

HOW TO FRY PERFECT FRESH CUT POTATO CHIPS USING IDAHO® POTATOES



TIPS FOR FRYING FRESH-CUT POTATO CHIPS USING IDAHO® POTATOES

1. Wash and scrub the skin-on potatoes well.
2. For extra crunchy potato chips, slice to 1/8" OR for thin and crispy chips, slice to 1/16".
3. Rinse with cold water until the excess starch and sugars are removed and water runs clear.
4. Next, blanch sliced potatoes for 5 minutes in a large pot of boiling water with distilled white vinegar. Use a ratio of 1 Tablespoon of vinegar per quart of water.
5. Remove blanched potatoes from water, spin dry with a salad spinner and dry on a wire rack before placing into the fryer. It is important that the sliced potatoes are completely dry before frying. At this point, you can store blanched potatoes uncovered on wire racks in your refrigerator overnight, until ready to use, for up to 24 hours. This will also help ensure they are completely dry.
6. When ready to cook, fry in 325°F canola or soybean oil for 3-5 minutes, or until no bubbles continue to appear. Remove from fryer, drain well and season with fine sea salt or your desired seasoning. Do not season over hot oil.
7. Serve immediately, or allow to cool at room temperature and store in an airtight container until ready to serve.

GENERAL CHIP SUGGESTIONS

- For the best quality chips, use only Idaho® Russet potatoes.
- Blanch potatoes in a boiling vinegar-water solution to preserve color and flavor.
- To preserve the potato taste, dedicate a specific fryer to your chips.
- Do not overcrowd your fryer basket with chips for even cooking.
- Place finished chips on a screen or paper towel to drain away excess oil.
- Frequently skim excess particles out of the oil. Filter your oil often.

TROUBLESHOOTING

Chips burn easily.

Blanch in vinegar-water solution for 5 minutes before frying, fry at 325°F AND/OR refresh your frying oil.

Chips are too greasy.

Increase frying temperature AND/OR drain properly after frying.

Chips are stale.

Fry longer AND/OR store in an airtight container once cooled.

Seasoning doesn't stick to chips.

Season immediately after frying AND/OR your seasoning is too coarse.

