



Hasselback Potatoes

A fun and fancy twist on the traditional potato!

Servings: 4

4 medium-sized Yukon Gold or other baking potato
1/2 cup (1 stick) butter, melted
.9-ounce package Sour Cream & Onion Dip Mix
chopped chives, optional



Preheat oven to 425°F. Scrub potatoes, dry and cut slits every 1/4-inch, being careful not to cut all the way through. Place onto a buttered, foil-lined baking sheet.

In a small bowl, mix together butter and dip mix, then brush all over potatoes, getting in between slits. Drizzle remaining butter down over the tops and roast for 40-45 minutes, or until golden brown and tender. Finish under the broiler for an extra crispy skin, if desired.



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