

Betty's Onion Soup Flavored Baked Potatoes Recipe



Uploaded on 12 Jun 2009

In this video, Betty demonstrates how to make a perfect accompaniment for her grilled T-Bone steak meal (and just about any other meal!). The potatoes are spread with a spicy mixture and baked to perfection in the oven. They look and taste superb!

Ingredients:

- 6 large or 8 medium baking potatoes
- 1 stick butter or margarine, softened to room temperature
- 1 envelope onion dry soup and dip mix

Wash the potatoes, but don't peel them; dry them off. Cut each potato lengthwise into 3 or 4 equally-sized slices. In a small bowl, blend 1 stick butter or margarine and 1 envelope dry onion soup mix.. Spread a very thin layer of this mixture between each of the slices, and reassemble the potatoes. (Don't spread the mixture heavily, because your potatoes will be too salty.) Wrap each reassembled potato in aluminum foil. Bake the potatoes in a 350-degree oven for 1 hour to 1 hour and 15 minutes, depending on the size of the potatoes. (I place them in a baking dish, so that any possible spills will be caught.) This treatment gives a wonderful flavor and look to your potatoes! You will *love* it!!!