Bacon Hasselback Potatoes

Food Network Kitchens

2 slices thick-sliced bacon, each cut crosswise
into 9 pieces
Kosher salt
6 medium Yukon gold potatoes, peeled
1/2 stick unsalted butter
Sea salt and freshly ground pepper
1 whole green onion, finely chopped
1 tablespoon finely chopped fresh parsley
1/2 clove garlic, finely chopped

Per Serving (excluding unknown items): 163 Calories; 10g Fat (53.9% calories from fat); 3g Protein; 15g Carbohydrate; 1g Dietary Fiber; 24mg Cholesterol; 74mg Sodium. Exchanges: 0 Lean Meat; 0 Vegetable; 2 Fat.

Carolyn T's Blog: tastingspoons.com

Servings: 6

NOTE: Use more bacon in each potato if you don't mind the calories & fat.
1. Lay the bacon pieces on a baking sheet and freeze until hard, about 30 minutes. Meanwhile, preheat the oven to 350 degrees F. Bring a large pot of salted water to a boil.
2. Using a sharp knife, make crosswise cuts in each potato, about 1/8 inch apart, stopping about 1/4 inch from the bottom.
3. Add the potatoes to the boiling water and cook 4 minutes. Remove with a slotted spoon and carefully transfer to a baking sheet; let cool slightly. Pat the potatoes dry, then insert 3 pieces of the frozen bacon into the cuts of each potato, spacing the bacon evenly and letting it poke out of the top. Melt a few tablespoons of butter and brush generously over the potatoes and in the cuts. Reserve any excess butter for basting. Season the potatoes with salt and pepper.
4. Transfer the potatoes to the oven and bake until the outsides are browned and crisp, about 2 hours, basting halfway through with the reserved melted butter. (Note: I increased the temp to 400° and baked them about 35 minutes - they won't be as brown and crispy as doing them for 2 hours, but they're cooked through.)
5. When the potatoes are almost done, melt the remaining butter and mix with the scallions, parsley and garlic. Spoon over the potatoes and roast 5-10 more minutes. Transfer to a platter and season with salt and pepper.