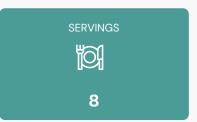


Stuffing-Flavored Potato Chips

Dairy Free

READY IN

45 min.



Gluten Free

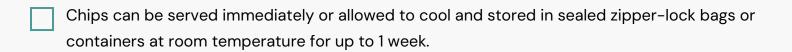


SIDE DISH

Ingredients

1 teaspoons pepper black freshly ground
0.5 cup celery leaves yellow loosely packed
1 tablespoon celery seed
1 tablespoon chicken bouillon instant
2 tablespoons rosemary leaves fresh
0.5 cup sage fresh loosely packed
2 teaspoons marjoram
1 tablespoons ground sage

	2 teaspoons onion powder	
	1 quart vegetable oil; peanut oil preferred	
	2 pounds baking potatoes scrubbed (3 large)	
Equipment		
	bowl	
	paper towels	
	whisk	
	mandoline	
	wok	
	dutch oven	
	salad spinner	
	deep fryer	
Directions		
	Slice potatoes into 1/16th- to 1/8th-inch slices on a mandoline slicer into a large bowl. Cover with cold water, drain, and repeat until water is clear (about 4 changes). Keep potatoes submerged in cold water and set aside.	
	Finely mince celery leaves, sage leaves, and rosemary leaves and transfer to a small bowl.	
	Add chicken bouillon, celery seed, black pepper, marjoram, and onion powder and whisk to combine. Set aside.	
	Heat peanut oil in a large wok, deep fryer, or Dutch oven to 350°F. Line a large bowl with paper towels and have ready. Working in four batches, remove potato chips from water and spin dry in a salad spinner.	
	Add to oil one chip at a time, working quickly, until all chips are in the oil. Temperature will drop. Adjust heat to maintain temperature between 275 and 300°F (chips should bubble vigorously). Cook, agitating and flipping chips occasionally with a large metal spider until bubbles reduce to a faint trickle, removing chips as they finish cooking and transferring to the paper towel-lined bowl.	
	Sprinkle each batch with 1/4 of seasoning mixture while still hot, tossing to coat, and transfer to a large bowl to cool. Repeat until all chips are cooked and coated.	



Nutrition Facts

PROTEIN 0.97% 📕 FAT 91.43% 📙 CARBS 7.6%

Properties

Glycemic Index:18.59, Glycemic Load:16.21, Inflammation Score:-4, Nutrition Score:15.088695702345%

Flavonoids

Naringenin: 0.12mg, Naringenin: 0.12mg, Naringenin: 0.12mg, Naringenin: 0.12mg Apigenin: 1.01mg, Apigenin: 1.01mg, Apigenin: 1.01mg, Apigenin: 1.01mg, Apigenin: 1.01mg, Luteolin: 5.88mg, Luteo

Nutrients (% of daily need)

Calories: 1145.41kcal (57.27%), Fat: 118.72g (182.65%), Saturated Fat: 20.1g (125.65%), Carbohydrates: 22.21g (7.4%), Net Carbohydrates: 20.03g (7.28%), Sugar: 0.95g (1.06%), Cholesterol: Omg (0%), Sodium: 26.74mg (1.16%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.83g (5.66%), Copper: 2.6mg (130.12%), Vitamin E: 18.65mg (124.36%), Vitamin B6: 0.42mg (21.09%), Manganese: 0.38mg (19.16%), Potassium: 540.03mg (15.43%), Vitamin K: 12.07µg (11.5%), Iron: 1.64mg (9.09%), Vitamin C: 7.37mg (8.93%), Magnesium: 35.03mg (8.76%), Fiber: 2.18g (8.71%), Phosphorus: 73.01mg (7.3%), Vitamin B1: 0.11mg (7.05%), Vitamin B3: 1.27mg (6.35%), Folate: 22.95µg (5.74%), Calcium: 48.58mg (4.86%), Vitamin B5: 0.39mg (3.89%), Zinc: 0.47mg (3.12%), Vitamin B2: 0.05mg (3.04%), Vitamin A: 100.67IU (2.01%), Selenium: 0.71µg (1.01%)