



**FRESH
POTATOES**



**FROZEN
POTATOES**

Fresh potatoes can become frozen potatoes by following the simple steps below!

Step 1.

Cut your potatoes into a shape of your choosing. Cubed, shredded, fry shape... the choices are endless!

Step 2.

Once your potatoes are cut, place them in cold water with a tbsp of lemon juice or vinegar. This will help prevent browning.

Step 3.

Cook the potatoes until they are partially done. This should mean a fork goes into them, but not without a slight push. Boiling is an efficient method.

Step 4.

Once the potatoes are cooked, drained, and cooled, they can be put in a freezer approved bag. Seasoning can be added prior to freezing or cooking at a later date.

Fresh to frozen potatoes are best within six months of freezing. That is plenty of time to enjoy them!