



<https://www.thekitchn.com/how-to-bake-a-potato-in-the-oven-165615>

How To Bake a Potato

Here's how to make an absolutely perfect baked potato every time, from choosing the right type of potato to how long to bake it for.

PREP TIME

5 minutes

COOK TIME

50 minutes to 1
hour

INGREDIENTS

1 russet potato per person

Olive oil(<http://amzn.to/2siMudz?tag=kitchn-20>)

Salt(<http://amzn.to/2saL3P2?tag=kitchn-20>)

Pepper(<http://amzn.to/2rBt4nD?tag=kitchn-20>)

EQUIPMENT

A fork

A baking sheet(<http://amzn.to/2rBrmTd?tag=kitchn-20>) covered in foil

INSTRUCTIONS

1

Heat the oven to 425°F. Arrange a rack in the middle of the oven and heat the oven to 425°F while you're preparing the potatoes.

2

Scrub the potatoes clean. Scrub the potatoes thoroughly under running water and pat them dry. You don't have to remove the eyes, but trim away any blemishes with a paring knife.

3

Rub the potatoes with olive oil. Rub the potatoes all over with a little olive oil. It's easiest to use your hands, but a pastry brush also works fine.

4

Season the potatoes. Generously sprinkle the potatoes on all sides with salt and pepper.

5

Prick all over with a fork. Prick the potatoes in a few places with the tines of a fork. This allows steam to escape from the baking potato.

6

Bake the potatoes. You can bake the potatoes directly on the oven rack, or you can place them a few inches apart on an aluminum foil-lined baking sheet. Bake the potatoes for 50 to 60 minutes. Flip them over every 20 minutes or so and check them for doneness by piercing them with a fork. The potatoes are done when the skins are dry and the insides feel completely soft when pierced.

RECIPE NOTES

- To cut down the baking time, microwave the potatoes for 3 to 4 minutes in the microwave before baking.
- For softer skins, wrap the potatoes in foil before baking.
- For extra-crispy skins, brine the potatoes. Stir 2 tablespoons kosher salt into 1/2 cup water until dissolved. Soak each potato in the brine. Drain and bake directly on the rack as instructed above. Brush with oil during the last 10 minutes of baking.