

Buttery Potato Fans



PREPARATION TIME
10 minutes



COOKING TIME
40 minutes



PERFECT PARTNER
roast chicken



Keep potatoes in prime condition by storing them separately from onions. The gases given off by onions can cause potatoes to wither or decay more quickly.

SHOPPING LIST

• baking potatoes • sour cream

ON HAND

• butter • oil • salt

INGREDIENTS

- 3 large baking potatoes, scrubbed
- 2 tablespoons melted butter or margarine
- 2 tablespoons vegetable oil
- 1/2 teaspoon salt
- 1/2 cup sour cream

SERVES **3**

COOKIN' *Express*

- Save minutes where you can. Prepare potatoes as recipe directs through step 3, but microwave the potatoes for about 8 minutes. Then reduce baking time to 15 minutes in step 4.
- Use a small pastry brush for brushing the potatoes with the oil and butter mixture to prevent messy drips.

Make Ahead

Bake potatoes as recipe directs the night before. Cool; wrap individually in foil and refrigerate. Reheat in a 400°F oven, unwrapped, for about 15 minutes.

◆ VARIATION

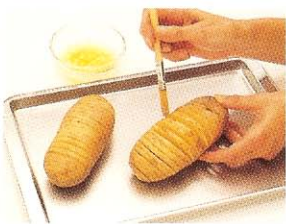
For spicy potatoes, mix a teaspoon each of cayenne pepper, paprika and cumin. Shake over the potato slices in step 3.

1 Preheat oven to 450°F. Lightly grease a baking sheet. Cut unpeeled potatoes into 1/4-inch slices but do not cut all the way through.



2 Place potatoes on prepared baking sheet. Spread slices slightly apart.

3 Mix butter and oil in a small bowl; lightly brush over potato skins and between slices. Sprinkle with salt.



4 Bake for 40 minutes or until potatoes are tender and edges are brown. Spread with sour cream or serve on the side.