

## Seasonal Eating

# Hasselback Sweet Potatoes

1 long sweet potato  
3 tablespoons butter, divided  
1/2 teaspoon five spice powder  
1/2 teaspoon ground cinnamon  
1 tablespoon molasses  
1 teaspoon brown sugar  
Pinch kosher salt  
1/4 cup chopped, toasted walnuts

Wash and dry the potato. Place the potato between the handles of two long wooden spoons. Cut 1/8" slices across the potato down to the spoon handles (this keeps the potato still intact). Place on a baking sheet. Melt 2 tablespoons of the butter and add the five spice powder and cinnamon. Brush about 1/2 onto the potato. Bake at 425 degrees for 20 minutes. Brush again with remaining butter mixture, getting into the slices as they start to open up. Bake again for 25 more minutes or until tender. Melt the remaining tablespoon of butter and add the molasses, brown sugar and salt. Brush over potato, getting as much as possible into the slices. Bake for 5 more minutes. Remove to serving plate and sprinkle with walnuts.