

VAMPIRE HAVEN TRADING COMPANY

Potato Chips



Prep Time

40 minutes

Cook Time

~ 2 minutes per batch

Serves

1 – 2 potatoes per person

enjoy as is or with your choice of dip(s)

Ingredients

russet potatoes – scrubbed clean and dry

salt

VAMPIRE HAVEN TRADING COMPANY® Rotisserie Chicken Seasoning

1 quart oil – your choice of olive, canola, or peanut

Steps

1. Thinly slice clean potatoes. Keep sliced potatoes in a bowl and cover potatoes with cold water to prevent browning. (For uniform cuts, use a food processor or mandolin.)
2. Drain slices and rinse under cold water. Refill the bowl with water and add 3 tablespoons of salt. Return slices to the bowl and let potatoes soak for at least 30 minutes,
3. Preheat oil to 365° in a deep fryer or pot for deep frying.
4. Drain and rinse slices again. Pat dry.
5. Working in small batches, fry potato slices until golden. Remove with a slotted spoon and while the chips are still warm, toss chips with VAMPIRE HAVEN TRADING COMPANY® Rotisserie Chicken Seasoning in a large bowl. drain on paper towels. Continue until all of the slices are fried.
6. Drain extra grease by spreading chips over paper towels. Serve and enjoy warm or after chips have cooled.