



Butter Baked Potatoes

★★★★★

Potatoes

Prep Time: 15 minutes **Cook Time:** 30 minutes **Difficulty:** Easy **Servings:** 2 **Source:** From the Recipe Collection of Ian and Steph Smith

INGREDIENTS

Preparation:

½ teaspoon soft butter

1 x 5"x7" oven proof baking dish

3 green onions, chopped coarsely

12 oz. Yukon Gold potatoes

3 tablespoons grated parmesan cheese

Assembly:

1½ oz. butter

salt and pepper

Cooking:

salt and pepper to taste

DESCRIPTION

This recipe is our version of one published in the Best of Bridge *Winners edition*.

DIRECTIONS

Preparation:

- Pre-heat the oven to 500°F.

- Butter the baking dish

- Mince the green onions.

- Peel, wash, and dry the potatoes, slice them crosswise with a mandolin about ⅛" thick, and layer them in rows in the baking dish as you would for scalloped potatoes. The baking dish should be full with the potatoes not stacked too tightly.

- Grate the parmesan coarsely and set it aside in a bowl.

Assembly:

Melt the butter in a small skillet over medium heat and sauté the green onions until they have softened, about 3 minutes. Remove from the heat and pour the contents of the skillet through a strainer into a measuring cup. Set the melted butter aside and if it hardens, heat it in the microwave enough to re-melt it when it's needed.

Allow the onions to fully cool and then blend them into the reserved parmesan cheese.

Cooking:

Season the potatoes with salt and pepper and drizzle the reserved butter over them. Bake them in the oven for 25 minutes.

Remove the potatoes from the oven and scatter the cheese and onion mixture over them. Return them to the oven, bake for 5 more minutes, and check to see if they are cooked. They are ready when you can pierce them easily with a sharp knife. Turn the oven to broil on low and leave the potatoes under the element to brown, about 2 minutes.

Turn the oven off and serve them immediately or you can leave them in the oven with the door open a bit for a short while until dinner is ready.

NOTES

A great match for [Marinated Flank Steak](#), but would be good with almost any meat and potatoes main course.

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