



Homemade Potato Chips



Ingredients

2 Cloves Roasted Garlic
1 t. Rosemary
Freshly Ground Black Pepper
Peanut or Gold Olive Oil (For Frying)

¼ C. Sea Salt
¼ C. Finely Grated Parmesan Cheese
5 lbs. Potatoes

How to Prepare

Preheat oil to 375°. Wash and Thinly Slice Potatoes. Soak 15 minutes- 1 hour in cold water. After they have soaked strain the water and pat dry; allowing an additional 15- 20 minutes for the potatoes to air dry.

In a small bowl combine your salt, rosemary and roasted garlic. Using your fork break the garlic apart getting the garlic paste from the clove mixed into your salt and rosemary mixture. Set aside.

Place potatoes in hot oil one at a time to prevent them from sticking together and oil splatter. Fry potatoes 3-5 minutes; remove from oil and set on wire rack or paper towel. While still hot sprinkle with the salt mixture and some of the finely grated parmesan cheese. Serve in large bowl.



Bon Appétit!

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ONE LINE DRAWING BY MICHAEL SLODYNSKI