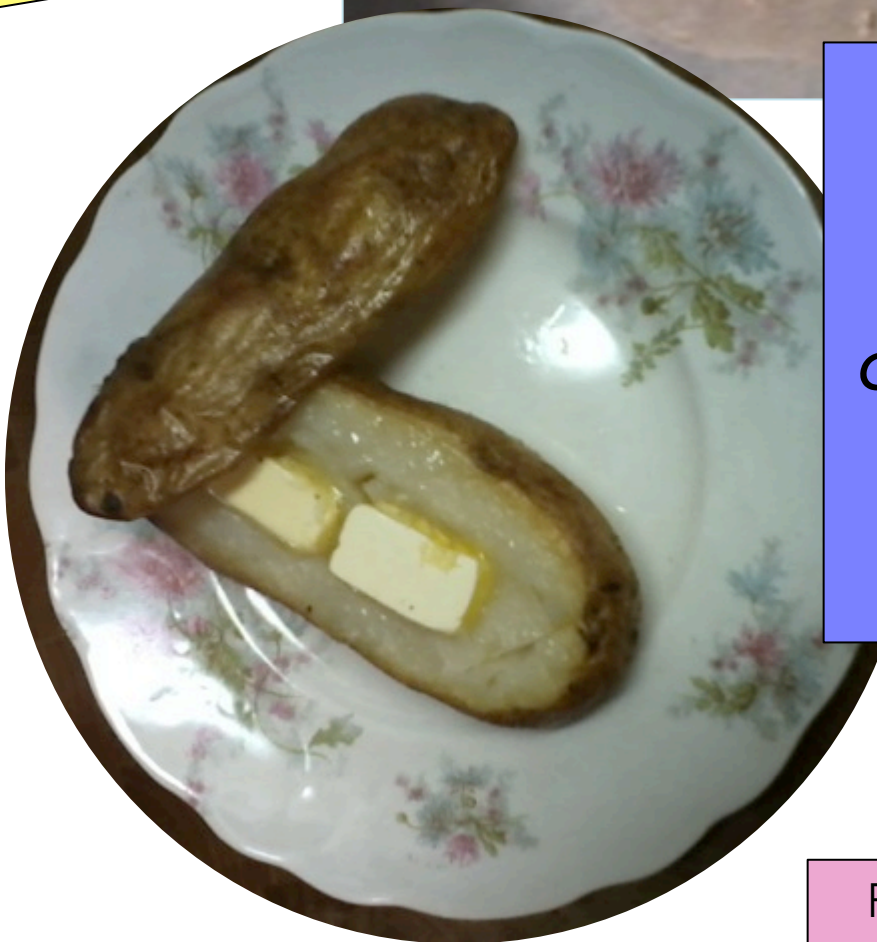


The Basic Baked Potato

FREE potatoes
are often
available to SKC
students
through Student
Support Services
in the Bookstore
Building!



Go from
dirty
to
delicious
in about an
hour!

Recipe on Back →

INGREDIENTS

Potatoes

Cooking oil (You could use olive, vegetable...)

Salt

INSTRUCTIONS

Preheat the oven to 350°F.

Wash the potatoes well. Some potatoes may need a bit more scrubbing to get off the dirt! Dry them with a dishcloth or paper towel.

Slice a ½ inch layer off the top of each potato, then slice a groove about ½ inch in the center of each potato. (Keep all pieces!)

Place the potatoes in a cooking dish. Apply a generous coat of cooking oil to the outside skin and 1 tablespoon in the cut groove. Place the groove piece back in the center of each potato. Sprinkle the potatoes with salt. Put the top layers of the potatoes back.

Bake for about one hour or more depending on the size of the potatoes.

When the potatoes are finished baking, the skin should be crisp and the inside easy to smash with a fork.

Now load on any of your favorite potato toppers.

Your Cook Mary's Notes

- Toppings for baked potatoes can be whatever you want! Butter, sour cream, salad dressing, hamburger, seasonings... **the possibilities are endless!**
- There are many more basic potato recipes in the cookbooks on display in the library. I like this recipe, because there is no tin foil and you prepare everything in one dish.
- The one drawback from these delicious potatoes was the time to cook them.