

Baked BBQ Potato Chips

Potato Mixture

2 cups potato flakes
2/3 cup cornstarch
4 1/2 cups water
1 TBS light olive oil

BBQ seasoning combination

(*it went over better when I used all but 1 1/2 TBS of this seasoning — the full amount was a little too much)
2 TBS light brown sugar
2 tsp. onion powder
1/2 tsp. chili powder
1 tsp. chicken boullion
3 3/4 TBS smoked paprika
3 1/2 tsp. garlic powder
1 1/4 tsp. salt

Mix together the cornstarch and water until smooth. Add in the oil to the cornstarch mixture. Add wet ingredients to the potato flakes and whisk until smooth.

Either using a greased pan or a pan lined with parchment paper (both work just fine), spread potato mixture so that it's evenly thin but not “see through” thin. Bake at 325 for about 25 minutes or until the edges of the batter begin to curl up. Check carefully the last 10 minutes of baking to be sure that there aren't thin areas cooking more quickly that are crisp and ready to be removed from the oven.

Bring the pan out of the oven and allow to cool slightly (so that you can handle the baked potato mixture). If there are crisp areas, remove them to a serving plate, while for the still “leathery” areas, flip the entire piece over and bake again until all is crisp (about 10-15 min.) watching carefully.