

HASSELBACK POTATOES

Prepared by: Laura Lutz, September 2018

Source: The Pioneer Woman's Come and Get It

8 tablespoons (1 stick) butter, softened
1/2 cup extra-virgin olive oil
1/3 cup finely chopped chives
Kosher salt and freshly ground black pepper
6 medium russet potatoes, scrubbed

Preheat the oven to 450 degrees F.

Stir together the butter, olive oil, chives and some salt and pepper in a small bowl.

Place a potato between the handles of 2 wooden spoons or 2 chopsticks. Slice the potato into thin slices, leaving 1/4 inch at the bottom unsliced; the spoon handles will prevent you from slicing the potato all the way through. Repeat with the remaining potatoes.

Put the potatoes on a baking sheet and brush on the butter mixture, making sure to get in between all the slices. Bake until tender and crisp, 55 to 60 minutes.

Laura's Notes: Pretty straight forward! Easy! Add parmesan for a little extra flavor. I would make this again!

