

PURPLE-TOP TURNIP CHIPS

INGREDIENTS

Cooking Oil

Purple-Top Turnips

1-2 Tablespoons

Cornstarch

Honey Granules

DIRECTIONS

Heat Cooking oil to 335F

Slice turnips using a mandolin into very thin slices, between 1/16 - 1/8 of an inch.

When oil is hot & ready, toss about 12 slices at a time with a Tablespoon or 2 of cornstarch, and then when evenly coated, directly into the oil.

Fry, turning once or twice during cooking until the slices are evenly golden brown and there are very little white patches remaining.

Remove with tongs or a slotted spoon onto paper towels to soak up excess oil, and sprinkle with honey granules.

Continue in batches until complete. Use within a few hours for best result.