



## Potato Chips (Salt & Vinegar, Dill and Ranch)

**From the kitchen of B.J. Thompson**

**Note\*** All yellow potatoes will work with this recipe (Yukon Gold, Yukon Gem or one of our yellow flesh varieties such as Canada Gold.)

**Note\*\*** This recipe has been created using an air fryer. If you wish to oven bake the potato chips, line a baking sheet with parchment paper and cook at 400° for 15-20 minutes (turning at least once while the potato rounds are cooking.)

**Note\*\*\*** These tasty potato chips are best when they are eaten fresh.

### Salt & Vinegar Potato Chips

1 large yellow potato  
2 C white vinegar  
1 T olive oil  
½ T salt

1. Wash and pat dry the potato. Slice into thin rounds approximately 1/16" thick using a mandolin, food processor or by hand. You should have about 15-16 slices.
2. Rinse in a colander until the water runs clear.
3. Place the potato rounds in a small bowl and cover them completely with vinegar. Let them soak for 2 hours at room temperature.
4. Drain and completely dry the potato rounds using paper towels or a cloth towel.
5. Place in a small bowl and toss with olive oil and salt.
6. Heat the air fryer to 375°. Place the potato rounds in the basket in a single layer. Cook for 7 minutes. Turn the rounds over and cook for another 6 minutes. Cool on a wire rack.



## Dill Potato Chips

- 1 large yellow potato
- 2 C dill pickle juice
- 1 T olive oil
- ½ T dill weed
- ½ T dill popcorn seasoning

1. Wash and pat dry the potato. Slice into thin rounds approximately 1/16" thick using a mandolin, food processor or by hand. You should have about 15-16 slices.
2. Rinse in a colander until the water runs clear.
3. Place the potato rounds in a small bowl and cover them completely with dill pickle juice. Let them soak for 2 hours at room temperature.
4. Drain and completely dry the potato rounds using paper towels or a cloth towel.
5. Place in a small bowl and toss with olive oil, dill weed and dill popcorn seasoning.
6. Heat the air fryer to 375°. Place the potato rounds in the basket in a single layer. Cook for 7 minutes. Turn the rounds over and cook for another 6 minutes. Cool on a wire rack.

## Ranch Potato Chips

- 1 large yellow potato
- 1 T olive oil
- 1 ½ T dry ranch seasoning

1. Wash and pat dry the potato. Slice into thin rounds approximately 1/16" thick using a mandolin, food processor or by hand. You should have about 15-16 slices.
2. Rinse in a colander until the water runs clear.
3. Drain and completely dry the potato rounds using paper towels or a cloth towel.
4. Place in a small bowl and toss with olive oil and the dry ranch mix.
5. Heat the air fryer to 375°. Place the potato rounds in the basket in a single layer. Cook for 7 minutes. Turn the rounds over and cook for another 6 minutes. Cool on a wire rack.