

HOW TO USE · JFC CHIP SEASONING

HOT SEASONED CHIPS

Salty, savoury and moreish. Season them the second they leave the fryer.

SERVES	PREP	COOK
4	15 min	15–20 min

INGREDIENTS

- 1 kg potatoes (about 4 large), cut into 1 cm chips
- Oil, for deep frying (about 2 L)
- 2–3 tsp JFC Chip Seasoning, to taste
- To serve: tomato sauce, aioli or a creamy dip



METHOD (deep fryer)

1. Rinse the cut chips in cold water, then dry them very well with a clean tea towel.
2. Heat the oil in a deep fryer or heavy pot to 160°C. Never leave hot oil unattended, and keep water away from it.
3. Fry the chips in batches for 5–6 minutes, until soft and pale. Lift out and drain.
4. Heat the oil to 190°C. Fry the chips again for 3–4 minutes, until golden and crisp.
5. Lift the chips straight out of the fryer into a large bowl and toss through the JFC Chip Seasoning while they are hot.
6. Taste, add a little more if you like, and serve straight away.

HOT SEASONED CHIPS

AIR FRYER METHOD

200°C · 18–22 min

Chips with a little oil, shaken halfway

1. Soak the cut chips in cold water for 20 minutes, then dry very well and toss with 1 tbsp oil.
2. Heat the air fryer to 200°C. Cook in batches, in a single layer, for 18–22 minutes, shaking the basket halfway.
3. Tip the hot chips into a bowl and toss through the JFC Chip Seasoning straight away.

BBQ / GRILL OPTION

200°C · 30–35 min

Wedges in a tray on a hooded BBQ

1. Cut 1 kg potatoes into wedges and toss with 2 tbsp oil.
2. Heat a hooded BBQ to about 200°C. Spread the wedges in a foil tray or cast-iron pan.
3. Cook, lid down, 30–35 minutes, turning every 10 minutes, until golden and crisp.
4. Toss with the JFC Chip Seasoning while hot.

SMOKER OPTION

finish only

Best as a finishing seasoning

1. Cook the chips or wedges as usual in the oven, air fryer or BBQ.
2. As soon as they come off the heat, dust with JFC Chip Seasoning.
3. Toss and serve while hot.

OTHER WAYS TO USE IT

- → Shake over hot popcorn, wedges or roast potatoes.
- → Rub a little oil on chicken pieces before roasting, then season lightly.
- → Stir a pinch into mayonnaise or sour cream for a quick dip.

SALT This blend is mostly salt, so start with a small amount, taste, then add more.