

Homemade Chunky Chips

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These chunky chips are super easy to make and will go well with anything, but especially steak or a nice juicy burger. Simply sprinkle with a little bit of salt and pepper to serve.

Ingredients:

12 large Maris Piper potatoes
1 litre vegetable oil, or enough to fill your fryer

Directions:

1. Peel your potatoes, then chop them into thick, chunky chips.
2. Put the chips into a pot of cold, salted water. Bring to the boil. Once they are boiling, cook for four minutes, then drain them and let them dry on some kitchen paper or a tea towel.
3. Pour the oil into the fryer then heat it to 120C. If you don't have a deep fat fryer, heat the oil in a deep, heavy-bottomed saucepan or a wok. Once the fat has reached 120C, put the chips in and cook for exactly ten minutes, then take them out and put them to one side.
4. Heat the oil up to 190C-200C. Once the correct temperature is reached, put the chips back in and cook until golden brown and until they've floated to the top - but the best way to check them is to just taste one of them. Once cooked, tip them onto some kitchen towel and drain of excess oil.

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