Yields One Bowl Of Chips

Infused Oil:

750 ml Olive Oil

2 Habanero Peppers

1 Orange

Chips:

24 oz Tri-Colored Potatoes

1 Med Sweet Potato

1 Lemon

1/2 Bunch Scallions (optional)

Pink Sea Salt

Tri-Colored Peppercorns

 Let's begin with infusing our oil. Take your habaneros and cut them into thirds. Put them into a sauce pan, that's right seeds and all, and add in the zest of one orange. Let simmer on the lowest heat setting for 30 minutes. Pour oil through a fine mesh strainer and discard peppers and zest.

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Thinly slice them into a bowl filled with cold water. After all the potatoes are sliced, drain the water and rinse them, again, thoroughly.  Let them sit again in cold water for at least 30 minutes before frying.

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Pour your oil back into your sauce pan and turn your burner up to high heat. Fry them in small batches until light brown in color. You can even pull a chip out and feel the texture. They should feel crispy to the touch!

Once fried, put each batch onto a paper towel to help absorb the excess oil. While your next batch is cooking, and your last batch is still hot, sprinkle on your salt and pepper then top with lemon zest. Do this for each batch assuring that every chip is seasoned properly.

Put them onto a plate, or bowl, and top again with any remaining lemon zest, and sprinkle once again a bit of peppercorns for a garnish. I also like to add scallions onto my chips for a little bit of extra flavor, but you can top them with any kind of herbs that you like!