

Kiwi Organics Cookbook

homemade corn chips

ingredients

- ½ cup yellow Kiwi Organics cornmeal
- ½ teaspoon salt
- ¾ cup boiling water
- 1 cup boiling water
- 1 teaspoon butter OR margarine

Preheat oven to 450°F (230°C).

Combine cornmeal and salt in a mixing bowl.

Pour in 1 cup of boiling water and stir.

Add butter and stir until melted.

Add remaining ¾ cup boiling water, while stirring constantly.

Drop mixture by heaping teaspoonfuls onto a well-greased baking sheet and bake for 12 to 15 minutes or until golden brown.

Makes approximately 3 dozen chips

