



STAINLESS STEEL SPUD SPIKES AND SEASONING NAIL THE ZESTY FLAVOR OF BAKED POTATOES

FOR IMMEDIATE RELEASE
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Spokane WA — Loaded with potassium, a baked potato is perfect with a favorite steak or pork chop or as a meal in itself. One entrepreneur in Spokane, WA, takes the potato to greater heights with his introduction of Spud Spikes® Potato Nails and Spud Spikes Potato Seasoning. Constructed of 100 percent 316 food-grade stainless steel, Spud Spikes are 6 in. long and are better heat conductors than other potato nails. They help produce delicious, evenly baked potatoes in half the usual cooking time because they disperse heat from the inside out.

Spud Spike products are great with sweet potatoes, yams, brats, and sausages. Sprinkle Spud Spikes Potato Seasoning on brats and sausages and before barbecuing to bring out their natural flavors. Consider Spud Spikes Potato Seasoning as an all-around flavor enhancer to liven up soups and salads; hardboiled eggs; steamed vegetables; and steaks, chicken, fish, burgers, ham, and even pizza.

A set of four Spud Spikes comes packaged in a space-saving storage tube with cap and bilingual instructions to Baking the Ultimate Potato. Spud Spikes are easy to clean, dishwasher safe, and will not rust. They are ideal for cookouts, grilling, steam-baking, camping trips, RVs, tailgating, and more. Spud Spikes retail at \$19.99. Spud Spikes Potato Seasoning (net wt 3.2oz.) retails at \$9.99.

Directions for preparing a perfectly baked potato with stainless steel Spud Spikes and Spud Spikes Potato Seasoning are attached. To learn more about Spud Spikes, What are Spud Spikes, Baking the Ultimate Potato with Spud Spikes, What customers are saying about Spud Spikes, for more information, press releases, and images, visit www.spudspikes.com.

Preparing the Potato

According to Leon Frechette, Spud Spikes co-developer, mastering the perfect baked potato is easy using the stainless steel nails. The secret to an all-edible potato is to get the skin crispy and flavorful. Choose widely available Russet baking potatoes about 5 in. long (roughly 12 oz). Preparation begins by scrubbing followed by thoroughly drying the potatoes. Prick the skins in several areas and then insert the stainless steel nail deep into one end of each potato so the point protrudes out the other end, about the same length as the nail head.

Hold the potato by the nail head and spray the entire potato with olive oil. Gently sprinkle the entire potato with the Spud Spikes Potato Seasoning. Place the potato onto a broiler rack sitting on a sheet pan covered with parchment paper and place the pan on the oven's middle rack. Bake at 425°F to 450°F until done (approximately 35 minutes), turning the potato halfway through baking. Test the potato with a toothpick: if it easily pierces the potato to the Spud Spike, the potato is done. Spud Spikes and Spud Spikes Potato Seasoning get the job done quicker, so check the potato after 30 minutes.

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