



## Basic Hasselback Idaho Potatoes

Jacob · 29/09/2024



### Prep Time

1 hr 25 mins

### Difficult

Medium

### Servings

4

### Description

You can make this Hasselback Idaho potato recipe for just a bit more effort than a plain baked potato. It is easy to make and encompasses two favorite potato textures: crisp edges like your favorite French fries and a creamy center reminiscent of mashed. These showy Hasselback potatoes will make you look like a cooking whiz, and using Idaho potatoes will prove that you clearly have discerning tastes.

### Ingredients

- - 4 large Idaho® Russet Potatoes - ¼ teaspoon lemon juice - ¼ cup butter - 2 sprigs fresh rosemary - 1 large clove garlic
- sliced - salt and ground black pepper to taste - 1 teaspoon chopped fresh parsley

### Instructions

1. Preheat the oven to 400 degrees F (200 degrees C). Fill a large bowl with cold water and stir in lemon juice; set aside. Slice off the bottom of a potato lengthwise to make it steadier for cutting. Place potato between two chopsticks. Cut slits 1/4 inch apart
2. using the chopsticks as a guide to keep from cutting all the way through; the slices should stay connected at the bottom. Carefully fan out the sliced pieces without breaking them apart. Place cut potato in the prepared water bowl while you cut remaining potatoes. Melt butter in a saucepan over medium heat. Turn off the heat. Stir in rosemary sprigs
3. garlic
4. salt
5. and pepper. Let sit until flavors meld
6. 2 to 3 minutes. Remove potatoes from water
7. dry thoroughly
8. and place on a baking sheet. Brush potatoes with some of the butter mixture. Bake potatoes in the preheated oven for 30 minutes. Brush with more butter mixture
9. ensuring butter flows down fanned potato slices. Continue baking until potatoes are tender and crisp
10. about 30 minutes more. Remove potatoes from the oven and brush them with remaining butter mixture. Sprinkle with salt and garnish with parsley. Serve hot.