

Homemade Potato Chips

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The best thing about making your potato chips at home is you can make them however you want. If you like thin potato chips cut them very thin and fry for less time, for thicker do just the opposite. Makes about 6 cups potato chips.

Ingredients:

2 large russet potatoes
peanut or corn oil as needed for deep frying
salt and pepper, to taste

Directions:

1. Slice the potatoes very thin, using a sharp knife or a mechanic mandolin.
2. Heat the oil over medium heat until the it reads 360F on an oil thermometer, or test the oil by dropping in one potato slice.
3. Drop the potatoes into the oil and stir them around with a spoon.
4. Cook until crisp and just beginning to brown, about 4 minutes.
5. Remove with a slotted spoon and place on a plate covered in paper towels. Immediately sprinkle with salt and pepper.

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