

Potato Fans

Courtesy of Carole's Creations

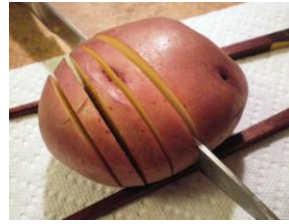
Prep Time: 20 minutes

Cooking Time: Oven - 1 hour

Microwave – 10-12 minutes

Serves: 4

CChints: You can make these with white baking or new potatoes. It is important to select potatoes that are about the same size so they cook evenly and at the same time.



4 baking or new potatoes, washed
3 tablespoons melted butter
1-1/2 teaspoons minced garlic
Dash of salt and pepper
1 tablespoon chopped fresh rosemary
1 teaspoon chopped fresh oregano
1/3 cup reduce sodium chicken broth
3 tablespoons fresh grated parmesan cheese

Optional Toppings: Your choice of 2

Herb Cream:

1/2 cup reduced fat sour cream
1/2 teaspoon garlic salt
2 teaspoons chopped fresh oregano
1 teaspoon chopped fresh rosemary

Boursin Cream:

5 ounce reduce fat Boursin cheese
3 Tablespoons reduced fat sour cream
1/2 teaspoon garlic salt
1 Tablespoon milk or half and half

Preheat oven to 425 degrees F and locate a baking dish or if using a microwaveable you will need a microwaveable container that has a cover.

Cut potatoes one at a time on a cutting board. Get 2 chop sticks lay one along the sides of the potato. With a sharp knife, make several cuts, 1/4 inch wide across the potato, and let the chop sticks stop the knife so it doesn't go all the way through. Add each potato to the pan. Repeat with the other potatoes.

Cut butter into small pieces and place in a microwaveable dish. Cook for 10 seconds at a time until the butter is melted. Open the slices and pour the butter over each potato. Sprinkle with minced garlic, salt, pepper and herbs so they fall between the slices. Pour the broth in the bottom of the dish around the potatoes.

Microwave: Microwave for 10 minutes until the potatoes have softened. Make sure the container is covered but leave an opening for the steam to vent. If they are not quite soft put them in for a little longer.

Oven: Bake in the oven for 1 hour. After 30 minutes, baste the potatoes with the broth to keep them moist. Carefully take them out and make sure they are soft.

During this time you can prepare your topping. Herb Cream: Combine all the ingredients in a small bowl and refrigerate until needed. Boursin Cream: Combine the Boursin, cream cheese and garlic salt. You want the mixture to be creamy, but not runny. Slowly add in small amounts of the milk until the mixture is creamy, you may not need all of the milk. Put into a serving bowl and leave out at room temperature until needed.

Gently lift each one out of the pan and put on a platter and put the bowl of topping along side.