



## CURTIS'

### SALT & VINEGAR POTATO CHIPS

Serves: 2

Prep Time: 10 Minutes

Cook Time: 30 Minutes

## INGREDIENTS

1 To 2 Medium Sized Russet  
Potatoes, Peeled  
Neutral Oil, Such as Grapeseed Or  
Canola, for Brushing  
Kosher Salt, for Seasoning  
Vinegar Powder, for Seasoning

### Special Equipment:

Two 18x13 Silicone Baking Mats,  
Such as Silpats  
Mandolin Slicer

## INSTRUCTIONS

Preheat oven to 300°F. Using mandolin, thinly slice potatoes lengthwise into oval shaped slices. Soak slices in a bowl of water while slicing remaining potatoes. Rinse slices under running water until water runs clear. Dry slices very well in between paper towels.

Lightly brush two silicone baking mats with oil. Place one mat, oiled side up onto a sheet pan. Lay dried potato slices in a single layer on mat. Lightly season with salt and top with second mat, oiled side down. Bake 20 to 25 minutes, rotating pan halfway through baking, until chips are golden brown (If chips aren't browned yet, remove top mat and bake another 5 minutes)

Season hot chips with salt and vinegar powder and serve.

### **Curtis' Kitchen Tip:**

Chips can be made up to 1 day ahead, stores in an airtight container at room temperature.