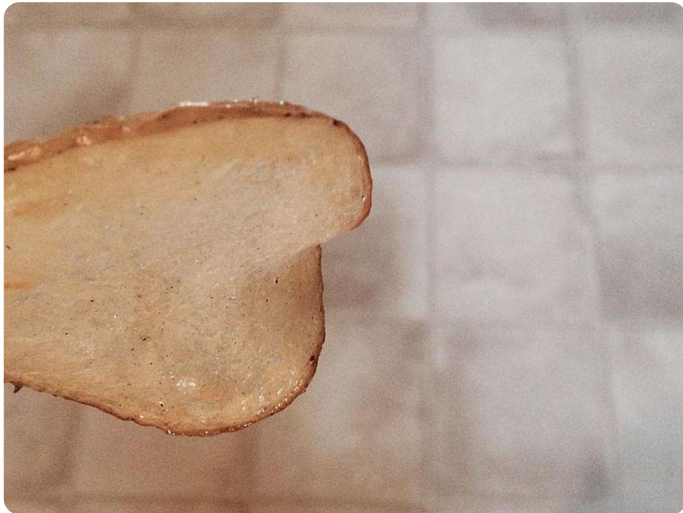




Salt and Vinegar Potato Chips

Oscar · 28/09/2024



Prep Time

1 hr 30 mins

Difficult

Medium

Servings

2 hrs 15 mins

Description

My children love salt and vinegar chips and I had some potatoes to use so I thought this would be a nice treat for them I took my French fry recipe and converted it slightly though the soaking in vinegar idea was my moms I hope your family likes them as much as mine did These are excellent for a cookout make them a day ahead and surprise everybody

Ingredients

- - 4 potatoes
- thinly sliced - cold water to cover - 3 cups white vinegar - 1 cup cold water - 2 cups vegetable oil for frying - salt to taste

Instructions

1. Put potato slices in a large bowl. Pour enough cold water over the potatoes to cover completely. Soak potatoes
2. gently agitating every 10 minutes
3. for 30 minutes; drain. Spread potatoes slices onto paper towel; pat dry with more paper towels. Mix vinegar and 1 cup cold water in the large bowl; add potatoes. Cover bowl with plastic wrap and refrigerate for 30 minutes
4. stir gently
5. and continue chilling at least 30 minutes more. Heat oil in a deep-fryer or large saucepan to 375 degrees F (190 degrees C). Working in batches
6. use a slotted spoon to remove potato slices from vinegar mixture and gently add to the hot oil. Fry potatoes until golden brown
7. 5 to 7 minutes per batch. Remove chips to a bowl lined with paper towel to drain. Use the paper towel to lift chips from the bowl and put them into a separate bowl; season with salt. Spread the salted chips onto paper towel to further dry and cool completely. Cook's Note I don't own a deep fryer
8. so I use my cast iron Dutch oven. You can use any large pot for the fryer. The longer you soak the potatoes the more flavor they will absorb. Try adding different spices such as seasoned salt
9. dill
10. and vinegar. The possibilities are virtually endless. Editor's Note: The nutrition data for this recipe includes the full amount of vinegar. The actual amount consumed will vary. We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. Amount will vary depending on cooking time and temperature
11. ingredient density
12. and specific type of oil used.