

Betty's Parsley and Chive Baked Potato Recipe



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In this video, Betty demonstrates how to make one of her favorite accompaniments to almost any dinner, an herb-seasoned baked potato. This recipe is for a Parsley and Chive Baked Potato, although you may substitute other favorite fresh herbs.

Ingredients: (for one baked potato)

- 1 medium to large baking potato (I used the Russet variety.)
- 2 tablespoons butter or margarine, softened
- 1 tablespoon chopped parsley
- 1 tablespoon chopped chives
- 1/4 teaspoon salt
- 1/4 teaspoon freshly ground black pepper

Slice potato lengthwise into 4 equally-sized slices. Set aside. In a small mixing bowl, combine 2 tablespoons of softened butter, 1 tablespoon chopped parsley, 1 tablespoon chopped chives, 1/4 teaspoon salt, and 1/4 teaspoon freshly ground black pepper. Stir until smooth. Spread this mixture between the 4 potato slices and reassemble the potato, scraping any excess filling from the outside. Place on a generous square of aluminum foil and wrap the foil tightly around the potato, leaving any open edges toward the top. Place in a small baking dish and bake at 400 degrees for 1 hour to 1 hour and 15 minutes, depending on the size of the potato. You can check for doneness by squeezing the potato while in the oven, using a potholder. It should be slightly soft. Remove the potato from the oven, and place on a serving dish. Open the aluminum foil and discard it. You will have 4 lovely slices of herb-seasoned baked potato that will melt in your mouth!