



38 ways of preparing

potato

BOIL

With butter and dill

Scrub potatoes and boil in a saucepan with dill stems and salt until soft. Drain, remove the dill, and coarsely mash with a potato masher. Mix in a generous amount of butter and plenty of chopped dill. Season with salt. Goes well with, for example, fried fish.

With red onion, dill, mustard, and vinaigrette

Boil potatoes in a saucepan of salted water until soft. Cut into small chunks and, in a bowl, combine with thin slices of red onion and chopped dill. Whisk together 1 part mustard, 1 part vinegar, 3 parts oil, salt, and pepper. Stir the vinaigrette into the bowl.

With butter, crème fraîche, chive, dill, and lemon

Boil potatoes in a saucepan of salted water until soft. Drain. Coarsely mash with a potato masher. Add a pat of butter, some crème fraîche, and chopped chives and dill. Flavor with grated lemon zest, salt, and pepper.

With beer, stock, butter, thyme, and bay leaves

Put peeled potatoes in a saucepan. Cover with equal parts beer and dark beef stock. Add a large pat of butter, thyme, and bay leaves, cover, and simmer gently for about 20 minutes. Goes well with all kinds of meat, sausages, and mustard.

Mash

In a saucepan of salted water, boil peeled potatoes until soft. Drain. In a second pan, boil milk, or equal parts milk and cream. Add a pat of butter and mash the potatoes with a potato masher, then add enough of the milk to create the desired consistency. Do not work the mash too hard or too long, or it will become sticky. Season with salt and pepper.

MASH VARIATIONS

- ❖ Heat cream or milk in a saucepan with fresh thyme and grated garlic. Strain and mash into the boiled potatoes.
- ❖ Fry finely chopped shallots in butter without browning. Add to the mashed potatoes.
- ❖ Flavor mashed potatoes with olive oil and grated lemon zest.
- ❖ Flavor mashed potatoes with grated horseradish.
- ❖ Flavor mashed potatoes with chopped fresh herbs.
- ❖ Flavor mashed potatoes with grated hard cheese.

With yellow wax or green beans, parsley, chive, bacon, and vinegar

Slice lukewarm boiled potatoes. In a bowl, combine with the cooked beans, finely chopped parsley, and chives. Cut smoked bacon into cubes and fry until crispy. Pour the pork fat into the bowl and stir together. Flavor with white wine vinegar, salt, and pepper.

With arugula, celery, leek, pesto, and vinegar

Slice cold or lukewarm boiled potatoes. In a bowl, mix with arugula, thinly sliced celery, and leeks. Fold in the pesto and drizzle with white wine vinegar. Season with salt and pepper.

With radishes, gherkin, dill, chive, and lemon dressing

Chop cold or lukewarm boiled potatoes. In a bowl, combine with thinly sliced radishes, diced gherkin, and chopped dill and chives. Whisk together 1 part lemon juice, 2 parts olive oil, salt, and pepper. Stir into the bowl.

With gherkin, yogurt, mayonnaise, garlic, and dill

Chop cold boiled potatoes. In a bowl, combine with cubed gherkins. Add equal parts yogurt and mayonnaise. Season with grated garlic, chopped dill, olive oil, salt, and pepper.