



VHTC Vegan Potato Chips

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

Prep Time

Cook Time

40 minutes

~ 2 minutes per potato

Ingredients

Russet potatoes – scrubbed clean

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 & cover potatoes with cold water to prevent browning. (For uniform cuts, use a food processor or mandolin.)
2. Drain slices & rinse under cold water. Refill the bowl with Water & add 3 tablespoons of salt. Return slices to the bowl & let potatoes. Soak for at least 30 minutes.
(continue on reverse)

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VHTC VEGAN POTATO CHIPS (side B)

Steps continued:

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 & while the chips are still warm, in a large bowl toss chips with VAMPIRE HAVEN TRADING COMPANY® Rotisserie Chicken Seasoning and drain on paper towels. Continue until all of the slices are fried.
6. Serve & enjoy warm or after chips have cooled.

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