

THREE CHEESE HASSELBACK BAKED POTATOES

F MEDIUM

Last Modified: 12/10/2016

PREP: 30 Min
COOK: 1 Hr
OVEN: 425 & 350

VEGETABLES

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
4	8 ~ 10 Oz	Idaho Bakers (Peeled Or Not)	
1	Whole	Lemon	Juiced
1 1/4	Sticks	Unsalted Butter	Melted
1/4	Cup	Fresh Italian Parsley Leaves	Chopped
2	Tbsp	Sea Salt	
1	Tsp	Fresh Ground Black Pepper	
1/3	Cup	Double Gloucester Cheese W/Chives	Shredded
1/3	Cup	Gruyere Cheese	Shredded
1/3	Cup	Parmesan Cheese	Shredded

OPTIONAL POTATO TOPPINGS

Crumbled Bacon; Sliced Green Onions, Leeks or Chives; No Bean Chili; Salsa; Horseradish; Sour Cream; and Almost ANY Compound Butter

PREPARATION

FACTOID	Because of the Hasselback slicing, these Potatoes will come out crispy, Cheesy, Buttery - FANTASTIC!!!!!! You may also optionally leave the skins on the Potatoes if you "like" the flavor of Idaho Potato Skins (I do).
HINTS	Since all Cheeses are basically "FAT", Softer Cheeses can be easily shredded with a box shredder if placed in the freezer until they "almost" set hard.
CAUTION	You can use ANY three Cheeses that you like here, but they MUST be "real" Cheese and not processed from Oil, etc. You may even add finely chopped fresh Chives if you can't find a Cheese containing Chives that you like.
TOOLS	1) Large Mixing Bowl 2) Small Saucepan & Lid 3) Aluminum Half Sheet Pan 4) Box Grater
PREP	DISH 1) Chop the Parsley Leaves and set them aside. 2) Shred the Gloucester Cheese and set it aside. 3) Shred the Gruyere Cheese and mix it into the Gloucester. 4) Shred the Parmesan Cheese and mix it into the Gloucester. 5) Preheat the oven to 425 degrees with a rack just below center.
1	In a large mixing bowl with enough cold water to cover the Potatoes completely, cut the Lemon in half and squeeze the juice into the water. Cut the Lemon halves into quarters and also add them to the water. Peel the Potatoes (cut the bottom flat so they will NOT roll around while baking & basting. Totally submerge each Potato in the Lemon Water. This keeps the Potatoes nice, white and fresh - If the peeled Potatoes are allowed to turn brown (oxidize) at all, they will end up tasting bitter.

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2	In a small saucepan over medium heat, melt the Butter until it quits bubbling (the water has boiled off). Add in the Parsley, Pepper and Salt and stir until the Salt has completely dissolved - Turn off the heat and set it aside.
3	Meanwhile, thinly slice each Potato (See Pictures): Pat the Potato dry, lay it on its side so the flat side is down and with a thin paring knife, carefully make 1/8 inch thick slices completely through and almost all of the way down to the bottom (so when they sit on their flattened bottom, the slices will fan out WITHOUT the Potato falling apart). An easy way to get a consistent slice depth is to place the Potato between 2 wooden spoon handles to stop the downward travel of the knife (See Pictures)
HINTS	The Starch in an Idaho Baker is heavy - It helps a bit, to put them back in the Lemon Water after slicing and to carefully fan the slices apart with your hands while shaking - This gets rid of a lot of the surface Starch which will help to keep it from causing the slices to stick back together during baking. Place the Potatoes on paper towels with the slice openings down to allow the excess water drain out.
4	In turn, place each Potato in the warm Butter Sauce and spoon it heavily over the top. Put each Potato on a non-stick cooking spray coated sheet pan so they are NOT touching. Using the back of one tablespoon, carefully slide the spoon so as to slightly open the cuts while using a second tablespoon to drizzle the remaining Butter Sauce in between the slices. Bake them uncovered for 30 minutes to 1 hour. The baking time WILL have to adjust depending upon the size and number of the Bakers you are cooking. Check to see that the bottoms are NOT burning or becoming too crisp.
5	Take the Potatoes out and lower the oven temperature to 350 degrees. Slightly tilt the baking sheet and spoon Butter Sauce over the top of them (the slices should be opening up nicely by now). Sprinkle the top of each Potato with 1/4 of the Cheese Mixture. Bake for an additional 5 to 10 minutes, (or put them under the broiler if you can't wait). Just until the Cheese melts and turns brown.
SERVE	Serve while hot.