

GARLIC HASSELBECK POTATOES WITH HERBED SOUR CREAM

Courtesy of and adapted from: The Food Network

Ingredients List

- 1 lb Alaska Grown Red Potatoes
- 3-5 garlic cloves, sliced thin
- 4 tbsp butter, melted
- 2 tbsp olive oil
- Kosher salt and fresh ground black pepper
- Herbed sour cream (recipe follows)



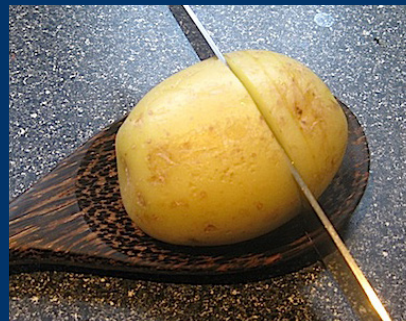
Instructions

1. Preheat oven to 400°.
2. Microwave the potatoes for 5 minutes.
3. Using a wooden spoon as a cradle, place each potato in the spoon and make several parallel slits into each potato top making sure not to slice completely through.

4. Place 3 garlic slices between slits at the crown of each potato. Toss in a medium bowl with butter and olive oil.

5. Place on a baking sheet and sprinkle generously with salt and pepper. Bake until tops are crispy and potatoes are cooked through, about 1 hour.

6. Transfer to a platter and top with Herbed Sour Cream.



Herbed Sour Cream

Combine 1/2 c. of sour cream, 1/2 tsp. of garlic powder, 1 tbsp chopped fresh chives, and salt and pepper to taste.

