7 DIFFERENT TYPES OF POTATOES

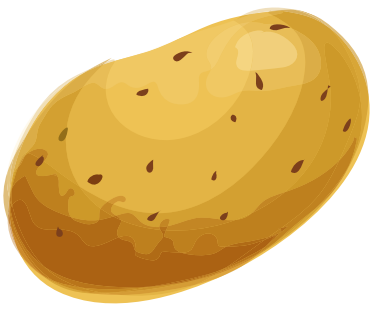
Choosing the right potato can elevate any dish's texture, flavor, and presentation. Use this quick reference to match each variety to its best culinary application.

QUICK TEXTURE REFERENCE

Starchy	Light and fluffy inside, great for crisp exteriors
Waxy	Moist and firm, holds shape in cooked dishes
All-Purpose	Reliable across most cooking methods

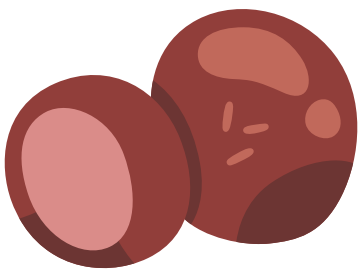
1. RUSSET POTATOES

- **Texture:** Starchy
- **Flavor:** Mild and earthy
- **Best Uses:** Baking, mashing, fries, hash browns



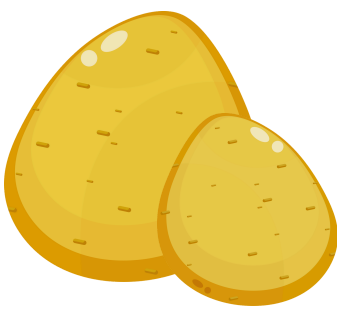
2. RED POTATOES

- **Texture:** Waxy
- **Flavor:** Subtle and slightly sweet
- **Best Uses:** Potato salads, boiling, stews, roasted sides



3. YELLOW POTATOES

- **Texture:** All-Purpose
- **Flavor:** Buttery and rich
- **Best Uses:** Roasting, mashing, gratins, soups



4. WHITE POTATOES

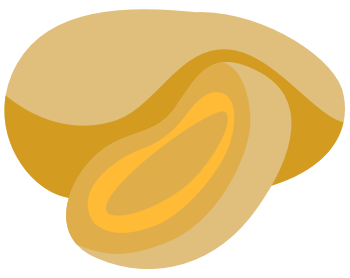
- **Texture:** All-Purpose
- **Flavor:** Mild and slightly sweet
- **Best Uses:** Wedges, pan-frying, stuffed potatoes, creamy soups

5. PURPLE POTATOES

- **Texture:** Waxy
- **Flavor:** Nutty, earthy
- **Best Uses:** Chips, colorful salads, roasting, mashing

6. NEW POTATOES

- **Texture:** Waxy
- **Flavor:** Delicate and fresh
- **Best Uses:** Boiled, fried, buttered with herbs

7. FINGERLING POTATOES

- **Texture:** Waxy
- **Flavor:** Rich, nutty, and earthy
- **Best Uses:** Roasted, seared, warm salads, elegant sides