

Whole Potatoes (Sous Vide)

March 17th, 2022

This recipe serves: 6

Prep Time: 00:15

Cook Time: 01:30

Although potatoes cooked in the Sous Vide take about 30 minutes longer than baking in the oven, using the Sous Vide to cook potatoes is an easy option that ensures that the oven is available to prepare other parts of the meal. And if you set the Sous Vide to the correct time and temperature, you will end up with perfect potatoes, every time.

Ingredients:

6 Whole Russet Potatoes

1 Cup Water

2 Tablespoons Table Salt

1 Tablespoon Vegetable Oil (optional)

Directions:

Use a soft brush to scrub each potato clean.

Use a fork and stab each potato about 6 times. DO NOT skip this step.

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.

Place the Potatoes into a Sous Vide bag,

Vacuum out all the air and seal the bag.

Sous Vide at 195° F for 1 hour.

Remove the bag from the Sous Vide.

The unopened bag can be refrigerated up to 2 weeks.

For crispy skins, finish the Potatoes in the oven:

Preheat the oven to 450° Fahrenheit.

Remove the Potatoes from the bag.

Dry the Potatoes and brush with Vegetable Oil, ensuring full coverage.

Line a rimmed Baking Sheet with aluminum foil.

Set a wire rack into the Baking Sheet.

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

Bake the Potatoes for 10 minutes to crisp the skins.

Remove from the oven and serve.