



## Northern Pacific Railway

### Great Big Baked Potato

*The Big Surprise!*

1 jumbo Idaho potato (the biggest you can find)

2 to 3 Tablespoons of butter as desired

Chopped chives as desired

- Wash potato at room temperature, scrub it, thoroughly.
- Then pierce each end deeply with an ice pick.
- Bake in 350 degree F. oven for 1-1/2 hours in the spring and summer or 2 hours in the fall and winter.
- In the spring and summer, it is recommended to place a pan of water in the oven with the potato to compensate for the loss of natural moisture that occurs during storage in the warmer time of year.
- Give the potato an occasional quarter turn during baking.
- Remove potato from oven and gently roll and press to loosen the meaty part from the skin.

- Cut a crevice end to end on the top (flat side)
- Spread open, fluff potato's pulp with a fork.
- Serve steaming hot with a large pad of butter in the center and sprinkle with some minced chives. Yield: one Great Big Beautiful Potato

**For the Original Recipe:** See: *Dining by Rail* James D. Porterfield, New York, St. Marting's Griffin, 1993, – p. 257-258

**About the Recipe:** The transcontinental railroads were always in competition with each other. When farmers in Washington produced gigantic potatoes that were more than a foot long, potatoes found their way to the dining cars, and of course, were a huge success. You will love the idea of rolling the baked potato. Yes, it does make a difference.