

Wasabi Ginger Potato Chips

Makes 4 servings

Ingredients

- 2 Russet Potatoes
- 1 tablespoons olive oil
- 1 tablespoon wasabi powder
- 2 teaspoons kosher salt
- 1 teaspoon ground black pepper
- 1 teaspoon ground ginger
- 1 teaspoon garlic powder
- 1 teaspoon sugar

Directions

- Wash and thinly slice potatoes on thin setting using a mandoline slicer.
- Cover a microwave-safe plate with parchment paper. Brush olive oil on parchment paper (do NOT toss potato chips with olive oil!). Place potatoes in a single layer on the plate, being sure their edges do not touch (otherwise, they will stick together!).
- Place in microwave and heat on high for 2 and 1/2 to 3 minutes*. Watch them closely to be sure they do not get too brown.
- Remove from microwave and serve! Repeat process until all potatoes are crispy and crunchy.
- Make spice mix by mixing together wasabi powder, pepper, ginger, garlic powder and sugar.
- Sprinkle wasabi ginger mix over the chips.

Barbeque chips were the first type of flavored potato chip.

The most popular potato chip flavor in America is plain, followed by barbeque, and then sour cream and onion.

