

Hot Momma Potato Chips

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INGREDIENTS

- 5 lbs Russet potatoes
- Canola Oil for frying
- Hot Momma Seasoning, Mild or Fiery
- Salt for taste, optional

DIRECTIONS

Peel, rinse, and thinly slice (1/16") the potatoes. Put potatoes in a bowl of cold salt water to help remove excess starch. Let them soak for 10 minutes. Remove from water. Layer the slices and cover the potatoes with a towel to dry the slices out as much as possible, less moisture will mean less oil spatter and a crispier chip. Heat the oil to 350* in a fryer. Toss a handful of slices into the oil. Give a quick stir and monitor. Chips should be brown and crispy in about 4 minutes depending on size, thickness, and how crunchy you prefer. Place chips on a paper towel and season immediately. Give a quick toss and let cool. Salsalénté!