



Restaurant-Style Baked Potato



russet potato(es)

olive oil

coarse salt

toppings (butter, salt and pepper, sour cream, ranch dressing, cheese, ham, onions, bacon, etc.)

Scrub potato skins. Pat dry. Pierce the center of each potato with fork. Brush each potato with olive oil. Sprinkle with coarse salt. Place piece of foil on bottom rack of oven to catch any oil drippings. Bake potatoes on middle oven rack at 375°F for 60 minutes for medium potatoes; add 10-15 minutes for large potatoes. Potatoes are done when they feel soft when squeezed with an oven mitt/hot pad. Cut slit in top of each potato. Pinch ends and push towards center of potato until insides fluff up. Serve with desired toppings.