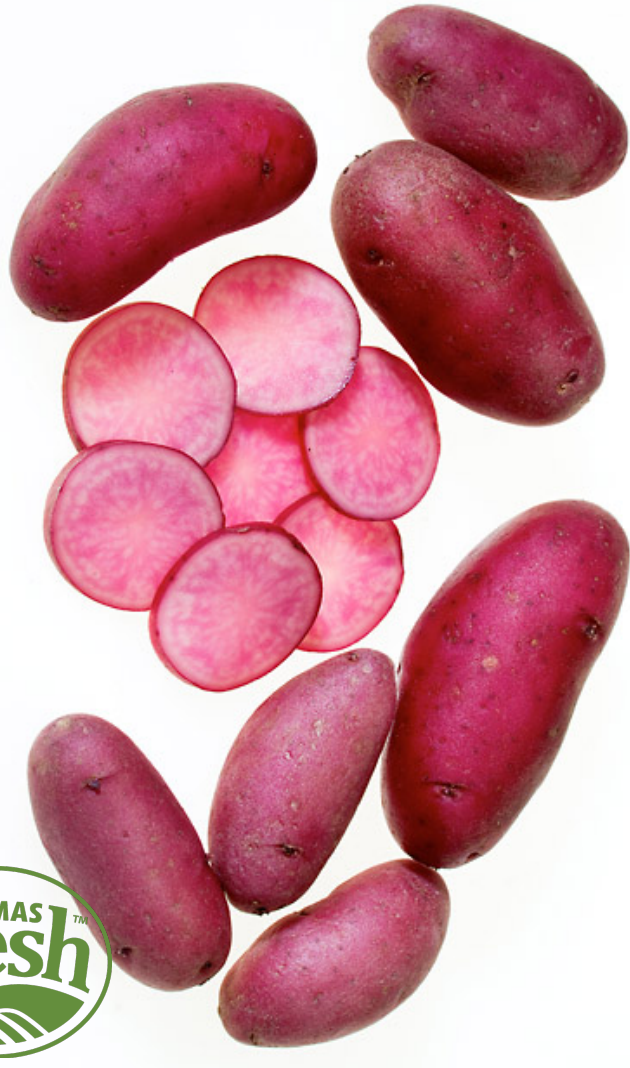


Pink Fingerling Potato Chips with Black Hawaiian Salt

Total prep and cook time: 1 hour | Makes 1 big bowl of chips



Ingredients

- 1 pound Amorosa fingerling potatoes
- 2 quarts peanut oil
- 2 tbsp white vinegar
- Black Hawaiian lava salt (or natural sea salt of your choosing)

Instructions

- Slice potatoes about 1/8" thick using a mandolin - you can decide whether to cut them into rounds (as shown at left), or lengthwise.
- Rinse the sliced potatoes under cold running water to begin to wash away some of the released starch - this ensures your chips don't fry too dark.
- Combine vinegar and 2 quarts water in a large saucepan. Bring to a boil over high heat. Add potatoes and cook for three minutes. Drain and spread on paper towel, allowing to dry for about 5 minutes.
- Heat peanut oil to 325°F in large wok or skillet. Add potato slices to oil in a shallow layer, flipping and stirring them constantly - about 10-20 minutes.
- Transfer fried chips to a bowl lined with paper towels. Sprinkle with salt of your choice, and toss.

*Chip frying tips

- We suggest cooking your sliced potatoes in small batches to avoid crowding the pan, and to ensure even and complete frying. Consider splitting your entire collection of sliced Amorosa fingerlings into 3 or 4 cooking batches.

Notes

- To preserve your home-made chips for future snacking, allow to cool and then place in an air-tight food storage bag.

