



Chef Tad's Hassenbach Potatoes

Servings: 4

2 large potatoes — peeled and halved
3/4 cup chicken stock
1/8 cup liquid butter
Salt and pepper



A recipe from
Chef Tad Cousino
Frog Leg Inn,
Erie, Michigan

www.frogleginn.com

Peel potatoes and cut in half. Set a wooden spoon handle or a rubber spatula handle in front of the potato. Starting at the end, make 1/4 inch cuts across the potato. The handle will prevent you from slicing all the way through. Pour liquid butter in the slits, and place in a baking pan. Pour a cup of the chicken stock over the potatoes. Season with the salt and pepper. Bake at 425 degrees, occasionally basting with the chicken stock. When potatoes are a nice, golden brown they are ready.

← Fold Here

