

CILANTRO POTATO CRISPS

INGREDIENTS

2-3 medium Yukon gold potatoes
Cooking spray
Fresh cilantro (coriander leaves)
1/2 teaspoon salt

DIRECTIONS

Preheat oven to 400F. Set mandoline on thinnest slicing setting. Cut each potato lengthwise using the mandoline. Arrange potato slices in a single layer on several layers of paper towels; cover with additional paper towels, and press lightly. Let stand 5 minutes.

Arrange half of the potato slices in a single layer on each of two baking sheets coated with cooking spray. Place a small cilantro sprig on each potato slice; cover with another potato slice. Press gently to adhere. Coat potato stacks with cooking spray. Sprinkle evenly with salt. Working with one sheet at a time, cover potato stacks with parchment paper. Place an empty baking sheet on top of parchment paper; set a cast-iron or heavy ovenproof skillet on second baking sheet to act as a weight (will keep the potato crisps flat). Bake for 25 minutes.

Remove skillet. Remove baking sheets from oven; remove top baking sheet and parchment paper. Remove browned potato crisps from pan; place on a wire rack. Turn any unbrowned potato crisps over on sheet. Replace parchment paper and top baking sheet; return pan to oven. Replace skillet on top of baking sheet. Bake 5 more minutes or until browned. Cool crisps on wire racks. Repeat procedure with remaining potatoes.