

HASSELBACK POTATOES

I've always loved hasselback potatoes. I think they make for a fun presentation and people will think you fussed. They're also a nice alternative to the classic go-to baked potato. I always thought they would be tricky to make, but as it turns out, it's surprisingly easy. Give it a go.

INGREDIENTS (serves 4)

4 medium Russet or Idaho baking potatoes, washed and dried

Salt and pepper

6 tablespoons olive oil

6 tablespoons butter

1 garlic clove, finely minced

1 tablespoon chopped chives

2 tablespoons parmesan, fine grate

Sour cream (Optional)

PREPARATION

Preheat oven to 400 degrees.

Place two chopsticks down on a cutting board horizontally. Place a potato between them, making sure the bottom of the potato is touching the cutting board and not resting on the chopsticks. Move the chopsticks so they are resting snuggly against the potato. Cut thin vertical slices down the potato. The knife will stop on the chopsticks, leaving the bottom intact. (Be careful around the ends, they may fall off if you don't stop the knife before they hit the chopsticks.) Repeat for all the potatoes. Season with salt and pepper.

In a small saucepan, melt the butter. Take off the heat and add the olive oil, garlic and chives. Mix to combine.

Place the potatoes on a baking sheet. Using a basting brush, brush $\frac{1}{2}$ of the butter mixture onto the potatoes, making sure to brush in between the slices.

Place in the oven for 60-70 minutes until fork tender. Brush the remaining mixture on the potatoes every 20 minutes.

To serve, garnish with parmesan.