

Garlic Roasted Potato Skins

Ingredients

3 lbs russet potatoes
1 clove garlic
3/4 stick unsalted butter
1 teaspoon salt
1/4 teaspoon pepper

Directions

Preheat oven to 350° F.

Prick each potato once or twice with a fork. Cut off and discard top of garlic head and wrap garlic tightly in foil. Bake garlic and potatoes on same rack in lower third of oven until potatoes are tender, about 1 hour.

Remove potatoes from oven and cool on a metal rack 15 minutes. Continue to bake garlic until tender, about 15 minutes more, then cool in foil on rack.

While garlic cools, halve potatoes lengthwise, then quarter each half. Scoop out potato flesh, reserving it for later.

Increase oven temperature to 425° F. Squeeze garlic into a small bowl, discarding garlic skins, and mash to a paste with butter, salt, and pepper using a fork.

Divide a small amount of garlic paste among potato skins. Arrange potato skins in a large shallow baking pan and roast for about 25 minutes, until golden and crisp.