



Potato Chips

Ingredients:

1 lb Yukon gold potatoes, unpeeled
frying oil
salt

Directions:

In a heavy dutch oven or a deep frying pan, heat oil to 400 degrees.

Wash potatoes, and very carefully slice using a mandoline into chips. The thicker you slice the chips, the longer they will take to cook.

Soak potatoes in cold water for 10 minutes to release any extra starch, and to get perfectly golden chips. Drain and dry on a clean kitchen towel.

Working in batches lower sliced potatoes into the oil using a slotted spoon or spider. Cook for about 5 minutes, stirring them around the pot once. Remove with a slotted spoon and drain on a plate lined with paper towels. Immediately sprinkle with salt.