

Oma's Hasselback Potatoes or Sweet Potatoes

Make these *Fächerkartoffeln* also known as Hasselback Potatoes using either regular or sweet potatoes. Not only do they taste amazing, but they look absolutely stunning.

But that's not all. These are healthy and easy to make as well. With so many different ways to dress them, you'll find they fit with almost any meal.



PREP TIME	BAKE TIME	TOTAL TIME
15 minutes	65 minutes	80 minutes

SERVINGS:

Makes 4 servings

INGREDIENTS:

- 4 serving-sized potatoes (baking variety, if possible)
- 2 tablespoons olive oil or melted butter
- salt and pepper
- 2 tablespoons dried breadcrumbs (optional)
- 2 tablespoons Parmesan cheese (optional)

INSTRUCTIONS:

1. Preheat oven to 400°F.
2. Scrub potatoes well or peel them if desired.
3. Place the potato lengthwise on cutting board, with the flattest side down. Place chopsticks either side. Cut slices about $\frac{1}{4}$ inch apart, cutting down towards the chopsticks, but not all the way through the potato. The slices should stay together at the bottom.
4. Place the cut potato into cold water to keep it from discoloring.
5. Gently rinse each potato under cold running water, flexing to allow the slices to fan open. This will remove some of the starch that would keep the potatoes from fanning out while baking.
6. Place cut potatoes (slightly fanned open) onto a shallow baking sheet. Drizzle or brush with half the butter or

oil. Sprinkle with salt and pepper.

7. Bake about 45 minutes. Remove from oven and brush with remaining butter or oil. Sprinkle with cheese and breadcrumbs is desired. Try to get some into the cuts between the slices.
8. Return to oven and bake an additional 20 minutes or until golden brown and nicely roasted.

NOTES/HINTS:

- Additional seasonings can include paprika and garlic.
- You can also sprinkle cheddar cheese and smokey bacon chips over them for the second baking time.
- Use sweet potatoes work with sage and Parmesan, and/or Prosciutto. These will take less time to bake.
- Try them with maple syrup, cinnamon, butter, and bacon.

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