

Baked Potatoes with all the Trimmings

Ingredients:

Large russet potatoes, washed

Butter or Olive Oil

Directions:

Preheat oven to 400 degree F.

Line a baking sheet with parchment paper or foil. Rub potatoes with olive oil or softened butter. Poke the potatoes all over with a fork. Place on baking sheet, and bake until easily pierced with the tip of a knife, 50-60 minutes.

Have household members help with prepping toppings. Below are some popular choices:

- Butter
- Sour Cream
- Crumbled cooked bacon
- Grated Cheese
- Chili (homemade or canned)
- Chopped green onions/Chives
- Jalapeños
- Cooked broccoli