

# CopyCat Outback Steakhouse Baked Potato

## Ingredients

4 russet potatoes (about 1/2 pound each)  
1/2 cup vegetable oil  
1 to 2 tablespoons kosher salt

## Directions

Preheat the oven to 350 degrees F.

Wash and dry the potatoes and do not poke each potato once or twice with a fork. Again, do not poke any holes in the potato. Potatoes only explode when they are overcooked.

Pour the vegetable oil into a small dish and dip a paper towel into the oil. Rub the oil all over each potato.

Place the potatoes on a baking sheet. Sprinkle salt over the potatoes.

Bake for about 1 hour. Check the potatoes for doneness by inserting a fork into one. If it presses through easily, the potato has completed cooking.