

HASSELBACK POTATOES



Ingredients:

4	Large	Baking Potatoes, scrubbed
3	Tablespoons	Butter, melted
1	Teaspoon	Olive Oil
¼	Teaspoon	Salt
2	Tablespoons	Romano Cheese (or parmesan)

Directions:

1. Place potatoes, one at a time, between the handles of two wooden spoons. Cut thin slices in the potato, leaving about ¼ inch uncut at the bottom. (The handles of the spoons will help prevent you from cutting all the way through.)
2. Whisk together the butter, olive oil and salt.
3. Arrange the potatoes in a baking dish and pour ½ the butter mixture on the potatoes, making sure to get in between the slices. Set aside remaining butter.
4. Cover and bake in a 350° oven for 45 minutes. Remove from oven and pour the remaining butter on potatoes. Sprinkle Romano cheese on top. Bake, uncovered, an additional 15 minutes.