



The Bomb Bakers

 Vegetarian

READY IN



535 min.

SERVINGS



6

CALORIES



326 kcal

SIDE DISH

Ingredients

- ☐ 1 teaspoon pepper black freshly ground
- ☐ 2 tablespoons garlic salt
- ☐ 4 tablespoons horseradish prepared
- ☐ 1.3 cups kosher salt
- ☐ 6 medium russet potatoes washed
- ☐ 6 servings salt and pepper black freshly ground
- ☐ 2 tablespoons lawry's seasoned salt
- ☐ 2 cups cup heavy whipping cream sour

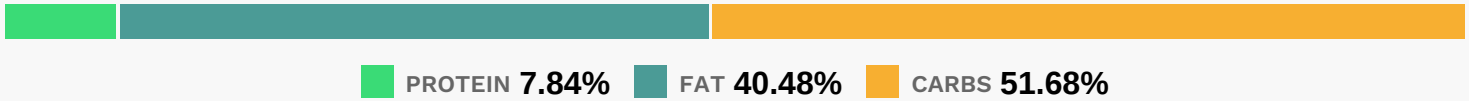
Equipment

- ☐ oven
- ☐ mixing bowl
- ☐ wire rack
- ☐ tongs

Directions

- ☐ In large mixing bowl dissolve 1 cup kosher salt in 8 cups of water.
- ☐ Add potatoes. Insure that all potatoes are submerged, and brine for 2 to 8 hours.
- ☐ Preheat the oven to 400 degrees F.
- ☐ Remove the potatoes from brine and liberally coat with the remaining kosher salt, garlic salt, seasoned salt, and pepper.
- ☐ Place the potatoes on a wire rack in the center of the oven and bake for 45 minutes. Do not puncture skin with tongs, fork, or tooth picks. Potatoes will be soft to the touch when done.
- ☐ Let potatoes rest 5 minutes before cutting.
- ☐ Combine all ingredients.
- ☐ Serve with potatoes.

Nutrition Facts



Properties

Glycemic Index:30.63, Glycemic Load:30.61, Inflammation Score:-5, Nutrition Score:12.319130513979%

Nutrients (% of daily need)

Calories: 325.96kcal (16.3%), Fat: 15.13g (23.27%), Saturated Fat: 7.81g (48.84%), Carbohydrates: 43.45g (14.48%), Net Carbohydrates: 40.24g (14.63%), Sugar: 4.74g (5.26%), Cholesterol: 45.23mg (15.08%), Sodium: 28305.25mg (1230.66%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 6.59g (13.18%), Vitamin B6: 0.77mg (38.74%), Potassium: 1020.23mg (29.15%), Manganese: 0.48mg (24.18%), Vitamin C: 15.32mg (18.57%), Phosphorus: 179.2mg (17.92%), Magnesium: 60.83mg (15.21%), Copper: 0.27mg (13.33%), Calcium: 130.12mg (13.01%), Fiber: 3.21g (12.83%), Vitamin B1: 0.19mg (12.75%), Iron: 2.21mg (12.28%), Vitamin B2: 0.2mg (11.9%), Vitamin B3: 2.32mg (11.6%), Folate:

40.19µg (10.05%), Vitamin A: 482.33IU (9.65%), Vitamin B5: 0.91mg (9.14%), Zinc: 1.03mg (6.88%), Selenium: 4.06µg (5.8%), Vitamin K: 5.82µg (5.55%), Vitamin B12: 0.16µg (2.68%), Vitamin E: 0.32mg (2.12%)