

Salt Potatoes Recipe

CHAT-0298 / REV EXPORT-03 / 2026.02.19

A conversation-specific public summary of salt potatoes recipe, distilled from the supplied export. The detailed excerpts remain available in the released note file.

STATUS	RECOVERED / SPECIFIC NOTE
CLASSIFICATION	DAT
MATERIAL	CHAT EXPORT / FOOD & RECIPES
DISPOSITION	PUBLIC CONVERSATION EXCERPTS / REDACTED
CATEGORY	Food & Recipes
RECORD TYPE	recipe-thread

TECHNICAL NOTES

Conversation-specific knowledge extracted from the salt potatoes recipe discussion.

A RECIPE TO MAKE / ADDED TO THIS RECORD

The recorded two-pound salt-potato batch with measured butter and a complete draining and drying method.

Added 2026-09-15. Separate from the original notes; not a claim of a tested batch.

SALT-CRUSTED BABY POTATOES

Adapted from CHAT-0298's two-pound potato and one-cup kosher-salt recipe; water volume, butter amount and final method complete the truncated excerpt.

YIELD	4-6 side servings
PREP / WAIT	10 minutes
COOK	20-25 minutes boiling, plus 3 minutes drying

RECIPE INGREDIENTS

- 2 lb small whole white or yellow potatoes, about 1-1 1/2 inches across
- 8 cups water, or enough to cover in a snug pot
- 1 cup kosher salt, as in the source (weight varies by brand; do not substitute 1 cup fine table salt)
- 4 tbsp unsalted butter, melted

RECIPE METHOD

1. Scrub potatoes and leave whole with skins intact. Put them in a pot, add water to cover and stir in the kosher salt.
2. Bring to a boil, reduce to a steady gentle boil and cook 20-25 minutes, until a thin knife reaches the center easily.
3. Drain carefully in a colander. Return potatoes to the warm pot off heat and leave uncovered 2-3 minutes so a light salt crust forms.
4. Serve whole with melted unsalted butter. Do not add more salt before tasting.

RECIPE NOTES & STORAGE

- The cooking liquid is intentionally salty and is discarded. Keeping skins intact limits how much brine reaches the interior.
- This preserves the historical one-cup kosher-salt formula; crystal size makes it less reproducible by volume, so record the brand and weight on a test batch.
- Refrigerate cooked potatoes promptly at 40°F or below for 3-4 days.

RECIPE BASIS & REFERENCES

CHAT-0298 source record

<https://u225x.com/record/CHAT-0298>

USDA: leftovers and food safety

<https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/leftovers-and-food-safety>

ORIGINAL RECORD / RETAINED NOTES

CONVERSATION / QUESTION AND CONTEXT

How to make salt potatoes

CONVERSATION / EXTRACTED GUIDANCE

1. *Salt potatoes are a classic Central New York dish-simple, creamy inside, and lightly crusted on the outside.
2. 2 lb small white or baby potatoes (Yukon Gold or new potatoes work best)
3. 1 cup salt (yes, a lot-kosher or coarse salt is ideal)
4. Water (enough to cover potatoes)
5. Butter, for serving (melted is traditional)
6. Wash potatoes
7. Do not peel. Leave them whole.

8. Boil in salty water

SPECIFICATION

SOURCE	Supplied ChatGPT export
CATEGORY	Food & Recipes
CONVERSATION	1 user turns / 1 assistant turns
ATTACHMENTS	1 references detected
PUBLIC DETAIL	Extracted knowledge + excerpts

DEVELOPMENT HISTORY

2026.02.19 / EXPORT-04

Matched to the supplied export; key guidance is surfaced separately and the raw transcript remains unpublished.

RELEASED MATERIAL / SOURCE LINKS

CHAT-0298-public-note.txt

PUBLIC-SAFE CONVERSATION NOTE / UNIQUE FILE

<https://u225x.com/downloads/chat-records/CHAT-0298-public-note.txt>

RETURN TO THE LIVING RECORD

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This PDF preserves the public notes at this revision. Visit the record for updates and attached images.

<https://u225x.com/record/CHAT-0298>