

Baked Potatoes

Source: Cook's Illustrated, January 2017

Ingredients

Potatoes

1/2 cup water

2 tbsp salt

4 (7- to 9-ounce) russet potatoes, unpeeled, each lightly pricked with fork in 6 places

1 tablespoon vegetable oil

Salt and Pepper to Taste

Potential Toppings

Sour Cream

Vegetarian Bacon (or Bacon)

Salted Butter

Scallions

Cheddar Cheese

Instructions

Open up the potatoes immediately after removal from the oven in step 3 so steam can escape. Top them as desired, or with one of our toppings.

1. Adjust oven rack to middle position and heat oven to 450 degrees. Dissolve 2 tablespoons salt in 1/2 cup water in large bowl. Place potatoes in bowl and toss so exteriors of potatoes are evenly moistened. Transfer potatoes to wire rack set in rimmed baking sheet and bake until center of largest potato registers 205 degrees, 45 minutes to 1 hour.

2. Remove potatoes from oven and brush tops and sides with oil. Return potatoes to oven and continue to bake for 10 minutes.

3. Remove potatoes from oven and, using paring knife, make 2 slits, forming X, in each potato. Using clean dish towel, hold ends and squeeze slightly to push flesh up and out. Season with salt and pepper to taste. Serve immediately.

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