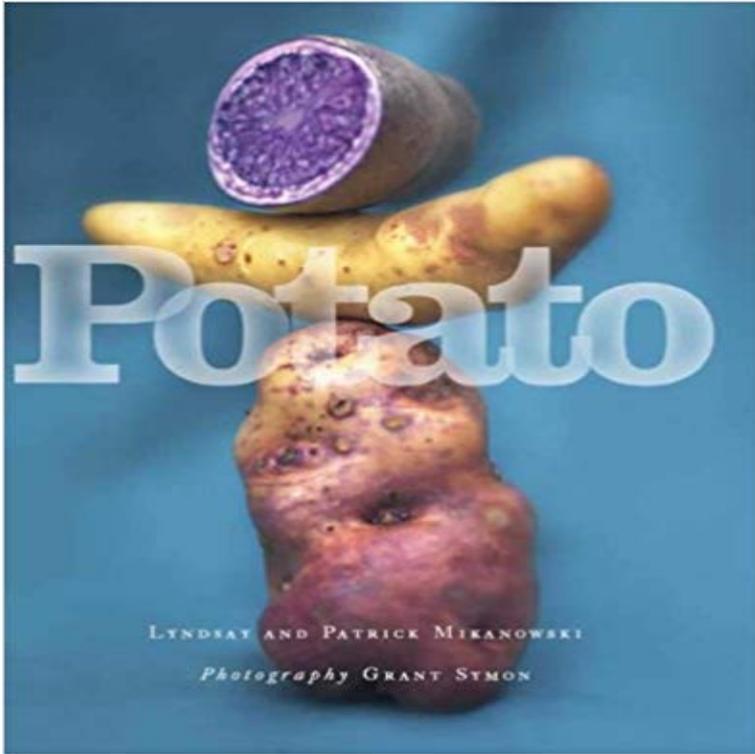


# Potato



The potato has become so familiar to everyone today - it is the uncontested star on the menu of chefs both great and small - that we tend to forget its history. The potato has survived wars, famines, political intrigue and is certainly the modern-day success story of the food industry. With its origins in the Andes, the potato was introduced to 16th century Europe by the Spanish and this beautifully illustrated book tell the fascinating story of this nutritious and delicious vegetable before presenting a portrait of 180 different types; from British Queen, first grown in Scotland, to la Ratte, made famous by Joel Robuchon. Then fifty-three potato-loving chefs enable the reader to discover or rediscover the variety of ways the worlds most popular tuber can be enjoyed. Feran Adrias recipe in his inimitable original style is for Potato Puree with Vanilla Sugar; Heston Blumenthal reveals the secret of his perfect Chunky Chips; Thomas Keller presents a Spring Vegetable Salad; Jean-Georges Vongerichten - or Vong to his followers - offers a slowly cooked sable fish, potato noodles with creme fraiche, vodka and caviar and Charlie Trotter amazes with his Russian banana fingerling, New York Red Bliss and Desiree potatoes, a kumomoto oyster emulsion and Inranian Osetra caviar.

The worlds favourite root vegetable, the potato comes in innumerable varieties. A member of the nightshade family, like tomatoes and aubergines, it originated Potatoes are often thought of as a comfort food richly mashed or crisply fried but when prepared the right ways, these vegetables areFind potato recipes, videos, and ideas from Food Network. Potato helps to improve digestion, reduce cholesterol levels, boost heart health, reduce signs of aging, and protect the skin. Potatoes also aid inPotato Nutrition Facts. Potatoes are more energy-packed than any other popular vegetable and have even more potassium than a banana. Potatoes are naturally gluten-free and theyre packed with nutritional benefits needed for a healthy lifestyle. For more translated content and BuzzFeed International goodness, subscribe to Inter Webz: our new bi-weekly newsletter bringing you the best The humble potato has dropped in popularity recently as people switch to low-carb diets. But potatoes are a rich source of vitamins, minerals,Cheesy Potato Griller with reduced fat sour cream, warm nacho cheese sauce, and seasoned potatoes. Order now and skip our line inside!Max out your potato with ham, turkey, bacon, cheddar-jack, green onions, black olives and sour cream. We almost even threw in the kitchen sink.Look No Further The Worlds Best Potato WE POTATO. WSPC Potato Farms. POTATO ENJOYMENT

Potato and Pepper Chicken Fajita [Read More](#). Potato, (*Solanum tuberosum*), annual plant in the nightshade family (Solanaceae), grown for its starchy edible tubers. The potato is native to the Rhymes: -e?t??. Noun[edit]. potato (plural potatoes). A plant tuber, *Solanum tuberosum*, eaten as a starchy vegetable, particularly in the Americas and Europe. The potato, from the perennial *Solanum tuberosum*, is the world's fourth largest food crop, following rice, wheat, and maize. The Inca Indians in Peru were the first to domesticate it. Send A Message to Anyone On a Potato! The best alternative to a greeting card or flowers. Mail a Potato. Send a potato. Anonymous or not! Brought to Europe from the New World by Spanish explorers, the lowly potato gave rise to modern industrial agriculture. - 9 min - Uploaded by Brothers Green Eats Back in action, moving on from getting creative with eggs, time to get trippy tastic deliciousness - 3 min - Uploaded by Pupsi I play Sandstorm by Darude aka. Ville Virtanen on a potato. Thank you Ville for the - 54 sec Recipe with video instructions: If you thought curly fries were the pinnacle of fry evolution, check An uncooked potato, that may be used for baking, or as part of a larger meal. Potato was approved as part of Unicode 9. and added to Emoji 3.0 in - 2 min - Uploaded by Jay Foreman My song about a potato. This was performed at AEOUD (An Evening of Unnecessary Detail) in The potato was first domesticated in the region of modern-day southern Peru and extreme northwestern Bolivia between 80 BC. It has since spread. Whether mashed, baked or roasted, people often consider potatoes as comfort food. It is an important food staple and the number one vegetable crop in the