

Hot & Crispy Potato Chips

Ingredients

- 1 lb./455 g russet potatoes, peeled
- 2 quarts vegetable oil
- 1 tbsp. Simple Indulgence Steak & Chop Seasoning

In Chef Series 6-Qt./5.7 L Dutch Oven over medium heat, bring oil to 350° F/175°. Use a frying or candy thermometer to monitor temperature. Set Time Savers Mandoline round knob to #1, triangular knob to “lock.” Using the hand guard, slice potatoes into chips and place in a bowl filled with cold water to prevent browning. Drain potatoes well, pat dry, and fry in batches 6-10 minutes or until browned and crisp, removing chips as they brown. Season immediately with seasoning blend.

Tips: Before cooking, uncooked chips may be soaked in bowl of water up to 4 hours. For healthier option, toss chips in a medium bowl with 2 tbsp. extra virgin olive oil, spread in a single layer on a baking sheet and bake 20-25 minutes or until browned and crisp.

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