

# GRILLED POTATO CHIPS

*Rusty Hinges Ranch*



## INGREDIENTS:

- 2-3 red potatoes
- 6 Tbsp salted butter, melted
- 1 Tbsp lemon juice
- 1 ¼ tsp salt
- ½ tsp dried basil, parsley & oregano
- ½ tsp paprika
- optional minced parsley and fresh lemon, for garnish

## INSTRUCTIONS:

1. Preheat the grill to medium-high heat, 375°F.
2. Cut the potatoes into ¼ inch slices. Use a mandoline if you have one.
3. Whisk the melted salted butter, lemon juice, salt, spices, and paprika together in a large bowl.
4. Add the potato slices to the bowl and gently toss until coated.
5. Place on the heated grill and cook for 5 minutes on each side or until they start to turn golden brown and are fork tender. Use tongs to flip the potatoes over.
6. Plate with minced parsley and a splash of fresh lemon - if you like - and serve with your favorite dipping sauce!