

## SLAP CHIPS WITH SALT AND VINEGAR



**Author:**

**Serving:** 4 - 6

**Cooking Time:** 20 minutes

**Prep Time:** 5 minutes

### INGREDIENTS

- 500ml (2 cup) white vinegar
- 1kg potatoes, skin on and thickly sliced
- Salt, to taste

## INSTRUCTIONS

Tips: Slap chips meaning “soft” chip these are best made using waxy potato to give you the best results

1. Pour the vinegar into a large mixing bowl and add the potato slices. Leave to soak for (+/- 10 minutes) Drain well and pat dry with paper towels
2. Place the potatoes into the basket of the air fryer and cook at 180°C for (+/- 20 minutes) they should be cooked but not browned
3. Serve the chips with meat, fish or chicken or delicious just drizzled with more vinegar and tomato sauce