

ACCORDION POTATOES

(from the Bewitching Kitchen)

3 large Russet potatoes

olive oil

salt and pepper

Peel the potatoes and trim them to form a nice rectangle shape. Place the trimmed potato over a cutting board, nudged between two chopsticks that will prevent your knife blade from cutting the potato all the way through. Make very thin slices – around 1mm thick. Turn the potato over, and make the same type of cut, but diagonally (check the video if you need clarification).

Thread a wooden skewer in the center of the cut potato and carefully open it like an accordion. Soak the potatoes and skewers in cold water for 30 minutes or so. Dry very well. Spray olive oil, season with salt and pepper and air-fry until golden brown, flipping the pieces every 5 minutes or so. Time will vary, depending on the power of your air-fryer and size of the potato.

You can deep fry if you prefer. Season with additional before serving.