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Ingredients:

3 potatoes cut into an accordion (see video)

butter melted

5 Tablespoons parmesan cheese

1 Tablespoon garlic powder

1 Tablespoon cayanne pepper (Mabe use less)

1 Tablespoon Sugar

1 teaspoon Salt

Black pepper to taste

Option: Use honey and parmesan cheese instead of listed seasoning

Directions:

Cut potatoes like an accordion – use chop sticks to help (video) Place potatoes into cold water for 10 minutes to remove starch Spread melted butter between layers.

Bake at 325 for 25 to 30 minutes

Seasoning:

Mix Parmesan cheese, garlic powder, cayanne pepper, sugar salt and pepper together and sprinkle on top.