

## Helpful Potato Tips – Baking & Boiling

### Baking potatoes:

Preheat the oven to 400F. Scrub clean the skin of the potato. Using a fork, pierce the potato in several places. This will allow the heat to escape while it cooks. Cook the potato about 1 hour. You can test the potato for doneness by gently squeezing it. A cooked potato does not feel solid. It will “give” when squeezed. You can gently hit the potato on a counter when it is cooked. This helps to break up the cooked potato.

### Boiling potatoes:

Scrub clean the skin of the potatoes. Cut into pieces about 1 inch in size. It is best to try and cut all the pieces about the same size so they are cooked at the same time. Place in a sauce pan with enough water to just about cover the potatoes. Add about ½ to 1 teaspoon of salt (the more potatoes, the more salt), if you like. Cover the pan and bring to a boil. Reduce the heat and cook about 5-7 minutes. The potatoes are cooked when you can pierce them with a fork.