Hasselback Potatoes

Description

Scalloped" is an attractive word, isn't it? When I hear it I think of several things: first, there's scallops, as in the seafood—totally delicious. Then there's the scalloped shape that can live on the edge of a pair of shorts or on the collar of a woman's blouse—always pretty and dainty. And of course scalloped potatoes also comes to mind, which carries my imagination to a land of crispy potato skins drenched in a sea of cheese and cream. I can think of no better place to exist, actually.

Summary

Yield: 2
Prep Time: 2 hours
Category: Potatoes
Cuisine: American
Tags: Football Alan cheese

Ingredients

- 2 whole russet potatoes
- 2 tbsp butter
- 1 piece about 2 inches long Parmigiano-Reggiano, Sliced Thinly
- 1/8 tsp garlic powder
- 1/4 tsp kosher salt
- 2 tsp olive oil
- 1/4 cup heavy cream
- 1/4 cup grated cheddar cheese

Instructions

Preheat oven to 400°F.

Scrub potatoes.

You need 2 wooden spoons with handles of the same width.

Place a spoon on each side of the potato and start slicing the potato into thin slices.

The spoons will stop the knife from cutting all the way through the potato.

Slice the butter into thin pieces.

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Alternate the butter and the parmesan, stuffing them in between the slices of the potato.

Season the potato with garlic powder and kosher salt.

Drizzle the potato with olive oil.

Bake at 400°F for 45 minutes.

Remove from the oven and drizzle heavy cream over the potatoes.

Top with cheddar cheese.

Place back in the oven for 10-12 more minutes.

Remove and serve!