

## **Salt & Vinegar Potatoes**

*Based on the recipe from Serious Eats*

### Ingredients

2 large baking potatoes  
1 1/2 cups white vinegar  
1 cup malt vinegar  
kosher salt to taste  
cooking spray

Wash potatoes and slice to 3/16 inch thickness.

Place potato slices in a medium pot and cover with both vinegars.

Bring potatoes to a boil over medium/high heat and boil for about 5 minutes. Let cool in vinegar for 30 minutes.

Spray a baking sheet or cooking stone with cooking spray and arrange potato slices in an even layer and sprinkle with salt to taste. *(Note: If you choose to overlap slightly, just be sure to salt the potatoes before overlapping.)*

Bake at 425 degrees F for 20-25 minutes or until desired crispness.

Remove from pan and serve.

Makes about 4 servings.

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