

# Salt, Pepper, and Vinegar Chips with Homemade Ketchup

Recipe By Zehava Krohn



Cooking and Prep:  1 h

Serves:  12

No Allergens

Preference: Parve

Difficulty: Easy

Occasion: Passover,  
Chanukah

Diet: Vegetarian, Vegan,  
Pescetarian, Gluten Free

Source: Whisk by Ami  
Magazine

## Ingredients (15)

### Chips

- 5 pounds potatoes
- oil, for frying
- salt, for sprinkling
- pepper, for sprinkling

distilled vinegar, for spraying

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## Ketchup

3 tablespoons vegetable oil

3/4 head garlic

6 tomatoes, peeled

1/4 teaspoon allspice

1/8 teaspoon salt

1/8 teaspoon cayenne pepper *(optional)*

1 tablespoon paprika

1/3 cup plus 1 tablespoon brown sugar

1/4 cup distilled vinegar

1/2 a (6-oz.) can **Gefen Tomato Paste**

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## Start Cooking

### Salt, Pepper, and Vinegar Chips

1. Cut potatoes with a mandoline or the slicer side of a grater.
2. Heat oil in a 6- or 8-quart pot over high heat. There should be enough oil to cover the chips while they're frying.
3. When oil is hot, add the chips in batches. Use a wooden spoon to separate any chips that are sticking together. Fry for 4–5 minutes without mixing.
4. Remove chips from oil using a slotted spoon, and transfer to a paper towel-lined plate. Season with salt and pepper.
5. Fill a spray bottle with vinegar and spray the chips (optional). Serve with homemade ketchup.

### Homemade Ketchup

Yields 3 to 4 cups.

1. Heat oil in a medium saucepan. Add garlic, tomatoes, spices, brown sugar, and vinegar, and stir for 1 minute. Add tomato paste.
2. Scrape up any browned bits from the bottom of the pot with a wooden spoon and remove from heat.
3. Purée ketchup in blender or using an immersion blender, until smooth. Bring to a simmer over medium-low heat and cook, stirring occasionally until thick. Transfer to airtight container.