

- 1 medium russet potatoes
- 1 teaspoon salt
- 3 tablespoons melted butter
- 1 teaspoon dried parsley
- 1 teaspoon dried chives
- ¼ teaspoon thyme
- ¼ teaspoon sage
- ¼ cup shredded cheddar cheese
- ¼ cup shredded Parmesan cheese

Preheat oven to 450 F.

Scrub and dry the potatoes. Combine salt, melted butter, parsley, chives, thyme and sage. Cut each potato crosswise into thin slices, being careful not to cut all the way through. (Using the handle of a wooden spoon behind the potato will help.)

Arrange potatoes cut side up in a baking dish. Mix the melted butter and seasoning mixture and carefully sprinkle the mixture over each potato while separating the individual slices to cover thoroughly.

Bake for 1 hour. Remove from the oven, sprinkle with cheddar and Parmesan cheeses and bake for another 10 to 15 minutes, or until potatoes are tender.

Makes 3 servings as a main course, 6 as a side dish.

Recipe from: Nonpareil Potato Co.



AP Photo/Nonpareil Potato Co.

**Cheesy Potato Fan made with baking potatoes, herbs and cheeses.**