

English Oven Potato Chips Recipe

INGREDIENTS

2-4 medium russet potatoes
One tablespoon of lemon juice
Salt
Garlic powder (optional)
2-3 Tbs. Cooking oil

DIRECTIONS

Preheat oven to 400° Fahrenheit.

Wash potatoes thoroughly using a vegetable scrubber. Do not peel. Place potatoes on a cutting board and slice each side of the potato so that each side is flat, keeping most of the skin on. Cut off a small section of the top and bottom of each potato. Slice the potato down the middle, turn to the side, and slice down the middle again, leaving four large potato sections—place in cold water with about a tablespoon of lemon juice to keep it from browning. Keep in the water for about 20 minutes.

In a large skillet, place cooking oil and heat till hot but not smoking. Take out the potatoes and place them on paper towels; pat to dry. Place the potatoes in oil and cook on each side until browned. Place the browned potatoes on a cookie sheet and season to taste—place in the oven to bake for 15 to 20 minutes.

Place on a serving dish and place Malted Vinegar on the table for those that wish to enjoy an English chips experience.

Serves 2 to 4

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