

Microwave Potato Chips – Tamara Berg

These are crazy-delicious. Thin, crispy, fast, and you know ALL the ingredients used.

1 Russet Potato
Olive Oil
Salt
Pepper (optional)

Wash the potato and cut very thin, 1/8" or less. I like mine about 1/16" and use a hand slicer or [mandoline](#), but a sharp knife will also work.

Place sliced potatoes in a single layer on a piece of parchment paper. Drizzle with a little olive oil, and brush the oil to cover each slice. Sprinkle with salt and pepper (if using.)

Place sheet in microwave, and cook on high for 3 to 5 minutes. Watch the chips, and remove when the desired amount of brownness is achieved. Parchment paper can be reused for several batches.

Yield: 50 to 60 chips.

Tips: try other flavors – garlic or seasoned salt, , or even vinegar or flavored olive oil. Go crazy!

