



Baked Sliced Potatoes

Preparation time: 10 min.
Baking time: 25 to 30 min.

Oven temperature: 400°F

Lovers of potatoes will be impressed with this treatment which is the simplest possible from a cook's point of view.

For 4 servings you will need:

- 4 large baking potatoes
- ¼ cup butter or margarine, melted
- ¼ cup salad oil
- 2 cloves garlic, minced or pressed
- ½ to 1 tsp. salt
- ½ tsp. dried thyme leaves

Tips: If you wish to prepare potatoes ahead of time, slice and hold them in cold water until ready to bake. Then drain very well, blot dry, place in pan and bake.

For 2 servings:

Half of the ingredients.

Preparation:

- 1** Cut unpared potatoes into ¼-inch-thick slices. Place overlapping slices in buttered oven-to-table, 13-by-9-inch baking dish.
- 2** Mix butter and oil. Brush slices with mixture. Pour remaining over potatoes. Sprinkle with garlic, salt and thyme.
- 3** Bake at 400°F for 25 to 30 min. or until potatoes are done and browned at the edges. Serve immediately.

Good served with: Broiled steaks or hamburgers, tossed green salad, crusty bread.

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For 8 servings:

Double the ingredients but use a large enough dish to handle the slices. You may need to use 2 baking dishes.