

Herb and Spiced Baked Potatoes

Scrub 12 small to medium sized russet, Yukon gold or red potatoes. With sharp knife, cut potatoes into thirds, leaving bottom edge intact.

Fill each third with different topping.

Sprinkle or spread:

¼ teaspoon Herbed Salt
2 teaspoons Minted Dill Butter
1 teaspoon Spiced Parmesan
(Place butter in center of potato.)

Bake in 425 degree oven for 50 to 65 minutes or until fork tender. Time varies because of size of potatoes.

Makes 12 potatoes.

Minted Dill Butter

Soften ½ cup=1 stick butter

Stir in 1 tablespoon fresh dill weed
 1 tablespoon fresh mint leaves
 ¼ teaspoon dried dill seed
 ¼ teaspoon salt
 ¼ teaspoon pepper

Mix together and form into log. Refrigerate until serving.

Makes ½ cup.

Herb Salt

Pick Sage, Rosemary, Thyme and Lavender leaves. Remove leaves from stem. Chop herbs with scissors.

Measure ½ cup kosher salt
 2 cups loosely packed herbs,
 mixture of sage, rosemary and
 thyme with a little lavender.

Peel 5 cloves garlic

With sharp knife chop ingredients together.

Makes ½ cup.