

Fake Bake New Potatoes

Courtesy of Carole's Creations

Prep Time: 5 minutes

Cooking Time: 4 minutes

Serves: 1 potato per person

CChints: This is a quick way to serve baked-style potatoes with your meal. You just need a microwave and a microwave -able container that has a cover or you can tent with plastic wrap. Larger potatoes will take longer to cook than smaller ones. Therefore, try to buy potatoes that are the same size so they cook evenly.



1 new potato per person

1 tablespoon water

Optional Toppings:

Salt and pepper

Unsalted butter

Reduced fat sour cream

Chives, diced

Crumbled bacon or Bacon Bits®

Shredded cheddar cheese

or your favorite topping

Wash each potato and leave the skins on. Cut them in half and lay them flesh down in a microwave safe container. Use a fork to poke a few holes in the skin. Add the water to the container and cover. Be sure to leave a vent to let the steam out as the potatoes cook.

While they cook start getting your toppings ready.

Microwave on high for 3 minutes. If you have small potatoes, they might be done. Use the fork to press on the potatoes to see if they are done. If they are almost done, cover and microwave for 1 more minute....if they are not ready at all, cook for 2 more minutes.

If you have several potatoes, rotate the ones that might be in the center of the pan to the outside areas and continue cooking for 2 minutes at a time.

Let them rest because they will continue to cook for another 30-45 seconds on their own.

Serve immediately. Take out of the container and put on plates or serving platter. Garnish with your toppings.

NOTE: You can also steam vegetables in with the potatoes if there is room in the container. Sprinkle Asparagus, yellow squash or zucchini with a little bit of Molly McButter® and steam them for about 2 – 3 minutes.