



Cast Iron Roasted Hasselback Potatoes

Hasselback potatoes are impressive looking and easy to make on the Big Green Egg. We recommend cooking them in a cast iron pan that fits your BGE. It keeps the oil and aromatics right next to the potatoes and allows them to get golden brown crust on the bottom. We serve ours with bacon, Greek yogurt, and herbs but you can top them with any and all of your favorite baked potato toppings!

INGREDIENTS

3 Baking Potatoes,
½ cup Olive Oil
2 Garlic Cloves, smashed with the side of a chef Knife
2 sprigs of Thyme
2 sprigs of Sage
¼ cup Greek Yogurt
½ cup Pine Street Market Heritage Bacon, diced and cooked
¼ cup Flat Leaf Parsley, roughly chopped
Kosher Salt and Black Pepper to taste

PREPARATION

- Preheat the Big Green Egg to 350° F direct heat.
- Wash and dry the potatoes Cut slices widthwise every quarter of an inch making sure to only cut 2/3 of the way through. Place the potatoes in a cast iron pan that fits your BGE.
- Drizzle the oil over the potatoes and add the garlic, thyme, and sage to the pan. Place the pan on the BGE. Cook the potatoes for 90 minutes or until easily pierced with a knife. While cooking, spoon the oil over the potatoes every 25 minutes.
- Remove the potatoes from the pan to a platter. Season with salt and pepper. Top with yogurt, bacon, and parsley and serve.