

Perfect Jacket Potatoes

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This is a really simple recipe for perfect jacket potatoes, every time.

Ingredients:

4 large floury potatoes, something like Maris Piper or King Edwards
2 tbsp. olive oil
2 tsp. fine sea salt
Few knobs of butter

Directions:

1. Preheat the oven to 190C.
2. Wash the potatoes and prick them all over with a fork.
3. Rub the olive oil into the skin of the potatoes.
4. Rub the sea salt into the skin of the potatoes.
5. Put the potatoes straight onto the shelf in the middle of the oven and leave them in there for 1 ½ hours to 2 hours.
6. When you're ready to serve the potatoes, slice them down the middle and use a fork to fluff up the insides of the potatoes. Serve them with a knob of butter.

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