

Most of my potato boiling is for making mashed potatoes. Yum!
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Boiling Potatoes

Scrub potatoes well. Peel if desired. (I normally peel my potatoes if I'm going to boil them.)

Cut potatoes in half lengthwise. If extra long, I will usually cut each half in half again lengthwise. Stand potato on its cut side. Cut into half, slicing downward. Cut each piece into half again.

Place cut potatoes into pot large enough to hold all potatoes plus plenty of water. Once all potatoes are in the pot, cover with water with plenty over the top of the potatoes.

Bring to boil over high heat. Allow to boil uncovered. For mashed potatoes, boil for 20 minutes. For salad use, carefully pull out and test a potato piece after 10 minutes for desired firmness and continue cooking as needed.

Carefully remove pot from stove and drain water. Always pour the hot water away from you and keep your face and arms away from the resulting steam. The steam ****will**** burn.

If using potatoes for salad, run cold water into the pan and then drain again. Repeat until pan is no longer hot and potatoes are cooled off.

Notes:

- * Consider saving the water you drain off the potatoes. Plants really like the nutrients in it. (But ****after**** the water has cooled off!)
- * Also, some of that drained water can be used in place of water in other recipes.