

Wildman Wines Piggy Pop Pét-Nat + Chips



We understand that frying up chips can be intimidating, but hopefully this brings a simple approach to the process! If desired, use air-popped white popcorn instead and drizzle with olive oil and seasoning mix. Arthur's has everything seasoning made in house and can be purchased on your next visit!

Kettle chips with everything

1 lbs Kennebec/Chipperbec potato (russet works in a pinch)
2 Tbsp distilled white vinegar
8 cups canola oil

4 Tbsp kosher salt
2 Tbsp everything seasoning

Directions

- 1.Mix salt and seasoning together in a small bowl.
- 2.Slice potatoes thin on a mandoline and rinse in a colander under cold water. Submerge in a covered container of additional cold water and set in fridge for a minimum of 1 hour.
- 3.In a large saucepan, combine vinegar and 8 cups water and bring to a boil. Add potatoes and cook for 3 minutes.
- 4.Drain slices from boiling water and spread on a paper towel-lined baking sheet to dry for about 5 minutes.
- 5.In a large pot or Dutch oven, heat oil to 350° and add potatoes in small batches to cook.
- 6.For best results, stir and flip the slices constantly for 7 minutes at a minimum, or until crisp and browned.
- 7.Using a slotted spoon, remove chips, draining well and sprinkle with desired topping.
- 8.Sprinkle a healthy pinch of seasoning mix atop the chips while still hot and glistening with remaining oil.