

Microwave Potato Chips



Modified from: www.food.com

Serves 4

4 large Russet potatoes

1/2t salt

1/2t granulated garlic powder

1/2t kosher or sea salt

1 heavy pinch cayenne

Peel potatoes and slice thinly with a mandoline. Place potato slices in a large bowl with water mixed with 1/2t salt and allow to sit 20 minutes. Drain well, layer on paper towels and pat dry.

Using a microwave~safe glass dish, spray with non~stick cooking spray.

Place potatoes in large zip~lock bag, add garlic powder, sea salt and cayenne. Shake well to distribute spices over all potato slices. Add more spices as desired.

Lay potato slices in one layer in prepared glass dish. Microwave on HIGH for 5 minutes or until potato edges curl slightly and start to brown. Cooking time may vary due to microwave fluctuations and thickness of the potatoes.

Repeat microwave process as needed until all potatoes are crisp. You do not need to spray baking dish with non~stick spray after the first time.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by

The Meijer logo, consisting of the word "meijer" in a bold, red, lowercase sans-serif font. The letter "i" has a blue dot above it.

Debbie Spangler ~ Certified Personal Chef

www.yummyissimo.com ~ debbie@yummyissimo.com