

## PyroDust Potato Chips

Try them Loaded.

Appetizers

SERVINGS: 2

### INGREDIENTS:

1 Large Potato

2 tsp PyroDust

Optional:

Sour cream

Bacon Bits

Green Onions

Shredded cheese



### DIRECTIONS:

Slice your potato really thin. Soak the slices in cold water, when water turns cloudy drain and repeat.

Meanwhile heat your grease either in a pot on the stove, or an immersion style deep fryer. You want to add the potato slices in a few at a time to keep them from sticking Deep fry until golden brown. Drain and toss with PyroDust BBQ dry rub

Tips:

Soaking the potato slice in water removes the starch and helps prevents the potato slices from sticking together.

This will make enough to equal a family size of store bought chips.

For something different, try a loaded potato chip. Top with sour cream Bacon bits and sliced green onion and a bit of cheese. Serve while chips are still warm.