

## **Directions for making Potato Bags**

*Courtesy of Nancy Bernola and her team at St. Bartholomew Parish, Greenville.*

### **Materials:**

It is important to choose materials that are inflammable. Cotton fabric works best. Use batting that is 4-oz. weight; if it's wrinkled, press, using a dry press cloth.

### **Pattern:**

1. Cut batting into 18-inch strips. Cut each 18-inch strip into rectangles, 10 ¼ inches x 18 inches.
2. Iron fabric inside out. (Fabric is double)
3. Place 10 ¼ inch x 18-inch batting rectangle on folded side of fabric.
4. Pin batting to fabric.
5. Using the batting as your pattern, cut around it.
6. Sew batting and fabric around three sides. (The open side will be 10 ¼ inches.)
7. On the open side, turn the fabric right side out. Iron seams to lie flat.
8. On the open side, fold inside approximately 3 inches, then fold up approximately 6 inches. Length of potato bag will be approx. 8 ½ inches.
9. Iron and pin top and sides.
10. Sew around three sides, left, top and right.
11. Cut out tags with pinking shears.
12. Place tag on bag using embroidery floss.
13. Sew ring onto top left corner.

*Suggested text for tag:*

### **Microwave Baked Potato Bag**

**This unique bag creates perfect, fluffy, tasty baked potatoes in your microwave. Wash and dry potatoes: DO NOT PRICK! Wrap one to three baking or sweet potatoes in a paper towel and place them in the bag. Microwave approximately 9 minutes for one large potato or 7 minutes for two medium sweet potatoes. Test your microwave and adjust time accordingly for more potatoes. At serving, simply use a fork to split top; no knife is necessary!**

**Air dry bag if needed.**

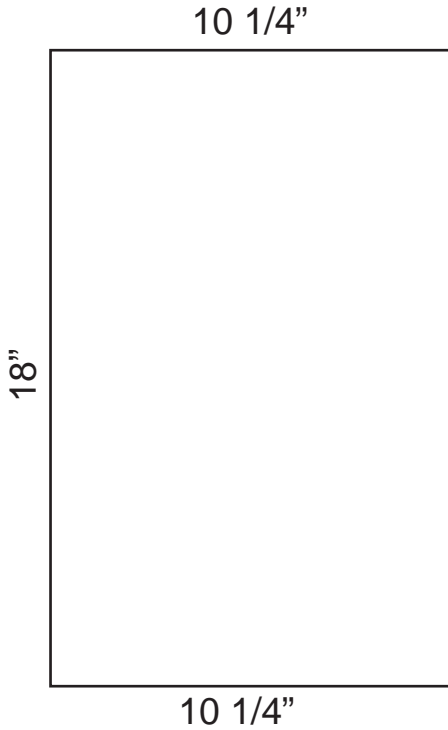
**To clean, machine wash, tumble dry.**

**Made in the USA**

# Microwave "BAKED" Potato Bag

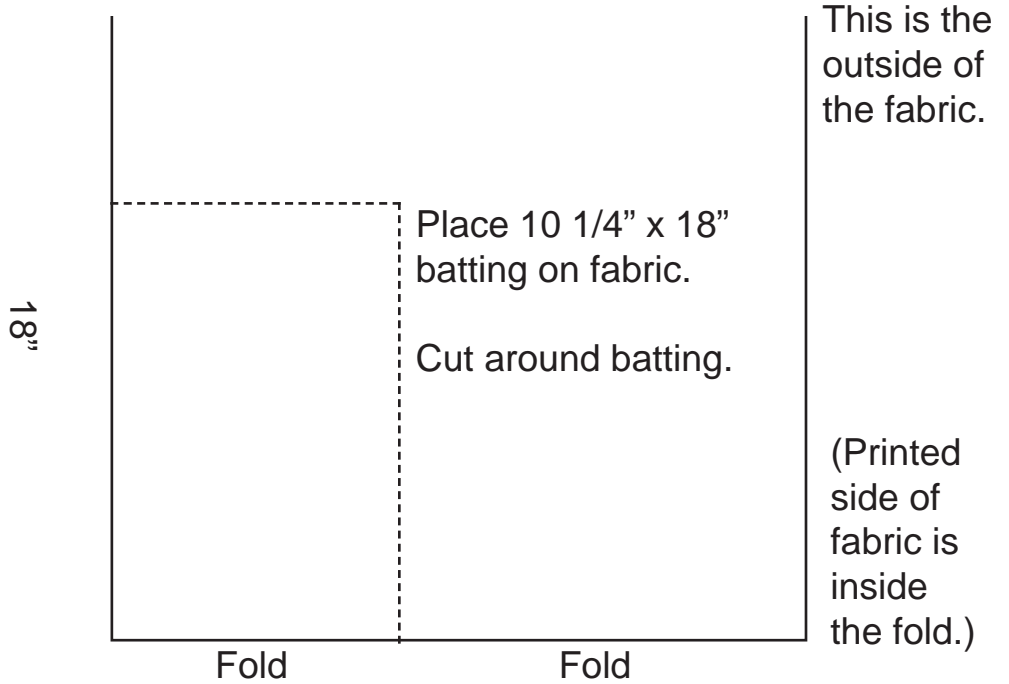
**Fig. 1**

Cut batting

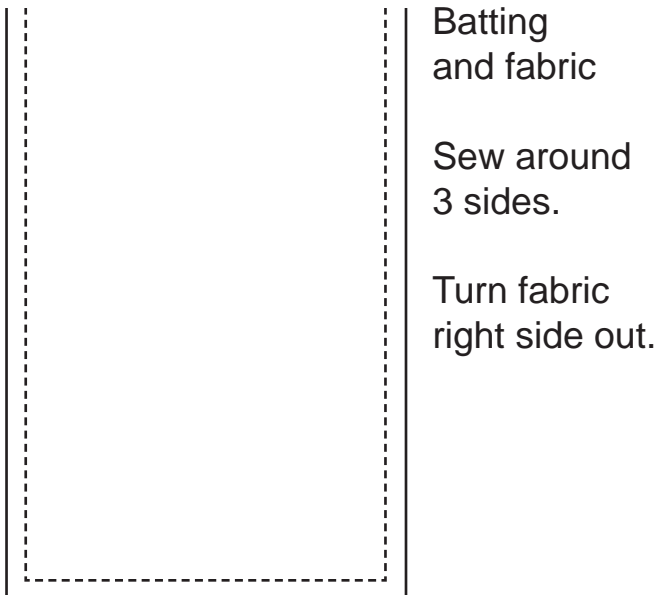


**Fig. 2**

Fabric



**Fig. 3**



**Fig. 4**

