

Cucumber Chips

You will need a food dehydrator for this recipe.

Ingredients:

- Cucumbers
- Oil vinegar
- Spices: Paprika, garlic powder, onion powder, chili powder, salt etc.

Directions:

1. Slice cucumbers nice and thin. Can use a mandolin slicer on the thinnest setting to get uniform slices.
2. Toss the cucumber slices in 1-2 tsp. of oil and vinegar.
3. Place slices on dehydrator trays, close but not touching.
4. Sprinkle with your favorite spices (shown on ingredient list).
5. Turn dehydrator on 135 degrees and set for 4-6 hours or until completely dry and crisp.
6. Store in airtight container to retain crispness.

Servings:

Unlimited

Uses:

If you eat the whole batch, 1-2 teaspoons oil