

Homemade Jalapeño Chips with Garlic Ranch Dip

WITH TEXAS HILL COUNTRY SOLA STELLA AND
GARLIC INFUSED EXTRA VIRGIN OLIVE OILS



Ingredients

Jalapeno Chips:

- 2 lbs Russet potatoes
- 3 cups Sola Stella Extra Virgin Olive Oil
- 2 tablespoons salt
- 2 tablespoons jalapeño powder
- ½ tablespoon garlic powder

Garlic Ranch Dip:

- ½ cup mayonnaise
- ½ cup sour cream
- 1 tablespoon lemon juice
- 1 tablespoon Garlic Infused Extra Virgin Olive Oil
- ¾ teaspoon dried chives
- ½ teaspoon dried parsley
- ½ teaspoon dried dill weed
- ½ teaspoon garlic powder
- ¼ teaspoon onion powder
- salt and pepper to taste



Notes

Directions

1. Use a sharp knife or a mandoline slicer to slice the potatoes into thin, even slices. Try to make them as uniform in thickness as possible, so they cook evenly.
2. Soak the potato slices in cold water for 30 minutes to an hour. This helps to remove excess starch, which can cause the chips to stick together and not crisp up properly.
3. Drain the potato slices and pat them dry with a clean kitchen towel or paper towels. You can also use a salad spinner to remove any excess water.
4. Heat up a pot of olive oil until it reaches 350°F. Fry the potato slices in batches, making sure not to overcrowd the pot. Fry them until they are golden brown and crispy, which should take about 3-5 minutes.
5. Use a slotted spoon or tongs to remove the chips from the oil and place them on a paper towel-lined plate to drain any excess oil. While the chips are still hot, sprinkle them with your jalapeño and garlic powder, and salt.
6. For dip, place all ingredients in a bowl and mix well.