

Plate Dream

Classic Lays Potato Chips

Homemade classic potato chips with a perfect salty crunch.

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Medium** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 4 large russet potatoes, washed and peeled
- [ ] 2 cups vegetable oil for frying
- [ ] 1 ½ teaspoons sea salt, plus more for finishing

Optional Seasonings

- [ ] ½ teaspoon smoked paprika
- [ ] ¼ teaspoon garlic powder
- [ ] A drizzle of honey (optional)

Instructions

1. Slice the potatoes as thinly as possible using a mandoline or a sharp knife; aim for about 1 mm thickness.
2. Place the slices in a bowl of cold water for 10-15 minutes, then drain and pat completely dry with paper towels.
3. Heat the oil in a deep skillet over medium-high heat until it reaches 350°F (175°C).
4. Working in small batches, gently lower the potato slices into the oil; fry until golden and crisp, about 2-3 minutes per batch.
5. Remove chips with a slotted spoon, place on paper towels, and immediately sprinkle with sea salt and any optional seasonings.

Nutrition per serving

180 kcal	3 g	22 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- Dry the potato slices thoroughly; any moisture will steam the chips instead of crisping them.
- Do not overcrowd the pan; this drops oil temperature and makes chips soggy.
- Season right after frying while the chips are still warm for best adhesion.