



Hasselback Potatoes

If you're looking to impress your friends with a gorgeous side dish, look no further! This potato recipe puts a twist on the traditional baked potato recipe by adding a phenomenal shape. This recipe may challenge your cutting skills at first, but once you get the hang of it, it's a snap!

Ingredients

- 1 garlic clove, smashed
- 3 tablespoons olive oil, divided
- 1 pat of butter (less or more, to taste)
- 3 Idaho potatoes
- Saffron, as needed
- 3 garlic cloves, sliced

Preparation Process

Place the garlic, olive oil and butter in a small saucepan and cook over low heat until the ingredients are blended

Place the potatoes on a cutting board and cut each potato widthwise thinly, making sure to only cut three quarters through the potato

Drizzle the oil mixture over the potatoes and bake at 425 degrees for 40 minutes, or until the exterior is crisped

While the potatoes bake, place the saffron, sliced garlic and the remainder of the olive oil in a small saucepan over low heat, then gradually bring the oil to a simmer and cook until the garlic becomes gold in color. Remove the pan from the heat until the potatoes have finished baking

Strain the saffron mixture through a fine strainer, drizzle a tablespoon of oil over each baked potato and serve.

If you want to watch the video again. Click [here](#).