

Microwave Baked Potato Bag



Supply List - makes TWO bags from 45" wide fabric

- 1/3 yd 100% cotton focus fabric
- 1/3 yd 100% cotton lining fabric
- 1/3 yd 45" wide 100% cotton batting
- 100% cotton thread to match focus fabric

Assembly:

- From each of the 1/3 yard cuts of focus, lining and batting, cut ONE 10" width-of-fabric (WOF) strip. Remove selvages.
- From each strip cut two 10" x 22" pieces. If any of your fabrics are less than 44" wide, then cut strip evenly in half and use that length instead of 22" for the remaining pieces.
- Each bag will use ONE 10" x 22" piece of focus, lining and batting. The following instructions are to make one bag.
- Layer batting, lining right side up and focus fabric right side down (lining and focus should have right sides together).
- With 1/4" seam allowance, sew the two short ends. Be certain to catch all three layers in your seam allowance.
- Thru one of the long open sides, turn right side out so that the focus fabric and lining fabric are out and batting is between.
- With matching thread, topstitch along seam line next to seam allowances, about 1/2" from edge.
- Place on table with focus fabric side up. Fold one of the short ends down about 3".
- Fold the remaining end to overlap the edge of the previous fold by about 1/2". Edge of short fold is on underneath edge of long fold.
- Stitch along long sides with 1/4" seam allowance. Be certain to catch all six layers in your seam allowance.
- Zigzag seam allowances to avoid raveling.
- Turn right sides out.
- **Your Potato Bag is done!** You are ready to make the second bag!



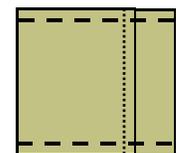
Sew with 1/4" seam allowance



Topstitch 1/2" from edge



3"



1/2"

An online tutorial is available at <http://jdaqtr.blogspot.com/> then click on the tab **Tutorials**.

To use your bag: wash and dry potatoes, DO NOT PIERCE. Place potatoes in bag and place bag in microwave. Microwave per microwave manufacturer instructions. DO NOT OVERCOOK. This bag will hold from one to four potatoes. This is a great way to cook sweet potatoes.