

# Hasselback Potatoes *with Garlic Butter and Parmesan*

Recipe from *Weber's New American Barbecue* by Jamie Purviance

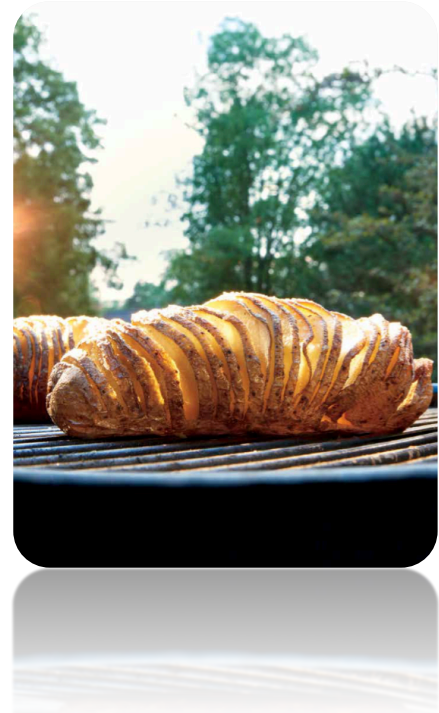
**Serves:** 6

**Prep time:** 45 minutes

**Grilling time:** 65-70 minutes

## Ingredients

- 6 russet potatoes, each about 12 ounces, scrubbed and dried
- 6 tablespoons (3/4 stick) unsalted butter
- 6 garlic cloves, smashed and peeled
- 1 ½ teaspoons kosher salt
- ¾ teaspoon freshly ground black pepper
- 2 ounces Parmigiano-Reggiano® cheese, finely grated
- 2 tablespoons finely chopped fresh Italian parsley leaves



## Instructions

1. Prepare the grill for indirect cooking over medium-high heat (400°-450°F).
2. So that each potato will lay flat on the cooking grate, cut off a very small piece (1/4 inch or less) on the widest side of each potato, which will now be the bottom side. Then, using a very sharp knife, starting 1 inch from the end, cut slits crosswise into each potato, 1/8 to ¼ inch apart, stopping just before you cut through so that the slices stay connected at the bottom.
3. In a small skillet over medium heat on the stove, melt the butter. Add the garlic and cook until lightly browned, 1 ½ to 2 minutes, stirring occasionally. Remove the skillet from the heat and add the salt and pepper. Fan out the layers of each potato enough that you can get some butter and seasonings inside the layers. Brush the potatoes, including the bottoms, with half of the butter mixture.
4. Grill the potatoes over indirect medium-high heat, with the lid closed, for 30 minutes. Brush the potatoes with the remaining butter mixture, making sure some of the butter drips down inside the slices. Continue grilling, with the lid closed, until the potatoes almost cooked through, 30 minutes more. Top the potatoes evenly with cheese and cook until the cheese is melted and slightly browned and the potatoes are crisp on the outside and tender on the inside, 5 to 10 minutes more. Garnish with the parsley and serve hot.