

HASSELBACK POTATOES

Here are the steps:

Preheat oven to 425 degrees F.

Using a cutting board, place the potato between chopsticks, which will prevent the knife from completing the cuts.

Make thin cuts – about 1/8 inch thick (a little less than 1/2 cm). Be mindful that the first cut or two may go through all the way depending upon the shape of the potato, so stop cutting at the ends before hitting the chopsticks.

Melt a combination of butter and Extra Virgin Olive Oil to equal 2 tablespoons for two potatoes - along with salt, pepper, and seasoning of your choice. I like to add snipped chives or an herb mixture.

Brush half the oil on top of the two potatoes.

Bake uncovered in a baking dish for 30 minutes.

Pull the potatoes out of the oven to brush again with the remaining seasoned oil. At this point, the slices are starting to separate.

Return the potatoes to the hot oven to finish baking for another 30 minutes.

That's it!

Serve and enjoy!