

TIMKEN-INSPIRED RECIPES



DUTCH BABY HASSELBACK POTATOES

Dutch master painter, draftsman and etcher, Rembrandt van Rijn, was known for his unsparing detail in self-portraits and biblical figures. His dramatic composition, *Saint Bartholomew*, a study in light and dark, serves as inspiration for this week's Timken recipe, Dutch Baby Hasselback Potatoes. The innovative preparation of this cool season vegetable elevates the humble potato into a culinary work of art. A fitting dish, worthy of Rembrandt and his evocative style.

DUTCH BABY HASSELBACK POTATOES

Serves 2-4

INGREDIENTS

- 1 dozen Baby Dutch Yellow Potatoes (as evenly sized as possible)
- 3 1/2 Tablespoons olive oil
- 1/2 teaspoon onion powder
- 2 Tablespoons minced fresh rosemary, divided
- 1/2 teaspoon salt
- 1/2 teaspoon freshly ground pepper
- 2 Tablespoons butter

DIRECTIONS

Preheat the oven to 400°F.

Drizzle 1/2 Tablespoon olive oil evenly onto a baking sheet and set aside.

In a small saucepan, heat the remaining olive oil, onion powder, and 1 Tablespoon minced rosemary on medium heat for 2 minutes. Remove olive oil mixture from heat.

Wash and dry potatoes. Place a potato between two chopsticks (top portion) and cut potato into 1/4-inch slices, using the chopsticks to prevent the knife from cutting through the bottom of the potato. Repeat with the remaining potatoes. Place the cut potatoes on the prepared baking sheet and drizzle half of the olive oil mixture over each potato. Sprinkle each potato with salt and pepper.

Cover potatoes with aluminum foil and cook for 20 minutes. Remove aluminum foil, drizzle potatoes with remaining olive oil mixture, and return to oven. Cook potatoes for an additional 10-15 minutes until tender.

While potatoes are finishing cooking, melt butter in a microwave safe dish.

Once cooked, remove potatoes from the oven, drizzle with melted butter, and sprinkle with remaining minced rosemary. Add additional salt and pepper to taste. Serve immediately while potatoes are warm.