

Yes, there are plenty of dumb stunt and idiotic challenge videos on

TikTok, but there are also the brilliant, can't-believe-we-hadn't-thought-of-that cooking hack videos that revolutionize the way we eat. This is just such a recipe, where a simple potato is carved into a beautifully furrowed vessel to host everything from cheese to garlic butter and bacon in its tater-y crevices.

While they may not be a purely TikTok invention—the Swedish get credit for that via their ingenious Hasselback potatoes—we can thank social media for letting most of us know that these beauties exist. And really, why hadn't we non-Swedes thought of slicing our potatoes in a way that allows all the best stuff to melt into every bite?

HASHTAG PAIRING:

#potatopov #playwithyourfood
#squeezeboxspuds #crevicelife

VIDEO TIP: It's all about the cut, so practice with a tater or two before snapping your perfect accordion. Once you've got it, make a video pushing and pulling these little guys to best show their squishiness.

SERVES 4

ACCORDION POTATOES

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4 medium russet potatoes

8 ounces cheddar cheese,
thinly sliced

4 tablespoons (½ stick) unsalted
butter, melted

4 cloves garlic, minced

2 tablespoons grated Parmesan

1 tablespoon minced flat-leaf
parsley

Kosher salt and freshly ground
black pepper, to taste

¼ cup minced chives

1. Preheat the oven to 425°F. Line a baking sheet with parchment paper or aluminum foil.
2. Place two chopsticks along each long side of a potato, so that when you make a cut with your knife, it hits the chopsticks and does not go all the way through the potato. Make thin cuts all the way down the potato, so that it looks like an accordion. Repeat with the remaining potatoes. Transfer to the prepared baking sheet.
3. Place thin slices of cheddar cheese in the potato cuts.
4. Bake until the cheese is melted and the potatoes are soft, 35 to 45 minutes. While the potatoes are cooking, mix the butter, garlic, Parmesan, and parsley in a small bowl. Season to taste with salt and pepper. Once the potatoes are tender, broil them until the slices are just starting to crisp up and brown along the edges, 5 minutes.
5. Brush the potatoes with the garlic butter, getting it into all those nooks and crannies. Garnish with chives and serve hot.



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