Homemade Potato Chips



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Recipe by: Laura Vitale

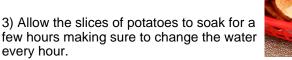
Serves 4-6

Prep Time: 4 hours 0 minutes Cook Time: 15 minutes

Ingredients

 1 lb of Russet Potatoes, washed and scrubbed well
Vegetable Oil for frying
Salt, to taste 1) Fill a large bowl with cold water and set aside.

2) Using a mandolin or a sharp knife, slice the potatoes really thin (they should be see-through) and add them to the bowl of water.



4) Add enough oil to a large heavy duty pot to come up halfway up the sides of the pot and heat it to 375 degrees.

5) Working in batches, dry the potatoes really well on kitchen towels or paper towels (its extremely important that each slice of potato is very very dry).

6) Working in batches, fry the chips for a few minutes making sure to stir them around the whole time so they cook evenly.

7) Drain on some paper towel lined plates and immediately sprinkle some salt over them and give them a toss.

8) Repeat with the remaining chips and enjoy them fresh!