



Specialty Potato Alliance packs for both retail and wholesale customers. Products are available in paper bags, mesh bags and plastic bags, fifty pound, twenty pound or ten pound boxes, along with a variety of retail and custom packs. Private labeling is also available.

History and Descriptions: Fingerling potatoes are a family of heritage potatoes which grow smaller than conventional potatoes; standards are 1 to 2 inches in diameter and greater than 1.25" to 4 inches long. They tend to be elongated and slightly knobby, making them very finger-like in shape. These unusual looking and flavorful potatoes can be prepared just like other potatoes: roasted, broiled, baked, grilled, or boiled.

Like all other potatoes, fingerling potatoes are tubers, and their origins can be traced to South America, where they were first domesticated. There is a wide range of fingerling potatoes on the market and they run the gamut from creamy white to rich purple and come in waxy and starchy varieties. Most varieties of fingerlings have red or yellow skin and yellow, waxy flesh. The two exceptions are the dry and starchy purple-fleshed 'Purple Peruvian' and red-fleshed 'Red Thumb'.

Some people confuse fingerling potatoes with new potatoes, which are young potatoes harvested before they fully mature. While young potatoes and fingerling potatoes share a small size and thin skins, fingerling potatoes have a more complex flavor because of their maturity.

Varieties included in the mix could be any of the following:

- 'Austrian Crescent': The skin is tan, smooth, and firm; the flesh is light yellow. This variety produces plentiful 2- by 10-inch tubers. Sometimes the skin can be bitter.
- 'French Fingerling': Silky-smooth, cranberry-red skin covers moist yellow flesh marbled with red, especially just under the skin. The 1 ½ - by 3-inch-long tubers look as good as they taste. Best steamed or roasted.
- 'Rose Finn Apple': Smooth, rose-colored skin and deep yellow flesh makes this one of the most attractive and delicious fingerlings. Best eaten roasted or steamed.
- 'Ruby Crescent': Ruby-skinned and yellow-fleshed tubers are 1 inch by 3 inches and often knobby (which makes cleaning more difficult). About a quarter of the tubers produced by these vigorous plants have knobby, short growths on the main tuber. These fingerlings are best roasted.
- 'Russian Banana': Yellow-skinned, yellow-fleshed, and medium-sized tubers produced in a quantity rivaling Austrian Crescent's make this one of the most popular fingerlings. Russian Banana tubers measure 1 inch by 3 inches. Along with the French Fingerling, this variety is the one you'll most likely find served in restaurants. Can be prepared in any way.
- 'Purple Peruvian': Uniquely purple skin and flesh are perhaps this fingerling's best features. The tubers measure ¾ by 2 inches. The plant is less productive than most fingerlings. Best mashed or baked.
- 'Red Thumb': Smooth and easily cleaned red skin and red flesh make this 1- by 2-inch tuber highly appealing. The plant is very productive. This variety is best when roasted.

STORAGE:

Fingerling Potatoes should be stored in a cool, dry place away from light. Any moisture will encourage sprouting (avoid the refrigerator!). One bad potato can cause others to spoil so check regularly and discard those that spoil. Also avoid storing potatoes with onions. Though the two vegetables require similar storage conditions, onions will encourage potatoes to spoil.

When selecting fingerling potatoes in the store, look for specimens without obvious soft spots or mold. Dirt is not an issue, as the potatoes can simply be washed when there is need for them. In a root cellar, fingerling potatoes can keep for months, although they may undergo flavor and texture changes. They can also be kept in a cool dry place for a few months, depending on how much the ambient temperature fluctuates.

Availability:

Because of the number of farmers we have partnered with, our fingerling potatoes are available year around. There will be different specific varieties available depending on the harvest region and time of year, but at least three types of fingerlings will be available at all times to produce a 'mixed' offering.