Hasselback Garlic Potatoes W/ Bacon & Cheese

written by The Recipe Exchange | February 11, 2014

Ingredients

16 ounces potatoes
3 to 5 garlic cloves, thinly sliced
4 tablespoons butter, melted
2 tablespoons olive oil
salt and fresh black pepper
Fresh chives (diced)
Bacon (cut into large chunks)
Shredded Cheese of your choice- 1-cup
Sour Cream, recipe follows**

Directions

Preheat oven to 400 degrees F.

Using a wooden spoon as a cradle, place each potato in the spoon and make several parallel slits into each potato top making sure not to slice completely through.

Place 3 garlic slices between slits at the crown of each potato. Toss in a medium bowl with butter and olive oil.

Place on a baking sheet lined with tin foil and sprinkle generously with salt and pepper.

When the potatoes begin to “fan out” it’s time to make the magic slip a hunk of bacon into each slit of the potato like so and continue to cook

Once the potatoes and bacon are fully cooked (use a knife poke test), coat the potatoes with heaping helping of shredded cheese. .

Bake until tops are crispy and potatoes are cooked through, about 1 hour. Transfer to a platter and top with Herbed Sour Cream and chives.

Herbed Sour Cream:
1/2 cup sour cream
1/2 teaspoon garlic powder
1 tablespoon finely chopped fresh parsley leaves
Kosher salt and freshly ground black pepper

Combine ingredients in a small bowl. Season, to taste, and refrigerate until use.