

POTATO CHIPS

1 large Potato1 tsp. Salt ...Oil for frying (peanut oil)

Fill a medium-sized bowl with Cold Water and Add the Salt. Set aside.

Slice the potatoes very thinly, paper thin.

As you slice, put the potato slices into the cold water. Let potato slices rest in water *30 minutes*.

Bring a pan of frying oil, 2 inches deep, to **375***.

Dry the potato slices **well** on a flour sack towel.

Work in several batches, *carefully* place a *small* amount of slices in the oil and fry until golden repeat until all slices are fried.

Drain on paper towels and season with salt.