



Zucchini Chips from Carlson Vineyards

Healthy salty snack that pairs really well with off-dry wines. Fun and fast (prep). Spends a bit of time cooking low and slow. You can spend that time browsing the webstores for your favorite wineries.

Ingredients

Zuchinis (as many as you feel like slicing and baking)

Olive Oil

Salt (I used sea salt, but kosher would be great hear too)

Slice: A mandolin is seriously preferred for this. If you have mad knife skills then go for it. You want thin and uniform.

Dry: Place in a single layer on paper towels. Place paper towels on top. Press gently to collect moisture. 30 minutes in the refrigerator will help too.

Oil and Salt: Use a kitchen paint brush to brush the oil on the chips. Salt to taste.

Bake: Bake at 225 degrees for 1 hour. Convection mode helps if you have it. They're done when slightly shriveled and partially browned.

Serve: Pair with an off-dry while (I used Gewurztraminer, but I bet Riesling or Viognier would go great as well).