

**Side Dishes**

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# **Salt-And-Vinegar Grilled Potato Chips**

Bobby Flay  
Parade Magazine

**Servings: 4**

**Grill Time: 8 minutes**

**4 medium Yukon Gold potatoes, scrubbed**

**Canola oil**

**Salt and black pepper, to taste**

**Malt vinegar**

**Fine sea salt**

Heat grill to medium.

Place potatoes in a pot of water; add 1 teaspoon of salt. Cook until just tender, about 15 minutes. Drain, cool, and slice into 1/4-inch-thick-slices.

Brush potatoes with oil; season with salt and pepper. Grill until golden brown on both sides and cooked through, about 8 minutes.

Remove to a platter in an even layer; drizzle with vinegar. Season with sea salt to taste.

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Per Serving (excluding unknown items): 70 Calories; 0g Fat (0.0% calories from fat); 2g Protein; 15g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 5mg Sodium. Exchanges: .