

Crunchy Kettle Potato Chips (appetizer)

Prep: 40 mins. Cook: 20 mins.

Ingredients

2lbs. Russet Potatoes
Cooking Oil
Salt

Instructions

1. Peel potatoes.
 2. Slice the potatoes into VERY thin slices, using a mandoline or a knife.
 3. Soak the potato slices in a bowl of cold water for 30 minutes to remove the starch.
 4. Work in batches and roll the chips in a clean kitchen towel until very dry on both sides.
 5. Fill a large Dutch Oven or cast-iron skillet with 2-3 inches of oil and heat to 350 degrees. Make sure your oil **is not** piping hot but has a nice sizzle when you test one chip.
 6. Fry the chips in small batches, leave enough room to stir and flip the chips. If the pot is too crowded the chips will stick together.
 7. Remove your chips when they turn a light golden brown. Place them on a paper towel lined tray.
 8. Salt immediately while they are still damp. The oil will help the salt stick to the chips.
- **Chef Tip:** A mandolin works best for this recipe

