



Salt & Pepper Chips

Recipe courtesy of Chef JJ Johnson

Yield: 4-6 servings

Ingredients:

Oil for frying
4 medium Yukon Gold potatoes
Himalayan sea salt
Cracked black pepper

Method:

1. In a large Dutch oven or heavy bottom pan add enough oil for deep frying. Should not reach more than halfway up the pan. Heat to 350 degrees.
2. Using a mandolin, thinly slice the potatoes into chips. Gently place in the hot oil and fry until golden brown and crispy. Timing may vary on how thin you slice them.
3. Remove the chips with a spider or slotted spoon and drain the excess oil on a paper towel or sheet rack fitted into a sheet tray. Season with salt and pepper to taste and serve right away.