

# Baked Potatoes

March 21st, 2017

**This recipe serves: 6**

Prep Time: 00:15

Cook Time: 01:15

Baked potatoes can be used as a great side dish or as a tasty main dish. This recipe will produce the perfect baked potatoes, every time.

## Ingredients:

6 Whole Russet Potatoes

1 Cup Water

2 Tablespoons Table Salt

1 Tablespoon Vegetable Oil

## Directions:

Use a soft brush to scrub each potato clean.

Use a fork and stab each potato a few times. **DO NOT** skip this step.

Preheat the oven to **450° Fahrenheit**.

Line a rimmed Baking Sheet with aluminum foil.

Set a wire rack into the Baking Sheet.

In a small bowl, mix the water with 2 Tablespoons salt. Stir until the Salt is fully dissolved.

Dip each potato into the salt water, rolling it around to make sure the skin is fully coated.

Set each potato on the wire rack and move the baking sheet into the preheated oven.

Set a timer for **1 hour**. At the end of 1 hour, the internal temperature of the largest potato should reach 205° Fahrenheit.

Remove the baking sheet from the oven. Use a brush to cover each potato with Vegetable Oil. Place each potato back on the baking sheet and return to the oven for an **additional 10 minutes**.

Remove from the oven.