



Camp Lake Baked Potatoes

From the kitchen of Bill & Judy Sharp

Note***Russet potatoes are without question the best potato to use for this dish. Pick nice large ones to work with.

Russet potatoes
dried onion soup mix
butter

1. Wash and pat dry the Russet potatoes. Notch each potato into sections about ½” thick across the short side of the potato. In other words, cut almost to the bottom of the potato. You should have cut the potato in about 5-6 places by the time you are finished (depending on the size of the potato.)
2. Gently spread apart the first section of the potato. Fill with a sprinkle of onion soup mix and a dollop of butter. Continue to the next section and repeat until every notch is filled.
3. Wrap the potato tightly in aluminum foil.
4. BBQ over medium heat, turning occasionally, for at least an hour or until the potato is soft when pierced with a fork.