

Baked Potatoes

Ingredients

Potatoes. [Illustration: BAKED POTATOES SERVED IN NAPKIN.]

Method

Choose large potatoes, as much of a size as possible; wash them in lukewarm water, and scrub them well, for the browned skin of a baked potato is by many persons considered the better part of it. Put them into a moderate oven, and bake them for about 2 hours, turning them three or four times whilst they are cooking. Serve them in a napkin immediately they are done, as, if kept a long time in the oven, they have a shrivelled appearance. Potatoes may also be roasted before the fire, in an American oven; but when thus cooked, they must be done very slowly. Do not forget to send to table with them a piece of cold butter.

Source: Mrs Beeton's Book of Household Management (1861)

Ingredify <https://ingredify.com>