

Homemade Salt & Vinegar Chips (recipe #1)

Ingredients:

- 1 tsp. dehydrated carrot dices powder
- 1 tsp. freeze dried celery powder
- 1/2 tsp. freeze dried red bell pepper dried powder
- 1/2 tsp. freeze dried green bell pepper dried powder
- 1/4 tsp. salt
- 1 dash paprika
- 4 russet potatoes
- 3 tbsp. white vinegar
- 8 c. water
- 4 c. vegetable Oil

Directions:

- Boil water and vinegar in a large pot.
- Peel and slice potatoes to 1/16 inch using a slicer or mandolin. Soak in cold water while combining all seasoning ingredients in small bowl.
- Rinse potatoes and put in boiling water. Boil 3 minutes.
- Drain potatoes and pat dry. Let sit for 5 minutes while heating oil to 325 degrees.
- Fry potatoes in small batches 90 seconds on each side or until edges are golden brown and chip is completely crisp.
- Remove from oil and drain on paper towels.
- Continue frying and draining all potatoes.
- Sprinkle both sides of chips with seasoning or place small batches of potato chips in large plastic zip bag and shake until chips are covered with seasoning. (allow chips to cool before adding to bag). Enjoy!

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How to Make Salt & Vinegar Flavoured Crisps (recipe #2)

Ingredients:

- enough oil to fry
- 4 Yukon gold potatoes
- 2 Cups White vinegar
- 1 Tablespoon Fine seasalt
- 1 Tablespoon White vinegar

Directions:

- Preheat oven to 250 degrees
- In a small oven proof pan mix together 1 tbl spoon sea salt and 1 tabl spoon vinegar, layer evenly and bake for 1 hour but stir after 30 minutes.
- Once cool pulse in the grinder to break up any large salt clots.
- For the crisps, slice the potatoes on a mandolin or by hand but very very finely, add the 2 cup vinegar and spread out the potatoes in 1 layer. Let the potatoes sit for about 4 hours.
- Next heat the oil to 350 degrees, meanwhile drain the potatoes and pat dry with kitchen towels, fry until golden brown but not burnt. Remove potatoes and pat with kitchen towel to absorb excess oil.
- Sprinkle with the salt mixture made earlier, you can also add a pinch of black pepper.
- And there you have home made artificial color/flavour free salt & vinegar crisps :-)
- Enjoy

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Salt & Vinegar Baked French Fries

<http://fooddonelight.com/salt-vinegar-baked-french-fries> by Christie Daruwalla

Yields 4 servings

5 min Prep Time

30 min Cook Time

35 min Total Time

Ingredients

1 1/2 lbs. red potatoes, cut into 1/2 inch planks*
4 tsp. oil
1 tbsp. malt vinegar
3/4 tsp. kosher salt
1/8 tsp. fresh ground black pepper

Instructions

Preheat oven to 450°.
Place a large baking sheet into the oven.
In a large bowl, toss together all the ingredients.
Take baking sheet out of the oven; spread out the potatoes in a single layer.
Bake for 15 minutes.
Flip the potatoes over.
Bake for another 15 minutes, or until potatoes are lightly browned and crispy.

Notes

*You can cut off some of the skin to make the potatoes easier to cut into the same size planks.

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Salt and Vinegar Popcorn

Book: Party Popcorn Book

Serves: 8 cups

Ingredients

8 cups popped popcorn (1/2 cup unpopped kernels)
3 Tbsp butter
2½ tsp balsamic vinegar (balsamic mixes well w/ butter)
1½ tsp kosher salt

Instructions

Using air popper, pop corn into a large bowl, picking out any unpopped kernels. Place butter and balsamic vinegar into a deep bowl and microwave it for 30-60 seconds until the butter is melted. Whisk the butter and vinegar together and drizzle slowly all over the popcorn. I drizzled some and then mixed (shook) consistently so that it would evenly coat the mixture. If you get too much in one spot it will get chewy and shrivel. As soon as the popcorn is coated with butter and vinegar sprinkle the salt and the dill evenly and mix/shake to coat. Eat immediately.

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More Recipes Online

[Salt & Vinegar Popcorn](http://www.chocolatemoosey.com/2015/02/19/salt-and-vinegar-popcorn/): - what snack can I make in minutes and satisfy my salt and vinegar craving? The answer: Salt and Vinegar Popcorn made with only three ingredients - freshly popped popcorn, salt, and vinegar powder.
<http://www.chocolatemoosey.com/2015/02/19/salt-and-vinegar-popcorn/>

[Salt & Vinegar Potato Chips](http://chocolatemoosey.com/2013/09/25/homemade-salt-and-vinegar-potato-chips/):
chocolatemoosey.com/2013/09/25/homemade-salt-and-vinegar-potato-chips/

[The science behind all the commercial dry vinegar flavorings](http://www.seriousseats.com/2012/09/the-best-salt-and-vinegar-chips-tasting-brands-most-acidic.html):
<http://www.seriousseats.com/2012/09/the-best-salt-and-vinegar-chips-tasting-brands-most-acidic.html>

Malt Vinegar Sea Salt is made from malted barley or grain, not fruit.

<http://chemistry.about.com/od/crystalrecipes/a/saltvinegar.htm>

<http://www.allrecipes.com/recipe/236557/salt-and-vinegar-potato-chips/>

<http://www.gimmesomeoven.com/sea-salt-vinegar-kale-chips-recipe/>

<http://www.yummly.com/recipes/homemade-salt-and-vinegar-seasoning>

<https://www.spicejungle.com/malt-vinegar-powder>