

Hasselback Potatoes

inspired by Ardent Cannabis

Ingredients

- potato(es), scrubbed
- infused ghee, olive oil, avocado oil or coconut oil
- salt and spices

Instructions

- Preheat oven to 400F
- Using a sharp knife, cut crosswise slits about 1/4” apart being careful not to slice all the way through, in order to keep the slices intact at the bottom.
- Brush with infused fat of your choice.
- Top with salt, pepper and/or other herbs and spices of your choice.
- Place prepared potatoes on a cookie sheet and roast for 50 minutes.
- Enjoy!

Notes

Other foods work great for this technique too - try sweet potatoes, squash, eggplant, even apples!

Experiment with both fresh and dried herbs and spices.