

# Slicing & Dicing Potato

## Introduction

Potato seems to fill a very wide role in Scottish cooking so it's no surprise that it is also common in Marion's Meals. We use them as baked, boiled, mashed, wedged, diced, sliced or roasted!

The end results all start with the same steps:

- choose the right variety of potato
- wash then peel the potato
- rinse the peeled potato

Check out the other Techniques & Recipes with potato.

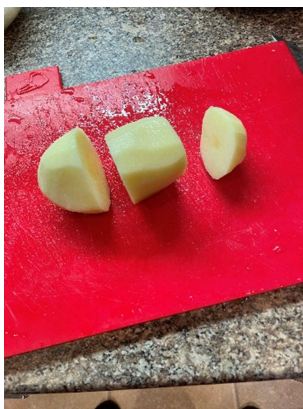
Note: It does not matter if we are slicing, dicing or wedging, it is much safer if we have a flat cut so we can lie the potato face-down for future cuts. The first cut will not have a flat bottom – but most cuts after that will, and that reduces the chance of the potato rocking or the knife slipping.

## Cutting Potato for Boiling or Roasting

This is just a variant of the dicing technique, but with much bigger pieces! Your aim is to get potatoes of similar size for consistent cooking.

It may be as simple as cutting a potato in half or doing a couple of extra cuts for large potatoes.

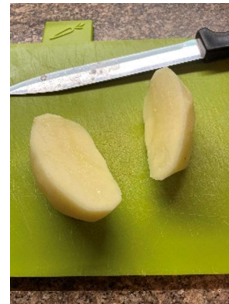
In the photo below, I laid the middle piece on one of the flat ends and cut it in half again.



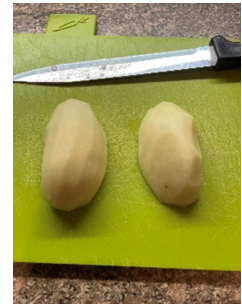
## Dicing Potato for Soups & Stovies

You want to have a mixture of large and small pieces that will cook at different rates.

This will give you small pieces that break down into the liquid but will still leave you with some decent sized chunks in the dish.



*Cut the potato along its length.*



*We have a flat bottom for all other cuts.*



*Cut the halves in half. Some potatoes you may want extra cuts along the length to create a smaller dice. Rotate and cut across them in a variety of thickness to get diced potato.*



*You end up with a mixture of large and small diced potato – perfect for your soups and stovies!*

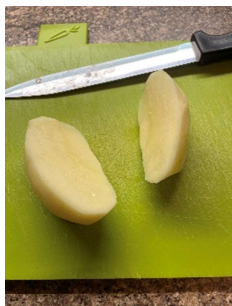
The big chunks will break down a little, and as a minimum, they will lose their sharp edges and become a bit more “rounded”.

## Slicing Potato

Slicing potato for mashing allows them to cook much quicker.

The thickness of the slices does not really matter as they will be getting mashed anyway.

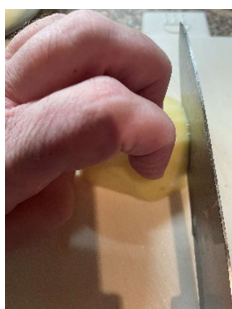
Just don't have wafer-thin, or brick-thick slices!



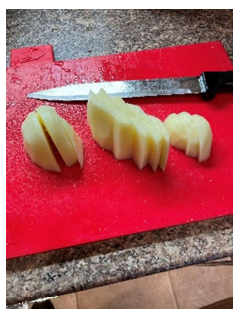
*Cut the potato along its length.*



*Turn them over for slicing. We want a flat bottom for all other cuts.*



*Tuck your finger tips under so the edge of the knife can't get near them.*

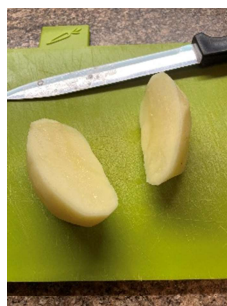


*Now it's easy to slice the potato without it rolling about the board and without getting your fingers cut!*

If you are using very large potatoes, you should lay the slices on your chopping board and cut them in half

## Potato Wedges

The wedge shape gives us a thin end that goes crispy, but transitions to a thick end that remains fluffy in the middle.



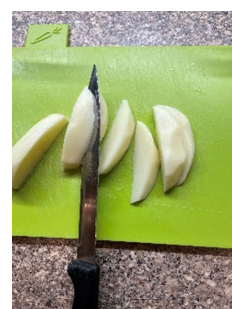
*Cut the potato along its length.*



*We want a flat bottom for all other cuts.*



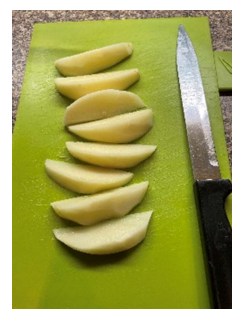
*Cut the halves in half. Turn the wedges to have the largest surface to the bottom*



*Now the trickier cut. It's a curved cut from end point to end point.*



*Continue to cut all the quarters into wedges.*



*8 wedges from a decent sized potato. You will get more or fewer depending on the potato size.*