

Shopping List

Produce

potatoes

Bulk

Salt

Vegetable oil

Herbs/spices



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Uncle Bill's
Microwave Potato
Chips

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Source: www.food.com

Uncle Bill's Microwave Potato Chips

INGREDIENTS

Potatoes—Russet, Yukon, White or Red, or you can use sweet potatoes

Your choice of spices—granulated garlic powder, seasoning salt, cayenne pepper, dried dill, dried parsley, cracked black pepper, parmesan, Cajun seasoning, etc.

Vegetable oil, to oil dish/parchment paper

INSTRUCTIONS

1. If the potatoes are old, peel and slice paper thin with a mandolin slicer (or as thin as you can get them with a knife). If you are using new potatoes, then don't bother peeling them, just clean them well and slice thinly.
2. Place potato slices in a bowl and sprinkle with salt (if desired). Cover with cold water and let sit for 10 minutes.
3. Remove potato slices in batches and pat dry with a (paper) towel.
4. Choose a microwave safe dish—either a microwave bacon tray, casserole dish or you can use parchment paper. Coat dish/paper with oil. Lay potato slices on dish/paper in a single layer.
5. Sprinkle with your choice of seasoning, or just leave them plain.
6. Cover potato slices with a lid or another piece of parchment paper.
7. Microwave on HIGH for 3 –5 1/2 minutes, until they start to curl at the edges and are a very light brown color. **Cooking time may vary due to the wattage of your microwave and the thickness of the potato slices.** Err on the side of caution. You do not have to turn the slices over.

8. Continue to cook the rest of the slices as described in steps 4-7. Note that you shouldn't need to add any more oil to your dish/paper after the first batch.

Note—if using a bacon tray, you should be able to decrease the cooking time of each successive batch.

If using cheese, try sprinkling it on the chips right after they come out of the microwave. Pop them back in for a few seconds to melt the cheese.



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1 medium potato = about 1 very full soup bowl of chips