

**Side Dish**

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# **Almond Baked Potatoes**

Ruth Bakalar

The Complete Potato Cookbook

**2 pounds (6 Medium) Potatoes, peeled and cut into thirds lengthwise**

**Salt to taste**

**1/4 cup butter, melted**

**1 cup slivered almonds**

**1 cup bouillon**

Preheat oven to 400 degrees.

Blanch, but do not toast, almonds. Place almonds in a shallow dish for dipping. Place melted butter in a separate shallow dipping dish.

Season potatoes with salt. Roll salted potatoes in melted butter and then in almonds. Place potatoes side-by-side in a shallow casserole.

Pour bouillon over potatoes in casserole.

Bake, covered, for 40 minutes or until potatoes are tender.

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Per Serving (excluding unknown items): 1449 Calories; 122g Fat (72.2% calories from fat); 35g Protein; 71g Carbohydrate; 14g Dietary Fiber; 124mg Cholesterol; 497mg Sodium. Exchanges: 4 1/2 Grain(Starch); 3 Lean Meat; 22 Fat.