Hasselback potatoes:



*You will need ( depending on how many you are cooking for )*

*2 potatoes per person*

*Small amount of vegetable oil or butter*

*Salt*

Step 1:

Preheat oven to 180 degrees.

Wash and pay dry your potatoes.

Step 2:

Using a knife score a line across the potato , cut down until you are about half way through the potato. Continue this until the potato is covered on one side.

Step 3:

Once the potatoes are all done, place them on a baking tray. Drizzle with a little oil or butter and then place into the oven for 30 minutes.

Step 4:

Once they have been in for 30 minutes, top again with a little butter or oil, and a sprinkle of salt and put them back into the oven for another 30 minutes.

Once they are soft in the centre and golden brown in colour remove from the oven and serve.