

Sliced Baked Potatoes



Ingredients:

- 4 medium baking potatoes (evenly-sized)
- 1 teaspoon salt
- 2 -3 tablespoons melted butter
- 2 -3 tablespoons chopped fresh or dried herbs (parsley, chives, thyme, sage) or your choice
- 4 tablespoons grated cheddar cheese
- 1 ½ tablespoons parmesan cheese

Directions:

1. Preheat over 425°F.
2. Peel potatoes, if the skin is too tough, otherwise just scrub and rinse them.
3. Cut potatoes into thin slices, but **NOT** all the way through.

NOTE: Place a handle of a wooden spoon along-side the potato to prevent the knife from slicing all the way.

4. Put Potatoes in a baking dish; slightly fan out the slices.
5. Sprinkle with salt and drizzle with butter.
6. Sprinkle with herbs.
7. Bake potatoes (425 F) for about 50 minutes.
8. Remove from oven and sprinkle with the cheeses.
9. Bake potatoes for another 10 to 15 minutes until lightly browned, cheeses are melted and potatoes are soft inside. Check for doneness with a fork or skewer.