and bold Mediterranean or Latin flavors.

Sweet Potatoes

Bake these sweet spuds and load them up with your favorite toppings or cut them into wedges and roast for a hearty take on fries.

Red Potatoes

Use this small smooth variety in classic potato salad or add to Fall soups and stews.

Yellow Potatoes

Throw these potatoes on the grill until their skins are crispy for a slightly sweet caramelized side. Their creamy texture means that you can use less or no butter for tighter, healthier dishes.

Blue Potatoes

Preserve the blue potato's pretty hue by cooking them in the microwave, then add to green salads to play up their nutty flavor.