

Hasselback Potatoes

January 4th, 2021

This recipe serves: 6

Prep Time: 00:15

Cook Time: 01:15

A Hasselback Potato is a potato that is opened at the top, through a series of thin slices, then baked. The slices provide greater surface area. When coated with butter/oil and seasoning, the additional surface area provides a crispy, tasty finish for your baked potato.

Ingredients:

6 Whole Russet Potatoes

2 Tablespoons Table Salt

1 Cup Water

1 Tablespoon Vegetable Oil

Seasoning:

2 Tablespoons Butter, melted

1 Tablespoon Vegetable Oil

2 Teaspoons Fresh Thyme, finely chopped

2 Teaspoons Fresh Parsley, finely chopped

8 Cloves (4 Teaspoons) Garlic, finely minced or 1 Teaspoon Garlic Powder

1 Pinch of Kosher Salt

Directions:

Use a soft brush to scrub each potato clean.

Preheat the oven to 450° Fahrenheit.

Line a rimmed baking Sheet with aluminum foil.

Set a wire rack into the baking Sheet.

Use a pair of chopsticks or 2 wooden-handled spoons.

Lay the chopsticks or spoons on your work surface, parallel to each other, about 2 inches apart.

Take the first Potato and set it between the sticks. Using a sharp knife, make a series of cuts in the potato, about 1/8 inch apart. Use the sticks as a guide to prevent you from cutting all the way through the potato.

Cut similar slices in each of the remaining potatoes.

In a small bowl, mix the water with 2 Tablespoons Table Salt. Stir until the Salt is fully dissolved.

Dip the each Potato in the salt water, rolling them around to ensure full coverage.

Set the Potatoes on the wire rack.

Move the baking sheet into the preheated oven.

Set a timer for 30 minutes.

Mix the Seasoning together in a small bowl. Microwave, if necessary, to melt the Butter.

At the end of 30 minutes, use a pastry brush to coat each Potato with the Seasoning mixture. Open the slices to ensure that the seasoning drips down into the slices.

Return the Potatoes to the oven for another 30 minutes.

At the end of 30 minutes, the internal temperature of the largest Potato should reach 205° Fahrenheit.

Remove from the oven.