Blooming potatoes



Original • Shared by Betty Sangenaro

Ingredients

- 4 (6 to 8 ounce) russet or Yukon Gold potatoes
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1/2 teaspoon paprika
- 1/4 teaspoon salt
- 1/4 teaspoon ground black pepper
- 1/4 cup butter, melted
- 1/2 cup mayonnaise
- 1/4 cup sour cream
- 2 tablespoon ketchup
- 1 tablespoon prepared horseradish
- 1 tablespoon white vinegar
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1/2 teaspoon paprika
- 1/2 teaspoon salt
- 1/2 teaspoon ground black pepper

Instructions

1. Wash and scrub potatoes thoroughly until cleaned.

2. Using a sharp knife, slice potatoes crosswise into 1/8-inch-thick cuts, stopping when the knife reaches 1/2-inch from the bottom so the potato remains attached at the base. Rotate the potato and repeat lengthwise, making 1/8-inch-thick cuts without slicing all the way through.

3. Place cut potatoes into a 2-quart square baking dish. Cover with vented plastic wrap. Cook in the microwave on high for 5 minutes.

4. Combine garlic powder, onion powder, paprika, salt, and pepper in a small bowl. Brush potatoes with melted butter and sprinkle evenly with seasoning mixture.

5. Preheat the oven to 425 degrees F (220 degrees C). Line a baking pan with aluminum foil and place potatoes on the prepared pan. Bake in the preheated oven until browned and crispy, 15 to 20 minutes.

6. Stir together mayonnaise, sour cream, ketchup, horseradish, vinegar, garlic powder, onion powder, paprika, salt, and pepper in a medium bowl until smooth.

7. Serve potatoes hot with dipping sauce on the side. Recipe developed by Jaelyn Luong

Notes

Source: Allrecipes
Author: Chef