

# SKILLET HASSELBACK POTATOES

## THE INGREDIENTS

- 4 cloves garlic
- Kosher salt (to taste)
- 4 tablespoons unsalted butter, melted
- 2 tablespoons extra virgin olive oil
- 1 tablespoon minced fresh rosemary
- 2 tablespoons minced fresh flat-leaf Italian parsley
- Freshly ground black pepper (to taste)
- 3-3 ½ pounds Yukon gold potatoes

## THE STEPS

1. Preheat your oven to 400°F.
2. Using the back of a knife, smash garlic slightly. Add a bit of salt over it and continue to smash garlic into a paste. Set aside.
3. In a small saucepan, melt butter over medium heat. Remove from heat and stir in olive oil. Brush the sides and bottom of your Stargazer Cast Iron 10.5-inch skillet with the butter mixture, coating completely. To the pan of butter, add garlic, rosemary, parsley, and season with pepper.
4. Clean and scrub the potatoes. Pat completely dry. Trim a piece off bottom of each potato so that it sits flat on a cutting board. Slice potatoes into ¼-inch thick slices, keeping each potato together after you slice it (this will help you transfer them to skillet). Arrange potatoes (slices) side by side, in a circular pattern, starting on outside of skillet and working your way into center. Brush the top and as much of the potatoes as you can with butter/oil mixture (reserving some for basting).
5. Bake the potatoes for 1 hour, basting every 15 minutes with reserved butter/oil mixture, until fork tender. Serve warm.

**Serves 6-8.**



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