**Potato Dishes**

**Sarah Pauley**

**Au gratin potatoes**

BT Casseroles

RT Cheesy mashed potatoes

RT Cottage potatoes

RT Scalloped potatoes

**Baked potatoes**

NT Potato skins

NT Twice-baked potatoes

RT Potato wedges

UF Jacket potatoes

**Casseroles**

NT Au gratin potatoes

NT Cottage potatoes

NT Scalloped potatoes

Chips

USE French fries

**Cheesy mashed potatoes**

BT Mashed potatoes

RT Garlic mashed potatoes

RT Au gratin potatoes

**Cottage potatoes**

BT Casseroles

RT Au gratin potatoes

RT Scalloped potatoes

**Creamy potato salad**

BT Potato salads

RT German potato salad

UF Old-fashioned potato salad

UF Southern potato salad

**Crinkle-cut fries**

BT French fries

RT Curly fries

RT Potato wedges

RT Steak fries

**Curly fries**

BT French fries

RT Crinkle-cut fries

RT Potato wedges

RT Steak fries

**French fries**

NT Crinkle-cut fries

NT Curly fries

NT Potato wedges

NT Steak fries

UF Chips

**Garlic mashed potatoes**

BT Mashed potatoes

RT Cheesy mashed potatoes

**German potato salad**

BT Potato salads

RT Creamy potato salad

Jacket potatoes

USE Baked potatoes

Latkes

USE Potato pancakes

**Mashed potato patties**

BT Potato cakes

RT Mashed potatoes

RT Potato pancakes

**Mashed potatoes**

NT Garlic-herb mashed potatoes

NT Cheesy mashed potatoes

RT Mashed potato patties

Old-fashioned potato salad

USE Creamy potato salad

**Potato cakes**

NT Mashed potato patties

NT Potato pancakes

**Potato pancakes**

BT Potato cakes

RT Mashed potato patties

UF Latkes

**Potato salads**

NT Creamy potato salad

NT German potato salad

**Potato skins**

BT Baked potatoes

RT Twice-baked potatoes

**Potato wedges**

BT French fries

RT Baked potatoes

RT Crinkle-cut fries

RT Curly fries

RT Steak fries

**Scalloped potatoes**

BT Casseroles

RT Au gratin potatoes

RT Scalloped potatoes

Southern potato salad

USE Creamy potato salad

**Steak fries**

BT French fries

RT Crinkle-cut fries

RT Curly fries

RT Potato wedges

**Twice-baked potatoes**

BT Baked potatoes

RT Potato skins

**Annotations**

In the movie *The Lord of the Rings: The Two Towers*, two hungry characters have the following exchange:

**Sam:** What we need is a few good taters.

**Gollum:** What’s taters, preciousss? What’s taters uh?

**Sam:** PO-TAY-TOES! Boil ‘em. Mash ‘em. Stick ‘em in a stew. Lovely big golden chips with a nice piece of fried fish…[[1]](#footnote-1)

As Sam states in the movie, potatoes are an incredibly versatile vegetable. They can be prepared in a variety of ways (e.g. boiled, mashed, baked, fried) and included in a variety of dishes (e.g. casseroles, salads, and soups). For this thesaurus, I divided potato dishes into six categories: **Baked potatoes**, **Casseroles**, **French fries**, **Mashed potatoes**, **Potato cakes**, and **Potato salads**.

**BT-NT Explanations**

1. BT: **Baked potatoes**

The narrower terms in this category share a common preparation method: baking. **Baked potatoes** are the base of both **Potato skins** and **Twice-baked potatoes**. First, whole potatoes are baked with the skin left on. It is the additional steps that distinguish the narrower terms from the broader term **Baked potatoes**. To prepare **Twice-baked potatoes**, the flesh of the baked potato is scooped out, mashed, mixed with additional ingredients, and replaced inside the baked potato shell. The steps to prepare **Potato skins** are similar, but after scooping out the baked potato flesh, the potato skin is filled with additional ingredients, such as cheese and bacon.

1. BT: **French fries**

All the narrower terms in this category share common ingredients (potato, oil, and typically salt) and a common cooking method (typically deep-fat frying, although home cooks may opt for a baked version). The narrow terms are distinguished from each other by their appearance: **Crinkle-cut fries** are long with a jagged shape, **Curly fries** have a spiral shape, **Potato wedges** are cut into fourths or eighths, and **Steak fries** are long with a rectangular shape. Despite the differences in appearance, these dishes are typically identical in terms of nutrition. However, packages in grocery stores are likely to use the narrow terms rather than the broad term **French fries**.

