

HOW TO BAKE *perfect* IDAHO® POTATOES *every time*

BEFORE YOU START

STORAGE Store cartons in a cool, dark area. (Do not refrigerate.) Too much light turns the potato skin green and bitter. The best temperature is 45°F - 48°F. Higher or lower will affect taste and texture.

WASHING Soak and scrub without breaking the skin.

PRE-PREPARATION Forget the foil. It steams instead of baking the potato. Pierce the skin to prevent the potato bursting in the oven.

PREPARATION

BAKING Place washed Idaho® potatoes in a single layer on the oven rack or a baking sheet. Do not stack.

	CONVECTION	CONVENTIONAL	MICROWAVE
EQUIPMENT	18" x 26" Tray	18" x 26" Tray	Individual Plate
OVEN TEMP	375°F	400°F	High
TIME	50 - 55 Min.	55 - 60 Min.	*

*Medium sized potato (5 - 6 oz.) requires 4 - 5 minutes, uncovered, on plate. Internal temperature of 210°F means potato is done.

MICROWAVE Wash but don't dry the potato. Pierce, then wrap in microwave-safe paper towel to control moisture. If baking several potatoes, place end to end in a circle, one inch apart.

HOLDING Hold at 180°F no longer than 15 minutes before serving. Holding longer will affect quality and texture of the potato.

SERVING Cutting potato open with a knife flattens the surface. Instead, pierce and open with a fork.

"BLOSSOMING" TECHNIQUE

1. Pierce the skin in the shape of a cross.
2. Press ends towards the center.
3. The "meat" of the potato will "blossom" upward, becoming more fluffy.



Idaho Potato Commission
www.idahopotato.com

