



BAKED POTATOES – Microwave

Here's how to cook up to four potatoes in the microwave oven.



- _____1. Get fresh white potatoes.
 Get fork.
 Get microwave safe dish.
 Get potholders.



- _____2. Poke potatoes with fork.



- _____3. Put potatoes into dish.



- _____4. Open microwave. Put dish in.



_____5. Close microwave.



- _____6. 1 potato – Set microwave for 3 minutes. Start.
2 potatoes – Set microwave for 5 minutes. Start.
3 potatoes – Set microwave for 6 minutes. Start.
4 potatoes – Set microwave for 7 minutes. Start.



_____7. Open microwave.



_____8. Put on potholders. Turn dish.



_____9. Close microwave.



_____10. Take off potholders.



- _____11. 1 potato – Set microwave for 2 minutes. Start.
2 potatoes – Set microwave for 5 minutes. Start.
3 potatoes – Set microwave for 7 minutes. Start.
4 potatoes – Set microwave for 8 minutes. Start.



_____12. Open microwave.



____13. Put on potholders.



____14. **Careful!** Take dish out of microwave.



____15. Close microwave.



____16. Take off potholders.



BAKED POTATOES – Microwave

Here's how to cook up to four potatoes in the microwave oven.

Use as an ingredient in another dish, as a side dish, and to make mashed potatoes.

It's good to know these particulars:

White potatoes should be whole and unpeeled.

This recipe uses a microwave at full power. Because microwave oven temperatures vary, you may find that you need less or more cooking time than noted in the recipe.

I don't recommend cooking more than four potatoes at a time in the microwave oven.

- _____ 1. Get fresh white potatoes. Get fork. Get microwave safe dish. Get potholders.
Get clean, fresh medium sized white potatoes, a clean fork, a clean microwave safe dish and clean potholders.
- _____ 2. Poke potatoes with fork.
Using your one hand, hold each potato and, using your other hand and the fork, carefully, but firmly, poke the potato a few times with the fork.
This keeps the potatoes from exploding in the microwave.
- _____ 3. Put potatoes into dish.
Put the potatoes into the microwave safe dish.
- _____ 4. Open microwave. Put dish in.
Open the microwave oven door.
Put the dish with the potatoes into the microwave oven.
- _____ 5. Close microwave.
Close the microwave oven door.



- _____ 6. 1 potato – Set microwave for 3 minutes. Start.
2 potatoes – Set microwave for 5 minutes. Start.
3 potatoes – Set microwave for 6 minutes. Start.
4 potatoes – Set microwave for 7 minutes. Start.
Depending on how many potatoes you are cooking, set the microwave oven cook timer correctly.
Start the microwave oven.
- _____ 7. Open microwave.
Open the microwave oven door.
- _____ 8. Put on potholders. Turn dish.
Put the potholders on to your hands as an extra precaution.
Using your hands, turn the dish one half turn.
- _____ 9. Close microwave.
Close the microwave oven door.
- _____ 10. Take off potholders.
Take the potholders off of your hands.
- _____ 11. 1 potato – Set microwave for 2 minutes. Start.
2 potatoes – -Set microwave for 5 minutes. Start.
3 potatoes – Set microwave for 7 minutes. Start.
4 potatoes – Set microwave for 8 minutes. Start.
Depending on how many potatoes you are cooking, set the microwave oven cook timer correctly.
Start the microwave oven.
- _____ 12. Put on potholders.
Put the potholders on to your hands.
- _____ 13. **Careful!** Take dish out of microwave.
Using your hands, carefully take the dish with the potatoes out of the microwave oven and put it on to a safe surface.
- _____ 14. Close microwave.
Close the microwave oven door.
- _____ 15. Take off potholders.
Take the potholders off of your hands.



BAKED POTATOES – Oven

Here's how to cook up to four baked potatoes in the oven.



- _____1. Get fresh white potatoes.
Get fork.
Get baking pan.
Get potholders.



- _____2. Preheat oven to 350.



- _____3. Poke potatoes with fork.



- _____4. Put potatoes into baking pan.



____ 5. Put on potholders.



____ 6. **Careful!** Open oven.
Put baking pan into oven.



____ 7. Close oven.



____ 8. Take off potholders.



_____ 9. Turn off oven after 1 hour, 15 minutes.



_____ 10. Put on potholders.



_____ 11. **Careful!** Open oven.



_____ 12. **Careful!** Take out baking pan.



_____13. Close oven.



_____14. Take off potholders.



BAKED POTATOES – Oven

Here's how to cook up to four baked potatoes in the oven.

Use as an ingredient in another dish, as a side dish, and to make mashed potatoes.

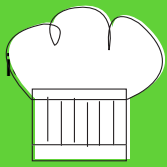
It's good to know these particulars:

The potatoes should be whole and unpeeled.

If you're cooking more than four potatoes in the oven at a time, increase the baking time by about ten to fifteen minutes for each additional potato (*step 9*).

Learn more about how to preheat an oven in the **Basic Start, How To's section – **Preheat**.*

- _____ 1. Get fresh white potatoes. Get fork. Get baking pan. Get potholders.
Get clean, fresh medium sized white potatoes, a clean fork, a clean baking pan with sides (to keep the potatoes from rolling off), and clean potholders.
- _____ 2. Preheat oven to 350.
Preheat the oven to three hundred fifty degrees.
- _____ 3. Poke potatoes with fork.
Using your one hand, hold each potato and, using your other hand and the fork, carefully, but firmly, poke the potato a few times with the fork.
This keeps the potatoes from exploding in the oven.
- _____ 4. Put potatoes into baking pan.
Put the potatoes, side by side, into the baking pan.
- _____ 5. Put on potholders.
Put the potholders on to your hands as an extra precaution.
- _____ 6. **Careful!** Open oven. Put baking pan into oven.
Open the oven door.
Put the baking pan with the potatoes into the oven.



- _____ 7. Close oven.
Close the oven door.
- _____ 8. Take off potholders.
Take the potholders off of your hands.
- _____ 9. Turn off oven after 1 hour, 15 minutes.
After one hour and fifteen minutes, turn off the oven.
- _____ 10. Put on potholders.
Put the potholders on to your hands.
- _____ 11. **Careful!** Open oven.
Open the oven door.
- _____ 12. **Careful!** Take out baking pan.
Using your hands, carefully take the baking pan with the potatoes out of the oven and put it on to a safe surface.
- _____ 13. Close oven.
Close the oven door.
- _____ 14. Take off potholders.
Take the potholders off of your hands.