



Boiled

Boiled potatoes. There are plenty of dishes you can make with boiled potatoes—we're talking about the basics, the original, the old faithful. Boiling potatoes is the first thing you learn in the kitchen (or should be) and is the first thing you learn to like. One of my first memories of boiled potatoes is from when I was a child in the 70s and there was a power shortage. Because of that, my mother tried to boil the potatoes for as short a time as possible. The solution was to boil the potatoes for around five minutes, after which she would wrap the pot and its boiling contents in a bath towel, place it on a sturdy cutting board, and let the potatoes cook through with the residual heat. I like this resourceful way of boiling potatoes.

There's a lot more to talk about when it comes to boiling potatoes. Sure, it may seem like the easiest thing in the world when it comes to cooking, but it's more complex than you think. Peel or not?

Peel before or after cooking?

Boil or simmer? How much salt? When are the boiled potatoes ready? Should the water be brought to the boil before putting the potatoes in the water? A raft of questions pop up when you're faced with a potato that needs to be boiled. So, here comes the most important chapter in the book—boiled potatoes.