



Crispy Salt & Vinegar Potatoes

My kids love Salt & Vinegar Potato Chips and think these are awesome too!

Prep Time : 25 mins

Cook Time : 40 mins

Servings: 4

Ingredients:

2lbs baby potatoes
1 Tbl Salt
2 Tbl unsalted butter, melted
2 Tbl olive oil
2 Tbl white vinegar
2 Tbl chives, chopped
pepper

Procedure:

1. Preheat oven to 450 degrees.
2. Line a large baking sheet with parchment paper.
3. Add potatoes and salt to medium sauce pan. Add water to cover potatoes and bring to a boil. Cover and simmer for 20 mins or until potatoes are tender.
4. Drain and return to pan. Add butter and toss.
5. Transfer potatoes to baking pan and smash potatoes down with bottom of glass.
6. Bake for 20 mins. Take out, flip and bake for another 20 mins.
7. Take out. Pour vinegar on top, with chives and salt and pepper. Serve.