

## **Hasselback Salami Potatoes (good for Passover too)**

6 medium potatoes, well scrubbed and patted dry

300 grams (10.5 ounces) salami, unsliced

Sweet chili sauce OR duck sauce OR apricot jam, about  
4-6 tablespoons

mild oil or oil spray

Directions:

Preheat oven to 400F/200 C.

Slice potatoes in about six to seven slices about 2/3 of the way, use 2 knife handles on either side of each potato to prevent cutting through. Spray potatoes well with oil spray or oil well and place in baking pan lined with foil or parchment paper which has been oiled. Slice salami into medium half moons and place salami into cuts, pushing in so they stay put. Brush tops of oiled potatoes with the sauce or jam. Bake loosely covered 30 minutes, uncover and bake for another 30-40 minutes or till potatoes are completely tender and cooked.