

# **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