



Grilled Crispy Baked Potatoes

Serves. 2 to 4

Takes. 1 hour 45 minutes.

Ingredients:

2 large Russet potatoes

Table salt

Spice blend of your choice

6 tablespoons unsalted butter

Any seasoning you prefer

Directions:

1) With a clean brush or scrubby sponge, devoid of soap, rub the skins to remove all dirt, but not so hard to remove the skins. Cut out any bad spots. Slice them in half lengthwise.

2) While they are wet, generously sprinkle table salt or your favorite spice rub all over. Let them sit at room temp for 15 to 30 minutes so the salt will melt and begin migrating towards the center.

4) To reduce cooking time: Place in microwave safe dish; cook in microwave on high power for 5 minutes.

5) Set up a grill for 2-zone cooking and shoot for 325°F in the indirect zone. Put them on the indirect heat side of the grill and let them bake, cut side up, lid down, for about 30 minutes if you precooked potatoes in the microwave and 90 minutes if you didn't. The temperature in the centers should be about 190°F. The edges, which are thinner, will be a little higher.

6) Melt the butter in the microwave in about 30 seconds to a minute, each oven will vary, and brush them all over with the butter. Move them to the direct heat side, cut side down, and let the cut side brown in the direct radiant heat, lid down, for about one to two minutes until they start to get golden, but don't continue brushing them if you want crispy skins. Then roll them over and brown the skin sides.

7) Remove them from the heat and they should be in that 200°F range. If you like a little al dente crunch, pull them at 200°F. Bring them in, mash the contents with a fork, and add your favorite toppings.

Serves: 2 to 4

For more information about grilling potatoes: see:

http://amazingribs.com/recipes/potatoes/baked_potatoes.html

About this Recipe: The grilled baked potatoes were fluffy and flavorful and wrapped in the crispiest skin. A great potato to add to your picnic or dinner menu.

Information about Grilling Baked Potatoes

You will be using 2-zone setup

Reverse sear

Need a good digital thermometer

Problems:

Use Baking Potatoes –other kinds have thin skins

Microwaves heat unevenly with al dente and dry spots in the same potato and soft skin. If you want to microwave them, cook 5 minutes on high power and then 450 degrees F. in the oven or grill for about 15 minutes. The skin will be a little crispier.

Foil wrapping steams everything, even the skin.

Throwing those spuds right on hot coals lets you burn them and add lots of carbon. Not too healthy!

Some people say to drive a nail through the potato to cook it faster. Meathead's experiment says: No substantial time saving. They even tried a copper nail and that produced a discolored potato, unsafe for eating.

To learn more about these experiments and how to make Twice Baked Potatoes See:

Meathead Goldwyn

http://amazingribs.com/recipes/potatoes/baked_potatoes.html