

CRISPY GARLIC & PARMESAN POTATO HALVES

F EASY

Last Modified: 12/20/2019

PREP: 5 Min
COOK: 40 Min
OVEN: 400

VEGETABLES

MAKES 8 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
2	Pounds	Small Red, Gold or White Potatoes	Halved
1	Stick	Unsalted Butter	
3	Cloves	Garlic	Minced
1/2	Cup	Fresh Grated Parmesan Cheese	Grated
PLUS			
1+/-	Tbsps	Fresh Grated Parmesan Cheese	Grated
1 1/2	Tbsps	Italian Seasoning	
1/2	Tsp	Garlic Powder	
1/2	Tsp	Onion Powder	
1/4	Cup	Olive Oil	Brushing
1	Tsp	Sea Salt	
1/2	Tsp	Ground Black Pepper	
1/4	Cup	Fresh Parsley Leaves Or Chives	Chopped

PREPARATION

FACTOID	Americans LOVE Potatoes, these tasty devils are great served with dinner or even as a dish to pass at Sports watching get-togethers along with a Ranch Dressing. Friends will ask you to make these. Doubling or tripling this recipe is easy using aluminum sheet pans, just remember to melt the Butter in EACH pan.
CAUTION	Do NOT use pre-grated Parmesan in this recipe because of the Corn Starch they add to prevent clumping. Freshly Grate the Cheese yourself from a wedge. You CAN actually taste and see the difference....
WHY?	Once your Potatoes are halved, use a small, sharp knife to "score" the flesh, which just means to slice vertically and then horizontally, about 1/8" deep across the flesh, making a nice crosshatch pattern. This simple yet crucial step allows the Butter, Cheese and Herbs to seep into the nooks and crannies, ensuring maximum flavor all the way into the center of each Potato half.
TOOLS	1) Medium Mixing Bowl 2) 13" X 9" Metal Non-Stick Pan 3) Basting Brush
PREP	DISH 1) Mince the Garlic Cloves and set them aside. 2) Grate the Parmesan Cheese and set it aside. 3) Finely chop the Parsley Leaves and set them aside.
1	Place The Butter stick in a 13"x9" baking pan. Place the pan in the oven with a rack just below center and preheat to 400 degrees. As soon as the Butter is bubbly, remove the pan and set it aside.

CRISPY GARLIC & PARMESAN POTATO HALVES

2	Meanwhile, halve each Potato, pat them dry with paper towels and score the flesh by making a crosshatch pattern about 1/8" deep.
NOTE	Water does NOT brown! ANY dampness on the cut surface of the Potatoes WILL prevent them from browning.
3	In a medium mixing bowl, combine the 1/2 cup of Parmesan Cheese, the Italian Seasoning, Minced Garlic and gGarlic and Onion Powders. Mix well, Pour in the Melted Butter from the pan (leaving the Butter coating in the pan) and mix to form a paste. Spread the mixture in an even layer in the bottom of the still warm pan with a silicone spatula.
4	Nestle the Potatoes tightly together (touching), cut side down into the Cheese and Butter mixture. Brush the top skins of the Potatoes with the Olive Oil, sprinkle the tops with Salt, Black Pepper and the remaining tablespoon of Parmesan Cheese.
5	Place the pan in the oven and bake it uncovered for 35 to 40 minutes or until the Potatoes are fork tender with a crispy bottom crust.
SERVE	Remove the Potatoes from the pan and allow them to cool for 5 to 10 minutes so the Cheese sets. Sprinkle the top with Parsley or Chives, if you like, and serve while hot with a creamy Dressing on the side (Ranch, Blue Cheese, etc.).

