

Baked Potatoes

The classic baked potato, you can't go wrong! No matter what you serve it with or what you put on top, it's always a hit!

Preparation Time: 10 min.

Cook Time: 45 min

Servings: 4

Amount	Ingredient	Cost - date:
4	Large Baking Potatoes, like Russets	
1 tsp	Olive Oil	
	Kosher Salt	
4 Tbsp	Unsalted Butter	
Optional Toppings:		
	Green Onions or caramelized or roasted onions	
	Roasted peppers or hot Peppers	
	Cheese, gravy, sour cream, guacamole, salsa	
	Black olives, crushed cornflakes	
	Pull pork, beef or vegetarian chili	
	Herbs, spices	
	Lots of options!!!	
	Cost for the total recipe:	
	Cost for 1 serving:	

Preparation:

1. Preheat oven to 450.
2. Scrub potatoes under running water; dry them, and rub the skin of each with the oil and a little salt. Pierce the skin of each in three or four places with the tines of a fork.
3. Place the potatoes in the oven, and roast for 45 minutes to an hour, depending on the size of the potatoes, until they offer no resistance when a knife is inserted in their centers.
4. Remove the potatoes from the oven, slice them open down the middle. Add toppings or add some butter to each one and serve immediately.

SOURCE: <https://cooking.nytimes.com/recipes/1016869-baked-potatoes>

Thanks for coming to Forest Brook Community Church today. We look forward to having you join us again to make another great recipe, enjoy some food and community!

“Give us this day our daily bread.” Matthew 6:11