

Fresh-Cut Potato Chips

The following recipe is courtesy of Graham R. and his dog, Carl. For more of their delicious food ventures, visit them on Instagram [@cookingwithcarrl](#).

Ingredients

- 8 medium sized potatoes
- Ice water
- 6 tsp. salt
- Frying oil
- Sea salt
- Fresh herbs – rosemary, thyme (optional)



Instructions

1. Using a mandolin, slice the potatoes to your desired thickness. You know what they say, the thicker the chip, the bigger the dip.
2. Place sliced potatoes in a large bowl and fill with ice water and salt. Allow to soak for 30-45 minutes.
3. Rinse your potatoes until the water is completely clear. Transfer the slices onto paper towels, pat dry and prepare oil.
4. Using a deep fryer or cast iron skillet, heat oil to 375°F. Fry in batches until the chips become golden brown. Cooking time will depend on the thickness of your chip.
5. Remove from the fryer and shake off the excess oil. Sprinkle with sea salt and fresh herbs.