



PARMESAN RANCH HASSELBACK POTATOES

Submitted by Cindy Ference, British Columbia

4 potatoes, peeled

Green onion, chopped (optional)

3 Tbsp. butter

Bacon bits (optional)

Garlic Pepper with a Twist of Lime

1 pkg. **Classic Parmesan Ranch Dip Mix**

Sunset Seasoned Salt

1 cup mayonnaise

Everything Plus Seasoning Blend

1 cup sour cream

Parmesan cheese

Prepare 1 packet of **Classic Parmesan Ranch Dip Mix** according to instructions on package, mixing with 1 cup mayonnaise and 1 cup sour cream, set aside.

Preheat oven to 425°F.

Peel potatoes and place in a bowl of water to prevent them from browning. Remove one potato and dry it with paper towel. Slice the potato in $\frac{1}{8}$ to $\frac{1}{4}$ inch slices but do not go all of the way through. When finished slicing, the potato will look like an accordion. Repeat the slicing with the other 3 potatoes and place in a baking dish.

Drizzle 1 $\frac{1}{2}$ tablespoons of melted butter over the tops of the potatoes. Sprinkle each potato with **Garlic Pepper with a Twist of Lime**, **Sunset Seasoned Salt** and **Everything Plus Seasoning Blend**. Bake in oven for 35 minutes.

Remove potatoes from oven. Drizzle with remaining 1 $\frac{1}{2}$ tablespoons of butter and sprinkle with **Garlic Pepper with a Twist of Lime** and Parmesan cheese. Return potatoes to oven for a further 25 minutes. When done, potatoes will be well cooked in the middle and crispy on the outside.

To serve, place potato on plate, add a scoop of the prepared Parmesan Ranch Dip. Garnish with chopped green onion and bacon bits.



- **Garlic Pepper with a Twist of Lime**
- **Sunset Seasoned Salt**

- **Everything Plus Seasoning Blend**
- **Classic Parmesan Ranch Dip Mix**