



Pennsylvania Vegetable Marketing & Research Program
2301 N. Cameron Street, Harrisburg, PA 17110-9408
717-694-3596 | pvmrp@embarqmail.com | www.paveggies.org

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Angela Corrado

484.955.3817

angela@kitchentableconsultants.com

Make This with PA Produce: White, Red and Gold Ranch Potatoes

Pennsylvania Co-Operative Potato Growers' CEO, Nathan Tallman, Shares Simply Delicious Recipe

Harrisburg, PA - Known as a "Pennsylvania Potato Legacy", Nathan Tallman's life is steeped in rich spud history. His childhood years were spent as a wingman to his potato-growing legend of a father, Bill Tallman, in Tower City, PA, and both his grandfathers held the reigns of major spud operations in the great keystone state. Many were thrilled, but perhaps not too surprised, when Nate, an alumni of Penn State University, was named CEO of the [Pennsylvania Co-Operative Potato Growers](#), a non-profit organization that's dedicated to the prosperity of state farmers.

"A recent study released by the [Pennsylvania Department of Agriculture](#) found that only 2% of our state's population is engaged in production agriculture. To put that in perspective, it was 50% at one point. This is just one reason it is very important to support your local farm. It's because of their efficiency and productivity that we have a safe affordable food supply in our great state and country. Without everyone's support we will see that 2% shrink even more."

Finding, sharing, and preparing recipes with local produce like Nate's favorite, Ranch Potatoes, is just one simple way to offer support to Pennsylvania's hard-working agricultural community. In many areas of our keystone state, vegetables may be sourced that are in peak season and less than a day old. This is especially true of the old-fashioned retail farm markets, as well as some farmers markets, and CSAs, which collectively service both rural and urban neighborhoods throughout Pennsylvania. Freshly picked vegetables naturally contain more flavor and nutrients, making it simple to show pride for your state's agricultural accomplishments through a variety of healthy meals and dishes.

White, Red and Gold Ranch Potatoes

Ingredients

5-7 White, Red and/or Gold Potatoes - large or petite potatoes will work (adjust your quantity accordingly)

3 T Butter - reserve some for drizzling (Olive Oil may be used as a substitute)

1 Hidden Valley Ranch Packet

Directions

1. Preheat the oven to 375 F.



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2. Coat the bottom of a 9x12 glass baking dish with butter.
3. Wash and cut potatoes in 1 inch pieces, leaving the skin on.
4. Fill the dish until the potatoes are covering as much of the bottom as possible, then begin to add another (less tightly packed) layer on top.
5. Once potatoes are in the pan you may elect to drizzle more butter on top.
6. After 30 minutes, pull the dish from the oven and sprinkle with $\frac{1}{2}$ to $\frac{2}{3}$ of an envelope of Hidden Valley Ranch Powder and stir.
7. Bake another 30 minutes or until tender (can penetrate with a fork, but not mushy).
8. Optional: sprinkle the remaining Hidden Valley Ranch Powder on the potatoes when done and gently stir.

The Pennsylvania Vegetable Marketing and Research Program is a statewide marketing order established by a grower referendum, governed by a grower board and funded by grower assessments. The Program's sole purpose is to serve the vegetable growers of Pennsylvania by promoting Pennsylvania-grown vegetables and funding practical vegetable production research. Consider liking PA Veggies on Facebook ([PAVeggies](#)), following along on Instagram ([@PAVeggies](#)), subscribing to our [YouTube](#) channel, and using #PAVeggies to find and share your homegrown PA happiness experiences.

EDITORS: If you have any questions, please contact Angela % PA Veggies at 484.955.3817 or angela@kitchentableconsultants.com.