

FREEZER CUBED POTATOES

<https://lustron.home.blog/2020/10/14/freezer-cubed-potatoes/>

WHAT YOU NEED

- 6-8 Medium Potatoes, Cleaned, Peeled, and diced into about 1 inch cubes
- Dutch Oven
- Large Bowl with Ice Water
- Strainer
- Freezer bags/Vacuum Seal bags

DIRECTIONS

- Prepare your potatoes. In a dutch oven, fill 3/4 full with water and bring to a full boil. Prepare your Ice water.
- Add the potatoes to the boiling water a handful at a time. Once added, boil for 7 minutes. Strain and add to ice water. Once cool, strain again, and let strain for 10 minutes.
- Once strained, transfer potatoes into a freezer bag/vacuum bag. Remove air from bag, label, and freeze. This is enough for one serving, if you want smaller servings, freeze separately.