

Potato Variety Culinary Use Guide John Mishanec, Don Halseth and Walter De Jong, Cornell University

Variety	Distinct Flavor	Texture	Skin Color	Flesh Color	Baked	Boiled	Fried	Mashed	Potato Salad	Turns Gray After Boiling	Firmness After Boiling	Yield Peeled	IPM-Friendly	Comments and Remarks
Adirondack Blue*	Yes	Med	Purple	Purple	moist	Loses Color	no	Good	Good	no	Excellent	low yield		beautiful dark blue colored flesh, irregular shapes
Adirondack Red*		Med	Red	Red	moist	Loses Color	no	Good	Good	a little	Excellent	good yield		uniform shape, unique red colored flesh
Andover*	Yes	Dry	White	White	dry	Good	yes	Fair	Fair	a little	Good	mod yield	Yes	dry fluffy baked, good for French fries, high starch
Atlantic		Dry	White	White	dry	Poor	yes	Poor	Poor	a little	Poor	good yield	Yes	very dry baked potato, high starch
Carola	Yes	Moist	Yellow	Yellow	moist	Waxy	no	Excellent	Excellent	no	Excellent	good yield		bright yellow flesh, very moist, firm after boiling
Chieftain		Moist	Red	White	moist	Excellent	no	Excellent	Excellent	no	Good	mod yield		good eating qualities, widely grown red
Eva*		Med	White	White	inter	Good	yes	Good	Good	a little	Good	high yield	Yes	shallow eyes, smooth bright skin, uniform shape
Genesee*		Med	White	White	inter	Good	ok	Good	Good	a little	Good	good yield	Yes	attractive round white, all purpose
Katahdin		Med	White	White	moist	Good	no	Excellent	Excellent	a little	Good	mod yield	Yes	an old standard variety, round white
Keuka Gold*	Yes	Med	Yellow	Yellow	inter	Good	yes	Good	Good	a little	Good	mod yield	Yes	like Yukon Gold, from NY and very good eating qualities
Lehigh*		Med	Yellow	Yellow	inter	Good	yes	Good	Good	no	Good	good yield	Yes	round, yellow flesh, firm after boiling, a new all purpose variety
Reba*		Med	White	White	inter	Good	yes	Good	Good	a little	Good	mod yield	Yes	large, attractive bright white flesh, firm after boiling
Red Norland		Moist	Red	White	moist	Excellent	no	Excellent	Excellent	a little	Good	mod yield		darker in color than chieftain, widely grown red, round
Russet Burbank		Dry	White	White	dry	Good	yes	Fair	Fair	no	Fair	mod yield		old standard baking potato from the Pacific North-West
Salem*	Yes	Med	White	White	inter	Good	ok	good	good	a little	Good	good yield	Yes	round white, excellent flavor
Superior		Med	White	White	inter	Good	yes	Excellent	Excellent	a little	Good	low yield		very early, round white, irregular shapes
Yukon Gold	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.
 IPM is a sustainable way to manage pests, using methods that minimize environmental, health, and economic risks.
 IPM-Friendly = Varieties with insect or disease resistance that may lead to reduced agricultural inputs.
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