



TINGLY HOMEMADE SICHUAN PEPPER POTATO CHIPS

INGREDIENTS

- 2 large russet potatoes
- 2 tablespoons red Sichuan pepper oil*
- 1/4-1/2 teaspoon salt*
- 1/2 teaspoon crushed red Sichuan pepper*
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1/4 teaspoon paprika (optional)

*Please adjust according to desired taste

Notes:

Enjoyed best when shared.

INSTRUCTIONS (2 servings)

Step 1

Preheat your oven to 400°F (200°C) and line a tray with parchment paper.

Step 2

Slice the potatoes into thin, even slices.

Step 3

In a large bowl, combine the Sichuan pepper oil, salt, ground Sichuan peppers, garlic powder, onion powder, and paprika (if using). Mix well.

Step 4

Add the potato slices to the bowl and toss them in the oil and spice mixture until they are evenly coated.

Step 5

Arrange the coated potato slices in a single layer on the prepared baking sheet.

Step 6

Place the baking sheet in the preheated oven and bake for 15-20 minutes, or until the potato chips are golden brown and crispy. Don't let them burn!

Step 7

Once the potato chips are done, remove the baking sheet from the oven and let them cool for a few minutes before serving.

Step 8

Enjoy the tingly crunch!

