

Hasselback Potatoes

Prep Time: 20 Minutes Cook Time: 55 Minutes Ready In: 1 Hour 15 Minutes

Servings: 6

"This Swedish dish takes its name from Hasselbacken, the Stockholm restaurant where it was first served. The seasoned potatoes turn out crisp on the outside and tender on the inside."

Ingredients:

6 (8 ounce) baking potatoes
3 tablespoons butter, melted
Salt and pepper to taste
3 tablespoons finely grated fresh Romano cheese
1 ½ tablespoons seasoned dry bread crumbs



Directions:

1. Preheat the oven to 425°F.

2. Peel the potatoes, and place whole potatoes in bowl of cold water to prevent browning.

Place a potato into a large wooden or metal spoon. Using a sharp knife, make slices across the length of the potato about 1/4 inch apart, making sure to cut down to the lip of the spoon, not all the way through the potato. The slices should stay connected at the bottom, and the spoon helps keep the depth even.

Return the potato to the bowl of water, and proceed with cutting the remaining potatoes.

3. When all of the potatoes are cut, place them cut side up in a shallow 13x9 baking dish. Drizzle with half of the butter, then season with salt and pepper.

4. Bake for 35 to 40 minutes in the preheated oven. Remove from the oven, and drizzle with the remaining butter. Sprinkle Romano cheese and bread crumbs onto the tops of the potatoes, and season with a little more salt and pepper. Return to the oven, and bake for an additional 20 minutes, or until nicely browned.