



POTATO CRISPS

Makes about 5 dozen chips.

Thin and tasty, this little snack keeps for a long time refrigerated in a zip lock bag. Grown-ups love them, children love them. They are very addictive. You do need a mandolin to be able to slice them very, very thinly; almost transparent. You can also top them with a dollop of caviar to make a nice cocktail fare.

INGREDIENTS

- 1 large baking potato
- 2 tablespoons extra-virgin olive oil
- Kosher salt

PREPARATION

1. Preheat the oven to 425F.
2. Line two large baking sheets with parchment paper. Brush each sheet with 1 tablespoon of olive oil.
3. Peel the potato, rinse and dry. Slice widthwise as thinly as you can into a towel. The crisps should look almost transparent. Cover with another towel to dry well.
4. Arrange side by side on the parchment paper and season lightly with salt.
5. Bake for about 10 minutes. Some parts of the potato will bake quicker, and the edges will turn brown. Take these crisps out and keep checking the rest of the batch.
6. Cool on a wire rack.