



Hasselback Potatoes



Ingredients:

- 6 large baking potatoes
- 8 tablespoons butter unsalted
- 3 tablespoons olive oil
- ½ teaspoon salt, or to taste
- ½ teaspoon pepper or to taste

Optional toppings:

- 4 slices bacon, fried and chopped
- ½ cup cheddar cheese, shredded
- 2 tablespoons parsley fresh, chopped sour cream

Method:

1. Preheat oven to 425 degrees F.
2. Line a baking sheet with aluminum foil.
3. Wash the potatoes well. Cut a thin side off each potato, so that it makes it easier to hold them straight on the table, and slice them. Do not slice them all the way down; stop about ¾ of the way down.
4. Slice the butter into thin slices and place them in between slices of potato. You can also add a bit more olive oil if you prefer.
5. Bake for 45 minutes. Then, cover with aluminum foil and bake for an additional 15 to 30 minutes, or until potatoes are cooked through.
6. Top with cheese and bacon, or your favorite toppings.