

SunLite™ Potato: Additional Freshness Tips

- SunLite™ potatoes are always fresh to market within weeks of harvesting. Unlike other potato varieties, they are never placed in cold storage for months at a time losing flavor and nutrients.
- Store SunLite™ potatoes in a cool dry place or your refrigerator's crisper.
- Never store potatoes, onions or garlic together as they lose freshness much quicker.
- Place a whole fresh lemon with SunLite™ potatoes to further ensure lasting freshness and maximum flavor. Lemon is a natural preservative and flavor enhancer.
- During cooking preparation, try not to peel SunLite™ potatoes. As with most skinned vegetables, the majority of nutrients lie directly in the skin. Prior to cooking, a good scrub with a vegetable brush, using a basin of water with a 1/2-cup of white distilled vinegar, is sufficient for cleaning and consumption.
- For maximum flavor and preservation of precious minerals and vitamins, cook at lower temperatures. Simmering in a covered pan will reduce the cooking time, enhance the flavor, and preserve nutrients.
- Most important, enjoy!