



## Homemade Potato Chips with Blue Cheese Sauce

**Prep: 15 minutes plus standing**

**Cook: 32 minutes Serves: 8**

- 2 large russet potatoes (about 1 pound)
- ½ cup PICS distilled white vinegar
- 8 cups PICS vegetable oil
- 1 cup PICS heavy cream
- 1½ teaspoons PICS cornstarch
- ⅛ teaspoon PICS ground red pepper
- 1 tablespoon PICS unsalted butter
- 1 tablespoon minced shallots
- 1½ teaspoons PICS salt
- 1 garlic clove, minced
- ½ cup dry white wine
- ½ teaspoon chopped fresh rosemary
- ¼ cup PICS crumbled blue cheese
- 1 teaspoon PICS ground black pepper
- ½ tablespoon chopped fresh chives for garnish (optional)

**1.** With mandoline, slice potatoes 8-inch thick; transfer to large bowl. Cover potatoes with cold water; agitate potatoes with hand. Drain potatoes; rinse under cold water until water runs clear. Place potatoes in clean large bowl; add vinegar and enough cold water to cover; let stand at room temperature 1 hour.

**2.** Attach deep fryer thermometer to side of medium saucepan; add oil and heat over medium heat 30 minutes or until oil temperature reaches 300°.

**3.** In small bowl, whisk cream, cornstarch and red pepper. In second medium saucepot, melt butter over medium heat. Add shallots and ½ teaspoon salt; cook 2 minutes, stirring occasionally. Stir in garlic, wine and rosemary; heat to a simmer. Whisk in cornstarch mixture; cook 8 minutes or until slightly thickened, whisking occasionally. Strain cream mixture through fine-mesh strainer into small bowl; whisk in blue cheese.

**4.** Drain potatoes; transfer to paper towel-lined rimmed baking pan and pat dry with paper towel. In batches, fry potatoes in oil 6 minutes or until golden brown and crisp; with slotted spoon, transfer to paper towel-lined rimmed baking pan and immediately sprinkle with ½ teaspoon black pepper and remaining 1 teaspoon salt. Serve chips topped with blue cheese sauce and sprinkled with remaining ½ teaspoon black pepper; sprinkle with chives, if desired.

*Approximate nutritional values per serving:*

*302 Calories, 28g Fat (11g Saturated), 41mg Cholesterol, 496mg Sodium, 10g Carbohydrates, 1g Fiber, 3g Protein*

### *Chef Tip*

*Heat oil back to 300° in between batches of potato chips.*