

- Prep Time: 10 minutes
- Bake Time: 50 to 60 minutes
- Resting Time: 5 minutes
- Total Time: ~1 hour 15 minutes
- Servings: 4 large potatoes
- Difficulty: Beginner

Table of Contents



- [Ingredients](#)
 - [Optional Topping Ideas:](#)
- [Step-by-Step Instructions](#)
 - [Step 1: Prep and Dry Thoroughly](#)
 - [Step 2: Prick for Steam Release](#)
 - [Step 3: First Bake \(No Oil or Salt Yet\)](#)
 - [Step 4: Oil, Salt, and Final Bake](#)
 - [Step 5: The Doneness Test](#)
 - [Step 6: Fluff and Serve](#)
- [Flavor Variations](#)
- [Nutritional Facts](#)

Ingredients

To get steakhouse-style results, keep it simple with high-quality, whole ingredients:

- 4 Russet Potatoes (approx. 8-10 oz each, thoroughly scrubbed and dried)
- 2 tbsp Olive Oil (or melted unsalted butter / avocado oil)
- 1.5 tbsp Coarse Sea Salt or Kosher salt (do not use fine table salt)
- 1 tsp Freshly Cracked Black Pepper

Optional Topping Ideas:

- Classic: Unsalted butter, sour cream, chopped fresh chives
- Loaded: Shredded sharp cheddar cheese, crispy bacon bits, chopped green onions
- Protein-Packed: Warm chili, Greek yogurt (sour cream substitute), grilled chicken

Step-by-Step Instructions

Step 1: Prep and Dry Thoroughly

Preheat your oven to 420°F (215°C). Scrub the Russet potatoes under cold water to remove

all dirt. Dry them completely using a clean kitchen towel or paper towel.

Chef's Tip: Excess surface moisture prevents the skin from crisping, resulting in a soggy, steamed potato instead of a crunchy, baked one.

Step 2: Prick for Steam Release

Using a fork, prick each potato 5 to 6 times across all sides. Pricking allows trapped steam to escape during the high-intensity baking phase, preventing the potato from exploding under high pressure.

Step 3: First Bake (No Oil or Salt Yet)

Place the bare potatoes directly onto the middle rack of your preheated oven (place a baking sheet on the rack below to catch any drips). Bake at 420°F (215°C) for 25 minutes.

Why bake dry first? Baking dry first removes moisture from the skin so that when oil is applied later, it crisps the skin rather than trapping steam inside it.

Step 4: Oil, Salt, and Final Bake

Carefully remove the potatoes from the oven using tongs. Generously brush or rub each potato with olive oil, covering every inch. Roll or sprinkle liberally with coarse sea salt and black pepper. Return the potatoes directly to the oven rack and bake for an additional 25 to 35 minutes.

Step 5: The Doneness Test

The potato is fully cooked when:

1. The skin is visibly crisp and golden-brown.

2. A sharp knife or skewer slides into the center with zero resistance.
3. If using an instant-read thermometer, the internal temperature reaches 205°F-212°F (96°C-100°C).

Step 6: Fluff and Serve

Remove the potatoes from the oven and let them rest for 3-5 minutes. To open, do not slice all the way through with a knife; instead, slice a cross (+) into the top skin and gently squeeze the ends inward toward the center. This pops the interior open without crushing the fluffy texture inside. Top immediately with butter, sour cream, chives, or your favorite fixings.

Flavor Variations

Once you have mastered the base recipe, try these popular variations:

1. **Garlic Herb Crust:** Substitute olive oil with melted garlic butter and toss in chopped fresh rosemary and thyme before salting.
2. **Tex-Mex Loaded:** Stuff with warm black beans, sliced jalapeños, shredded Monterey Jack cheese, fresh salsa, and a dollop of guacamole.
3. **Broccoli & Cheddar:** Steam fresh broccoli florets, toss with a warm cheddar cheese sauce, and spoon heavily over the split potato.

Nutritional Facts

The following nutrition estimate is calculated per serving based on 1 Russet potato (approx. 8 oz / 225g) prepared with olive oil and sea salt, excluding additional toppings.

Nutrient	Amount Per Serving	% Daily Value*
Calories	290 kcal	—
Total Fat	7g	9%
- Saturated Fat	1g	5%
- Trans Fat	0g	—
Cholesterol	0mg	0%
Sodium	850mg	37%
Total Carbohydrate	52g	19%
- Dietary Fiber	5g	18%
- Total Sugars	2g	—
Protein	6g	12%
Vitamin C	27mg	30%
Potassium	1200mg	25%
Calcium	30mg	2%
Iron	2.1mg	12%