

POTATO CHIPS

Ingredients:

2 lbs. russet potatoes
Canola oil
Malt vinegar powder
Salt & pepper



Directions:

- 1) Gather a lot of clean kitchen towels.
- 2) Slice the potatoes very thinly. Put the slices in a large bowl of ice water for an hour.
- 3) Drain the potatoes. Rinse them and drain again. Put the potato slices in a single layer on kitchen towels and carefully roll up the towels, so the slices can dry as much as possible.
- 4) Using a large heavy pot, heat 2-3 inches of canola oil to 350 degrees on the stovetop.
- 5) Fry around 20 of the potato slices at a time, stirring, until golden brown (around 2 minutes). Skim them from the oil and put them on a dry kitchen towel. Season with malt vinegar powder, salt, and pepper while still very hot, gently tossing them in the towel. Put them on yet another towel to cool. Continue with the rest of the potato slices.