

Betty's Baked Potato Fans Recipe



Uploaded on 24 Nov 2009

In this video, Betty demonstrates how to make beautiful and tasty Baked Potato Fans. These are whole baking potatoes that have been peeled and cut into slices (almost to the bottom), then drizzled with butter, sprinkled with salt, topped with a glorious blend of herbs and cheeses and baked in the oven. They make a great accompaniment to almost any meal!

Note: I made just 2 of these potatoes for demonstration purposes, but you can increase or decrease the amounts as needed.

Ingredients:

2 medium baking potatoes

½ teaspoon salt

1 ½ tablespoons butter or margarine, melted

1 tablespoon of chopped fresh herbs (I used parsley, chives, thyme, and sage. You may use any or all of these. If you used dried herbs, use only 1 teaspoon altogether.)

2 tablespoons finely shredded sharp Cheddar cheese

1 tablespoon finely grated Romano or Parmesan cheese (I use Italian Peccorino Romano cheese.)

cooking oil spray

Wash and peel potatoes. Keep covered with water until ready to use. When ready to assemble recipe, dry the potatoes with a paper towel. Cut potatoes into thin slices, but not all the way through. Use the handle of a spoon to prevent knife from cutting all the way. Put potatoes in a baking dish that has been sprayed with cooking oil. Fan the potatoes slightly. Sprinkle with salt and drizzle with butter or margarine. Sprinkle with herbs. Bake potatoes at 425 degrees for about 50 minutes. Remove from oven and sprinkle with cheeses. Bake potatoes for another 10 to 15 minutes until lightly browned, cheeses are melted, and potatoes are soft inside. You can check for doneness with a fork. Serve immediately. These are very pretty when served alongside a steak or other entrée. I hope you like these!—Betty □