

# RED & YELLOW POTATO SIZE GUIDE



## SIZE C

Also known as creamers



Approximate Size

## SIZE B



Approximate Size

## SIZE A



Approximate Size

## PREMIUMS



Approximate Size

### MAKING THE GRADE

#### NO. 1 GRADE

Meets USDA size and appearance standards. Generally clean, with highest quality skin appearance, free of major defects.

#### NO. 2 GRADE

Meets USDA size and appearance standards. May include uniquely shaped or sized potatoes with skin imperfections and growth cracks. Use when a cosmetically perfect appearance isn't necessary.

Download the PDF for the USDA Standards for Grades of Potatoes at our website:  
[idahopotato.com/foodservice/cost-and-size](http://idahopotato.com/foodservice/cost-and-size)

## REDS

**RED POTATOES** are usually small to medium, and round or slightly oblong with smooth, thin red skin and white flesh. With their waxy, moist, smooth and creamy texture, red potatoes are subtly sweet in flavor and boast a medium sugar content.

**RECOMMENDED USES** Because of their waxy texture, red potatoes stay firm throughout cooking, whether roasted or stewed. Their thin yet vivid red skin adds appealing color and texture to sides and salads. Reds are frequently used to make tender yet firm potato salad and to add pizzazz to soups and stews. They are also delicious mashed or roasted.



## YELLOWS

**YELLOW POTATOES** range from marble-sized to large and are round or oblong in shape. With a light tan to golden skin and yellow to golden flesh, these potatoes have a slightly waxy, velvety and moist texture. Yellow potatoes have a subtly sweet, rich and buttery flavor and a medium sugar content.

**RECOMMENDED USES** Yellow potatoes have grown exceedingly popular with consumers and chefs thanks to their sumptuous, buttery flavor and creamy texture. Grilling gives them a crispy skin that enhances those qualities while also creating a slightly sweet, caramelized flavor. Simmer yellow potatoes until fully cooked, then drain, chill, and gently smash into flat disks. Brown these in oil or clarified butter and serve as a side or appetizer topped with sour cream and chives or other garnishes.

Idaho Potato Commission

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