



January 12, 2011

This time of year there are few locally grown options. Scallops, of course (when the wind and cold cooperate!) and Bartlett's Farm Potatoes. Hasselback potatoes are simple, different and delicious (and a great accompaniment to sautéed Nantucket Bays!)

Hasselback Potatoes - Potato Fans

8 potatoes
1/4 cup fresh-grated Parmesan cheese
1/2 cup bread crumbs
3 tablespoons olive oil
1 teaspoon paprika
Coarse salt to taste
2 teaspoons fresh parsley, minced

Preheat oven to 450° degrees F. Oil a large shallow glass baking dish.

Place the potatoes on a cutting board and cut a narrow 1/4-inch slice from the bottom of each potato; discard the slice (this helps the potato lie flat and not roll).

Place two long handled wooden chopsticks on each side of the potato lengthwise. Use a sharp knife and slice each potato crosswise, making slices 1/4-inch apart, cutting down vertically. The chopsticks will prevent the knife from cutting entirely through the potato. You need to leave 1/4-inch of the bottom of the potato intact.

As you finish cutting each potato, drop them into cold water to prevent discoloring. When they are all cut, gently flex the potato fans open while rinsing under cold running water. This rids the potatoes of excess starch that can impede fanning. Dry potatoes well before baking.

Place the Parmesan cheese, bread crumbs, 1 tablespoon olive oil, paprika, and salt in a food processor; process until blended.

Brush prepared potatoes with the remaining 2 tablespoons olive oil and pat the bread crumb mixture on top of each potato. Place potatoes in the oiled baking dish; cover with aluminum foil and bake 30 minutes. Remove the aluminum foil and bake an additional 15 minutes. Remove from the oven.

To serve, sprinkle parsley over the tops of the baked potatoes.