Sour Cream and Onion Chips



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Recipe by: Laura Vitale

Serves 4-6

Prep Time: 2 hours 0 minutes

Cook Time: minutes

Ingredients

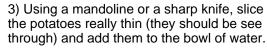
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- __1 lb of Russet Potatoes, scrubbed well
- __Vegetable Oil for frying
- __Salt

For the spice blend:

- __2 Tbsp of Dry Buttermilk Powder
- __1 Tbsp of Granulated Onion
- __2 tsp of Dry Onion Flakes
- __1 tsp of Granulated Garlic
- ___1 tsp of Dry Parsley Flakes
- __1/4 tsp of Sugar

- 1) To make the spice blend, add the buttermilk powder, granulated onion, granulated garlic, onion flakes, parsley and sugar in a small food processor and pulse about 15 times to insure everything is well mixed, set aside.
- 2) Fill a large bowl with cold water and set aside.





- 4) Allow the slices of potatoes to soak for a few hours making sure to change the water every hour.
- 5) Add enough oil to a large heavy duty pot to come halfway up the sides of the pot and heat it to 375 degrees.
- 6) Working in batches, dry the potatoes really well on kitchen towels or paper towels (its important that each slice of potato is very, very dry).
- 7) Working in batches, fry the chips for a few minutes making sure to stir them around the whole time so they cook evenly.
- 8) Drain on a paper towel lined platter, sprinkle them with some salt and with the sour cream and onion seasoning and toss them well!
- 9) Repeat with the remaining chips and enjoy them fresh!