

Apple Chips

Show: Dec. 5th

Ingredients:

Makes about 1 cup of chips

1 Apple, firm flesh (Fuji or tart green)

1 cup Simple Syrup*

Procedure:

Preheat oven to 250 °F.

Slice apples on a mandoline, very thin. Dip in the simple syrup* and place on a sheet pan or cookie sheet with a silpat mat. Place in oven and bake for about 45 to 60 minutes. Test for doneness by pulling one out of the oven to see if it crisps up. You may choose to shape it into a fold or cone or leave flat. Use to present a pate or cheeses etc.

Store in airtight container. If they soften up put them back in a low oven for about 15 minutes.

**Simple syrup is 1 cup of water with 1 cup of sugar boiled until the sugar is dissolved.*

[« Back to List of Recipes](#)