

Potato Dilemmas



You are Chef Tidbits research assistant. Use the internet to research the answers to the following dilemmas. Be sure to read each dilemma carefully so you are answering all of the questions. *3 points each (2 points for content, 1 point for complete sentences).*

DEAR CHEF TIDBITS,

Sometimes, after I cut my potatoes, but before they are cooked, they turn a pink and/or brownish color. Why does this happen? Are they safe to eat? Can it be avoided and if so, how?

My friend and I are arguing about the best way to store potatoes. She says they should be kept in the refrigerator, but I think they should be kept in a cool, dark and dry place. Who is right?

Should I wash my potatoes before storing? Why or why not?



Should I wash my potatoes before cooking or preparing? Why or why not?

I opened a new bag of potatoes and found that some of my potatoes were turning green. What does that mean and are they safe to eat?

It looks like my potatoes are sprouting. Why is this happening and are they safe to eat?

SINCERELY,