1. BT: **Casseroles**

The dishes in this category are grouped together due to similar ingredients, preparation, and cultural associations. **Scalloped potatoes** are prepared by cutting potatoes into slices, adding a mixture of butter, milk, and seasoning, and cooking the dish in a casserole dish or large baking pan. **Au gratin potatoes** are distinguished from **Scalloped potatoes** because cheese is included in the milk mixture. **Au gratin potatoes** and **Cottage potatoes** are quite different in appearance: au gratin potatoes are thinly sliced, while cottage potatoes are cubed and then boiled before being mixed with additional ingredients. However, both dishes contain butter, milk, cheese, and other ingredients (e.g. peppers or broccoli) as desired. All dishes in the **Casseroles** category are often prepared to feed large gatherings of people (e.g. potlucks, family reunions, or funeral dinners).

**RT Relationship Explanations**

1. **Potato wedges** and **Baked potatoes**

Although **Potato wedges** and **Baked potatoes** are placed in separate broad categories, they may be related terms depending on varying preparation methods. Homemade **Potato wedges** may be prepared in a manner similar to **Baked potatoes**. To make homemade baked **Potato wedges**, potatoes are cut into quarters or eighths, lightly covered with oil, and baked. Additionally, **Potato wedges**, like **Baked potatoes**, may be prepared with the skins left on. While **Potato wedges** are often eaten with ketchup in a manner similar to French fries, they may also be eaten with sour cream and cheese in a manner similar to **Baked potatoes**.

1. **Au gratin potatoes** and **Cheesy mashed potatoes**

**Au gratin potatoes** (a **Casserole**) and **Cheesy mashed potatoes** (a form of **Mashed potatoes**) are related terms due to their common ingredients. While the preparation methods are different, both dishes require butter, milk, and cheese. Awareness of this relationship would be useful to a cook who desired a cheesy potato dish -- such as **Au gratin potatoes** -- but preferred to save energy by boiling, rather than baking, the potatoes.

1. **Mashed potatoes** and **Mashed potato patties**

**Mashed potatoes** and **Mashed potato patties** (a form of **Potato cakes**) are related terms because **Mashed potatoes** can be transformed into **Mashed potato patties**. While **Mashed potato patties** can be prepared as an original dish, it is more likely that an individual will use leftover **Mashed potatoes** to prepare this dish. To do this, a cook starts with the base of **Mashed potatoes** (typically already prepared with butter and milk), mixes in egg and flour, forms patties, and finally, fries the patty.

**USE Term Explanations**

1. **French fries** for “Chips” and **Baked potatoes** for “Jacket potatoes”

In this thesaurus, I strive to use American terms and replace regional terms with more descriptive terms. Thus, the American term **French fries** is used for the British term “chips.” Including the term “chips” in the thesaurus with “USE French fries” makes this resource accessible to someone who uses the British term. Another example of replacing a British term with an Americanism is the use of **Baked potatoes** for “jacket potatoes.” All recipes for “jacket potatoes” appear to be identical to **Baked potatoes**: cooks must bake the potato, and toppings can include cheese, chives, beans, and other ingredients commonly paired with Baked Potatoes.

1. **Creamy potato salad** for “Old-Fashioned potato salad” and “Southern potato salad”

Another area that required choosing one preferred term over multiple variants was with the term **Creamy potato salad**. In my area, this dish (which has a mayonnaise dressing and is served cold) is colloquially called “potato salad.” However, in the thesaurus this dish must be distinguished from **German potato salad** (which has a vinegar dressing and is served hot). In stores and on recipe sites, this dish is variously called “Old-fashioned potato salad” and “Southern potato salad.” Because these names appear to be arbitrary and inconsistent, I decided to use the more descriptive term **Creamy potato salad** in this controlled vocabulary.

1. **Potato pancakes** for “Latkes”

While the term “latkes” has the specific cultural connotation of being a Hanukkah dish, the ingredients and preparation methods are identical to those found in recipes for generic **Potato pancakes**. This thesaurus uses **Potato pancakes** as the preferred term for two reasons: first, it is easier to spell, whereas “latkes” is prone to misspelling. Secondly, for this thesaurus, descriptive English terms are preferred over terms imported from other languages or terms that do not clearly relate to a cooking method.

1. Jackson, P., Walsh, F., & Boyens, P. (n.d.). *The Lord of the Rings: The Two Towers*. The Internet Movie Script Database. https://imsdb.com/scripts/Lord-of-the-Rings-The-Two-Towers.html. [↑](#footnote-ref-1)