

Potato Chips

Servings: 8

Source: Ina Garten's "Barefoot Contessa Parties!"

Ingredients

- Good Olive Oil
- 4 Baking Potatoes
- Kosher Salt
- Freshly Ground Pepper

Method

Preheat the oven to 325°F. Spread each of 2 baking sheets with 1 tbsp of oil and put them in the oven to preheat for 10 minutes.

Slice the potatoes on the narrow side lengthwise on a mandoline so they are thin and flexible, about 1/16 inch thick. Place slices on the hot sheet pans, making sure that they don't overlap at all. Sprinkle with salt and pepper.

Bake the chips for 10 minutes, rotate the pans in the oven, and bake for another 10 minutes. Flip each chip and then bake for another 5 to 6 minutes or until golden brown. Remove the chips to a paper towel to cool.

Repeat with the remaining potato slices.

To store the chips, cool completely and place in a plastic zipper-lock bag. They will stay crisp for several days.