Salt Potatoes

Description

So, what's the difference between a mere boiled potato and a salt potato? A boiled potato is dropped into plain or lightly salted water, boiled until tender and served, usually, with butter and chopped herbs. Salt potatoes, on the other hand, use a formula to determine how salty the water should be. Generally speaking, bring to a boil three quarts of water, stir in three-quarters of a pound of good old-fashioned table salt, then carefully lower in four and a quarter pounds of Size B new white boiling potatoes. When they're tender, drain in a colander and let air dry a bit to form that signature white dusting of salt. Top with butter and serve hot, warm, cold or anywhere in between. Then die of happiness when you take your first bite.

Summary

Yield: 12
Prep Time: 45 minutes
Category: Potatoes
Cuisine: American

Ingredients

- 3 qt water
- 1 1/2 cup kosher salt
- 4 1/2 lb 2 bite new potatoes washed
- 1 stick butter cut into 8 pieces

Instructions

Bring water to a boil in a large stockpot or soup pot over high heat.

When water reaches the boil, stir in all of the salt.

Lower the potatoes into the water, one or two at a time, taking care not to splash yourself.

Return the water to a boil, lower heat to medium and simmer until the potatoes are tender, between 15 and 25 minutes,

Depending on the size of the potatoes. (**See notes for methods on testing the potatoes for doneness.)

Pour the water and potatoes into a colander in the sink and leave to air dry for 5-10 minutes.

Transfer the potatoes to a serving dish and dot with the pieces of butter.

Serve as is or garnish with chopped parsley.

To Store Leftovers:
Pour potatoes and butter from the bowl into a container with a tight fitting lid or a zipper top bag.

Notes

*Salt potato kits, sold all over Upstate New York, use a very specific size of potatoes; Size B, Grade US no. 2. While most grocery stores don't define their potatoes using this method, you can't go wrong buying small creamer potatoes that are one-or-two-biters. The shape of the potato doesn't matter at all.

**To test your potatoes, use tongs to lift a large potato from the boiling water. A skewer plunged into the potato should pass through the potato completely if it is done.