

VooDoo Chip
BBQ Chips/NOLA Chips
Yield: 2 Servings



Created by: Erik Youngs
Company or Team Name: VooDoo Chef

Count	Weight	Volume	Ingredient
1 Each			Potato, Russet, 90 ct. Skin-On Sliced Thin

How to:

1. Slice using mandolin into large container filled with ice cold water.
2. Use a salad spinner to dry potatoes. If you do not have a salad spinner, strain using a colander. Once strained, pat dry with a paper towel.
3. Pre heat oil to 350°F, and fry potatoes in small batched until golden brown.

Notes:

To Make Chips:

Season with VooDoo Chef Dust

To Make BBQ Chips:

Place 1 teaspoon of Red Wine Vinegar in a large stainless-steel bowl. Swirl to coat the bowl. Add the fried potatoes. Season with 2 Tablespoons of VooDoo Chef Magic. Toss to coat.

To Make NOLA Chips:

Place 1 teaspoon of Worcestershire Sauce in a large stainless-steel bowl. Swirl to coat the bowl. Add the fried potatoes. Season with 2 Tablespoons of VooDoo Chef NOLA. Toss to coat.