

Battered Chips

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Not the healthiest of chip recipes, but the batter makes the chips wonderfully crispy once cooked. They're even crispy when they are reheated in the microwave!

Ingredients:

1kg Maris Piper potatoes
125g plain flour
125ml water
1 tsp. garlic salt
1 tsp. salt
1 tsp. smoked paprika
250ml vegetable oil

Directions:

1. Slice the potatoes into chips and place into a pan of cold, salted water. Bring to the boil and cook for 7 minutes, then drain and pat dry.
2. Meanwhile, make the batter by mixing the flour, garlic salt, salt and paprika together. Add water, stirring all the while, until you have a smooth batter. Heat the oil until hot enough for a piece of batter dropped into the oil sizzles and turns golden brown.
3. Dip the chips into the batter and drop into the oil one at a time. Fry the chips until golden brown and crispy. Drain on kitchen paper before serving.

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