

PREPARING BAKED POTATOES

CommunityTable.com

Relish Magazine – July 2016

Bake It Right

Wash the potatoes. Dry the potatoes and pierce several times with a sharp knife or fork. If baking, preheat the oven to 425 degrees.

Salty or Soft Spuds

For salty, crispy skins, liberally sprinkle garlic salt on wet skins. For softer skins, rub the potatoes with oil, sprinkle lightly with salt and pepper and wrap with foil. Place on a baking sheet and cook for 45 to 60 minutes, until a knife inserted in the middle meets no resistance.

Speedier Spuds

Place the potatoes on a microwave-safe plate. Microwave at full power for 5 minutes. Remove from the oven. Rub with oil and sprinkle with salt and pepper. Place on a baking sheet and cook in a preheated oven for 25 to 30 minutes, until a knife inserted in the middle meets no resistance.

Speediest Spuds

Rub the potatoes with oil and sprinkle lightly with salt and pepper. Place on a microwave-safe dish and microwave at full power for 5 minutes. Turn over and microwave another 3 to 5 minutes. Test the potatoes for doneness. If still hard, continue cooking and test at 1-minute intervals until done.