



CRISPIEST POTATO CHIPS



SERVES
6



METHOD
DEEP-FRYING



MINUTES
60



DIFFICULTY
2/10

INGREDIENTS

1½ pounds russet or purple potatoes
1/2 cup distilled white vinegar
8 cups peanut oil, or frying;
Kosher salt

Special Equipment

Deep-fry thermometer

Slice potatoes about 1/8" thick (a mandoline helps). Place in a large bowl, add cold water to cover, and stir to release starch; drain. Repeat until water runs clear. Return potatoes to bowl; cover with 1/2 cup distilled white vinegar and 6 cups water. Let sit at least 30 minutes or up to 2 hours. Drain; pat dry.

Fit a medium heavy pot with thermometer; pour in oil to measure 4". Heat over medium-high until thermometer registers 300°F.

Working in 6 batches and returning oil to 300°F between batches, fry potatoes, turning occasionally to cook evenly, until golden brown and crisp (oil will have quit bubbling), about 5 minutes per batch. Using a spider or slotted spoon, transfer to a paper towel-lined wire rack. Season with salt.

Tip Potatoes can be fried 6 hours ahead. Keep at room temperature.



LEMON MOUSSE CHEESECAKE



SERVES
8 - 12



METHOD
BAKING



MINUTES
75+



DIFFICULTY
3/10

INGREDIENTS

Crust:

5 tablespoons butter
8 graham cracker sheets, crumbled
1/4 cup sugar

filling:

24 ounces cream cheese
1 1/3 cup sugar
1/3 cup all purpose flour
4 eggs
4 lemons

Preheat oven to 325°F.

To prepare crust, combine all ingredients. Stir well and press into a 10-inch springform pan.

Combine cream cheese and 1 cup sugar; beat until fluffy (about 5 minutes). Add flour, egg yolks, lemon rind and juice; beat until smooth. Beat egg whites until soft peaks form. Add remaining 1/3 cup sugar; beat until stiff peaks form. Fold into lemon batter. Pour batter into crust. Place pan in a large baking pan. Add water to baking pan to a depth of 1 inch. Bake about 55 minutes, until cake is set but still jiggly in the center. Cover and chill at least 4 hours.

The water bath tempers the heat, creating the soft, creamy consistency. If you skip the water bath, the cheesecake will have a firmer, more traditional cheesecake texture.



MISS OLLIE'S JERK CHICKEN



SERVES

8



METHOD

GRILLING



MINUTES

330



DIFFICULTY

3/10

INGREDIENTS

1 bunch chives, chopped
4–8 Scotch bonnet chiles
5 garlic cloves, crushed
3/4 cup malt vinegar
3/4 cup soy sauce
2 tablespoons Jamaican rum
1 tablespoon Kosher salt
1½ teaspoons ground nutmeg
3/4 teaspoon ground cloves
8 pieces skin-on, bone-in chicken legs, drumsticks and thighs separated, patted dry
Vegetable oil (for grill)

Blend chives, chiles, garlic, vinegar, soy sauce, rum, salt, allspice, nutmeg, and cloves in a blender until smooth. Place chicken in a large bowl and pour jerk marinade over. Turn thighs and drumsticks several times to coat. Cover and chill, turning chicken pieces once, at least 2 hours and up to 1 day.

Remove chicken from marinade, wiping off any excess, and let come to room temperature, about 30 minutes. Discard marinade.

Prepare grill for 2-zone heat (for a charcoal grill, bank two-thirds of coals on one half of grill and scatter remaining coals over other side; for a gas grill, set one burner to high heat and the remaining burners to medium-low heat). Lightly brush grate with oil. Arrange chicken drumsticks and thighs, skin side down, on grate over hottest part of grill and grill, turning halfway through, until lightly charred, 5–10 minutes. Move chicken to cooler part of grill and continue to grill, turning several times, until an instant-read thermometer inserted into the thickest part registers 165°, 20–25 minutes longer.

Transfer chicken to a platter and let rest 10 minutes before serving.

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