

# Traeger Baked Potatoes

Baked potatoes meet their match with the Traeger Grill. Talk about an amazing way to cook baked potatoes. The wood fired flavors bake into the skin producing a nice crunch of skin with the finish of oak, apple and cherry. Then take them next level and add some bacon, sour cream, butter or maybe even some pulled pork. You decide but let's make something amazing. Happy Cooking, Chef Jason

**Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary**

**Yield:** Serves 4

**Prep time:** 5 Minutes

**Cook time:** 45-55 Minutes

## Ingredients

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
4 ea	Russet potatoes, Medium sized	
2 Tbsp	Oil, Olive Blend	
Taste	Salt, Kosher	
8 Tbsp	Butter, Salted	Room temp for easier melting
8 Tbsp	Sour Cream	
8 Tbsp	Bacon, Cooked	Rough Chopped
8 Tbsp	Cheese, Marble Cheddar	Shredded

## Cooking Directions:

- Start with a clean sink and wash your potatoes well
- Insert the potato nails into the end of the potato
  - Don't have potato nails – use a fork and poke holes in the potato, all over.
- Lightly oil the potatoes
- Lightly salt the skin of the potatoes
- Heat the Traeger Ironwood to 375° and load with Hickory Pellets
- Add the potatoes to the Traeger and place on the bottom grill grate
- Cook at 375° for 50-60 minutes depending on desired doneness
  - Potatoes should be done around 52-54 minutes
- Remove from the grill carefully
- Carefully remove the potato nails and set aside

- Split the potato down the middle and push the edges together to fluff up the potato and create the opening for the butter and toppings
- Load with your favorite toppings and enjoy
- Other Fun Toppings Include
  - Pulled BBQ pork
  - Pulled Pot roast with gravy
  - Sausage Gravy
  - Chili

## ***Supplies Used:***

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|----------------------------|------------------------|
| ○ Rub-A-Dub, 5280 Culinary | <b>Ace Sku 8562050</b> |
| ○ Potato Nails, Weber      | <b>Ace Sku 8380974</b> |
| ○ Traeger Ironwood 885     | <b>Ace Sku 8016786</b> |
| ○ Traeger Hickory Pellets  | <b>Ace Sku 8207433</b> |