

# Potato Chips

The ultimate chip-shop style chips, made from the comfort of your own home.

## Ingredients

7 large potatoes (maris piper or red potatoes)

oil of choice

salt

chilli powder

## Method

- Peel the potatoes and cut them into thick wedges.
- Place them in a bowl and cover in water. Let them soak for 10 minutes.
- Bring a large pan of water to a boil. Add the potatoes and cook for 10-12 minutes.
- Drain the potatoes and transfer them onto a tea towel to drain any excess moisture. Let them cool for 10 minutes and then place them in the freezer for 30 minutes.
- Heat 1 cup of oil in a deep frying pan.
- Carefully drop the potatoes into the oil in batches. Fry them for 6-7 minutes, stirring regularly. When they only just start to go golden, use a slotted spoon to transfer them onto a kitchen roll-lined plate to remove any excess oil. Let them cool for 15 minutes.
- Carefully drop them back into the hot oil in batches. Fry until golden. Use a slotted spoon to transfer them onto some kitchen roll.
- Transfer the chips to large bowl. Add salt and chilli powder to taste. Toss to coat them.

I like to have mine with ketchup and mayonnaise.