

# Our State eats

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## Pretty Much Perfect Oven-Baked Potatoes

*Yield: 4 servings.*

- 4 large russet potatoes of similar size and shape**
- ½ cup warm tap water**
- 2 tablespoons kosher salt**
- 1 to 2 tablespoons oil**

Position a rack in the middle of the oven and heat to 450°. Meanwhile, rest a wire rack inside a baking sheet.

Rub each potato with your hands under cool running water to remove any surface dirt. If necessary, use a dishcloth to loosen excess dirt. Blot potatoes dry and pierce them in several places with a fork.

In a medium bowl, stir together water and salt until salt dissolves. Dip each potato in brine to wet completely. Transfer to wire rack, spacing them evenly.

Bake until an instant-read thermometer inserted into the potato centers registers 205°, about 45 minutes to 1 hour.

Remove potatoes from oven and brush outsides with oil. Return them to oven for 10 minutes to crisp skins.

Remove potatoes from oven and cut an “X” in the top of each with the tip of a knife. Using a towel, gently press the ends of each potato toward the middle so they open. Serve at once, seasoned and garnished to your liking.



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