



diy spiced potato chips

The chips are down and we're jazzing them up with a homemade spice mix that'll have you licking your fingers.

SERVES: 4



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ingredients

- 1 tbsp brown sugar
- 2 tsp chili powder
- 1 tsp smoked paprika
- 1 tsp mustard powder
- 1 tsp cumin
- 1 tsp garlic powder
- 1/2 tsp cayenne
- 1 bag (10.5 oz) plain potato chips

directions

1. Preheat oven to 350°F. In a small bowl, combine brown sugar, chili powder, paprika, mustard powder, cumin, garlic powder and cayenne.
2. Spread chips on a baking sheet lined with aluminum foil. Bake for 5 minutes or until warm. Place in large bowl and immediately toss with spice mixture. Serve warm.

