

Garlic Parmesan Hasselback Potatoes



From the Sensenig's Recipe Book

Ingredients

2 1/2 pounds large Yukon gold potatoes (about 6 – 8, depending on the size), scrubbed
2 tablespoons extra virgin olive oil
Sea salt & freshly ground black pepper, to taste

Garlic Parmesan Butter:

6 tablespoons unsalted butter, softened
3/4 cup Parmigiano-Reggiano cheese, finely grated
3 garlic cloves, minced
1/4 cup fresh parsley, finely chopped
1 teaspoon fresh rosemary, finely chopped
1 1/2 teaspoons fresh lemon zest, finely grated
1 teaspoon sea salt
1/2 teaspoon freshly ground black pepper

Preparation

Preheat oven to 425°F. Line a small baking sheet with parchment paper and set aside.

To prepare the potatoes, cut a thin slice off the bottom of the potato—so it doesn't roll around—and place it between two chopsticks. Thinly slice the potato vertically, about every 1/8-1/4-inch, making sure not to cut all the way through the bottom of the potato (the chopsticks will stop your knife from cutting all the way through).

Place the prepared potatoes about an inch apart on the parchment-lined baking sheet. Brush each potato with olive oil and season liberally with salt and black pepper. Roast for 30 minutes.

While the potatoes are roasting, make the garlic parmesan butter: In a medium bowl, mix the softened butter, 1/2 cup of the Parmigiano-Reggiano cheese, garlic, parsley, rosemary, lemon zest, salt and black pepper until combined. Set aside.

Remove the potatoes from the oven. Spread a spoonful of the garlic parmesan butter over each potato making sure to get some butter down in between the slices. Divide the remaining 1/4 cup of Parmigiano-Reggiano cheese equally over the top of each potato.

Place the potatoes back in the oven and roast for another 35 to 45 minutes until the potatoes are tender inside and the tops are crispy and golden brown. Serve hot.

Notes:

Source:

Linda Meese made these for us at their lake house and they were delicious. This version is copied from Food52.com