

Potato chips

- oil for deep frying
- russet potatoes
- salt, pepper and/or [spices](#) ^[1] to taste, or maybe salt and vinegar

Heat oil to about 350 degrees Fahrenheit.

Wash and peel the potatoes. Using the potato peeler, peel the potato into thin potato-chip sized pieces.

Rinse the potato slices and pat dry.

Fry to golden brown. Remove from oil, and pat dry. Season to taste.

Serve immediately.

You can serve with [cheese sauce](#) ^[2], [chilli con carne](#) ^[3] or another dip.

Serves: about 2 per potato

Preparation time: about 20 minutes

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Links:

[1] <http://kitchen.unseelie.org/.#86>

[2] <http://kitchen.unseelie.org/.#69>

[3] <http://kitchen.unseelie.org/.#18>