

# COMFORT FOOD, AMERICAN STYLE

*When it comes to comfort food the versatile potato takes center stage. Whether you like them mashed, in a hot & bubbly au gratin, julienned & deep fried, or simply baked and served with sour cream and chives, the humble potato never disappoints. Another comfort food staple, whether roasted, fried or stewed, is the versatile chicken.*

## Better Mashed Potatoes.

**Leave the skins on!** Peeled and cut potatoes soak up too much liquid when cooking. This makes them lose their earthy flavor and become sticky and pasty.

**Top Spuds!** While baby red potatoes and fingerlings are the perfect size for cooking whole with the skins on, the honorable russet has a higher starch content and will dish up light and fluffy mashed potatoes every time.

**If you have to peel, use Yukon Golds!** This variety contains less starch than their cousin the russet and won't become gluey when cooked with their skins off. Rinse the peeled spuds, then steam instead of boiling. This will keep their rich earthy flavor from going down the drain!

**Leave your potato masher in the drawer!** For an absolutely fabulous texture take the extra minute and use a ricer instead of a potato masher.

**Add the butter first!** The first ingredient you should add is butter. You want to coat the starch molecules with the fat from the butter. This very important first step ensures that your mashed potatoes will be smooth and creamy.

**Be adventurous!** Try adding other flavors to your mashed spuds: roasted garlic, sautéed shallots, or chives and sour cream. For a real indulgence try folding in steamed chunks of lobster meat!



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### Yummy Potatoes

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yummy Potatoes



## A Great Kitchen V-Slicer From OXO.

The V-Blade Mandolin Slicer includes a food holder to keep your fingers safely away from the blades. It features four blades for straight slices, crinkle cuts, French fries and julienne strips.



The blades and food holder are stored right on the slicer and are easily removable for cleaning. The rotary dial lets you choose from four thicknesses, 1.5 mm to 6 mm. The V-Slicer also features non-slip feet that help keep the mandolin in place while in use, plus they fold into the slicer when you're done for compact storage.

**V-Blade Mandoline Slicer #1071480 (22169)**  
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