Outback Steakhouse Baked Potato

Description

They have a magnificent salt crisp crust with a moist tender inside. You can make a baked potato just like they do, and it takes just an extra step or two to make your every day baked potato taste like it came from a steakhouse.

Summary

Yield: 4
Prep Time: 1 hour
Category: Potatoes
Cuisine: American

Ingredients

- 4 1/2 pound russet potatoes
- 1/2 cup vegetable oil
- 2 tbsp kosher salt

Instructions

Preheat your oven to 350 degrees.

Wash and dry the potatoes.

Pour vegetable oil into a small dish, and dip a paper towel into the oil.

Rub the paper towel over the potato.

Place potato on a cookie sheet.

Sprinkle kosher salt over potato.

Bake potatoes in the oven for approximately 1 hour.

Check potato for doneness by inserting a fork and if it presses through easily the potato has completed cooking.