

LOADED BAKED POTATO RECIPE

A PERFECTLY BAKED POTATO IS ONE OF THE EASIEST SIDE DISHES TO MAKE. CRISPY POTATO SKIN, A FLUFFY INTERIOR, MELTED CHEDDAR CHEESE, CRISPY BACON, SOUR CREAM, GREEN ONIONS, AND A PINCH OF CHERRY SMOKED SEA SALT. PERFECT FOR WEEKNIGHT DINNERS YET SATISFYING FOR FAMILY GATHERINGS AND BACKYARD COOKOUTS.



INGREDIENTS

- 4 LARGE RUSSET POTATOES
- OLIVE OIL
- CHERRY SMOKED SEA SALT
- FRESHLY GROUND BLACK PEPPER
- 4 TABLESPOONS BUTTER
- 2 CUPS SHREDDED SHARP CHEDDAR CHEESE
- 8 SLICES BACON, COOKED AND CRUMBLED
- SOUR CREAM
- GREEN ONIONS, SLICED
- OPTIONAL: CHOPPED CHIVES

FEATURED ORIGINAL COLD SMOKED PRODUCTS

- CHERRY SMOKED SEA SALT

WHAT TO SERVE WITH

- SMOKED BOURBON PULLED PORK
- SMOKED TURKEY BREAST
- SMOKED BACON & GARLIC STUFFED PORK LOIN
- DOUBLE SMOKED HAM
- GRILLED RIBEYE STEAK
- BURGERS
- BBQ CHICKEN

				
PREP TIME 15 MIN	COOK TIME 1 HR	TOTAL TIME 1 HR 15 MIN	SERVINGS 4	DIFFICULTY EASY

STEP-BY-STEP INSTRUCTIONS

STEP 1: PREHEAT THE OVEN

- PREHEAT YOUR OVEN TO 400°F.
- SCRUB THE POTATOES CLEAN AND DRY THEM THOROUGHLY.

STEP 2: PREPARE THE POTATOES

- RUB EACH POTATO LIGHTLY WITH OLIVE OIL.
- SEASON GENEROUSLY WITH CHERRY SMOKED SEA SALT AND FRESHLY GROUND BLACK PEPPER.
- PIERCE EACH POTATO SEVERAL TIMES WITH A FORK.

STEP 3: BAKE

- PLACE THE POTATOES DIRECTLY ON THE OVEN RACK OR ON A BAKING SHEET.
- BAKE FOR APPROXIMATELY 60 MINUTES, OR UNTIL A KNIFE SLIDES EASILY INTO THE CENTER.

STEP 4: PREPARE THE TOPPINGS

- WHILE THE POTATOES BAKE:
- COOK AND CRUMBLE THE BACON.
- SHRED THE CHEDDAR CHEESE.
- SLICE THE GREEN ONIONS.
- SET OUT THE BUTTER AND SOUR CREAM.

STEP 5: ASSEMBLE

- SLICE EACH BAKED POTATO LENGTHWISE.
- GENTLY FLUFF THE INSIDE WITH A FORK.
- ADD:
 - BUTTER
 - SHREDDED CHEDDAR CHEESE
 - BACON
 - SOUR CREAM
 - GREEN ONIONS
 - FINISH WITH ANOTHER LIGHT SPRINKLE OF CHERRY SMOKED SEA SALT.
- SERVE IMMEDIATELY.



LOADED BAKED POTATO RECIPE CONT'D



SMOKEHOUSE KITCHEN TIPS:

- USE RUSSET POTATOES FOR THE FLUFFIEST INTERIOR.
- DRY THE POTATOES WELL BEFORE OILING FOR CRISPIER SKINS.
- SEASON THE OUTSIDE BEFORE BAKING FOR FLAVORFUL POTATO SKINS.
- LET THE BUTTER MELT INTO THE POTATO BEFORE ADDING THE REMAINING TOPPINGS.
- FINISH WITH SMOKED SALT AFTER ASSEMBLING FOR THE BRIGHTEST SMOKY FLAVOR.

RECIPE VARIATIONS

- PULLED PORK LOADED POTATOES
- BBQ CHICKEN LOADED POTATOES
- BROCCOLI CHEDDAR LOADED POTATOES
- BUFFALO CHICKEN LOADED POTATOES
- CHILI CHEESE LOADED POTATOES

COOKING SCIENCE

RUSSET POTATOES CONTAIN MORE STARCH THAN WAXY POTATOES, WHICH IS WHY THEY BECOME LIGHT AND FLUFFY WHEN BAKED. COATING THE SKIN WITH OIL HELPS CONDUCT HEAT EVENLY WHILE ENCOURAGING THE SKIN TO CRISP. SEASONING THE SKIN BEFORE BAKING ALLOWS THE SALT TO ADHERE AND CREATES A MORE FLAVORFUL BITE FROM THE OUTSIDE IN. ADDING A FINISHING SPRINKLE OF CHERRY SMOKED SEA SALT AFTER THE POTATO IS ASSEMBLED PRESERVES ITS DELICATE WOOD-SMOKED AROMA, GIVING YOU A MORE NOTICEABLE SMOKY FLAVOR IN EVERY BITE.