**Red Thumb Potato**

Growing Season: 75-90

This variety sometimes comes in the shape of a thumb. Cut a tuber in half and you can really see the thumb outlined in red color. I love harvesting this variety because it's brilliantly red skin really shines in the sun. Roasting, frying, or boiled.


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**Red Thumb Potato**

The Red Thumb potato is a relatively new fingerling and with its one of a kind brilliant red skin and unusual red flesh, it cries out for a place in a gourmet setting. The uniformity of this particular potato makes it a favorite among chefs.

(Photo by Chef James, organic potatoes courtesy of Purcell Mountain Farms)


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**Red Thumb (B)** The Red Thumb is a relatively new fingerling and with its one of a kind brilliant red skin and unusual red flesh, it cries out for a place in a gourmet setting. The uniformity of this particular potato makes it a favorite among chefs. Early variety.

http://ronnigers.com/HTML%20Pages/fingerlings.html

'Red Thumb': Smooth and easily cleaned red skin and red flesh make this 1 by 2 inch tuber highly appealing. The plant is very productive. This variety is best when roasted.  http://www.nwseed.com/garden/articles/fingerling_potatoes.htm