

Crispy Skinned Oven-Baked Potatoes

This recipe was provided by Sally Roeckell of Table and Dish and was originally published at 365 Barrington.

Ingredients:

- 4 large russet potatoes
- 1/4 cup olive oil
- 1 tablespoon Kosher or Sea salt

Instructions:

1. Preheat the oven to 400°F.
2. Wash and dry the potatoes.
3. Pierce the potato 2-3 times with a fork (See notes above!)
4. Rub oil all over the potatoes
5. Rub salt all over the potatoes.
6. Place the potatoes directly on the wire rack in your oven and bake for about 45 minutes. (I put a baking sheet on the rack below to catch any drips from the potatoes or oil)



Notes:

- The exact baking time will depend on how large the potatoes are. The potato should be tender inside, use a fork or thermometer to test for doneness.
- Serve with butter, cheese, chives, sour cream and all of your favorite toppings or continue on with the recipes below to make them even more amazing.