

## How to make chips from corn meal



### Ingredients:

- 1/2 cup water (Next time I do this, I will add a bit more water, it seemed a little dry.)
- 1 1/2 tablespoons butter
- 1/4 teaspoon chili powder
- 1/8 teaspoon garlic powder (I am using a clove of garlic I minced and crushed, will let you know how it goes!)
- 1/8 teaspoon salt
- 2/3 cup yellow corn meal

### Other things

- Baking sheet
- Glass
- Measuring cups and spoons
- Wax paper
- Cooling rack
- Mixing bowl

### Steps:

1. Preheat oven to 375 degrees F.
2. Lightly grease a baking sheet. (I used some veggie oil and spread an even layer around.)
3. Bring water, butter, seasonings to a boil.
4. Remove pan from heat.
5. Add the corn meal and stir well. (It will be a little dry and hard to make into balls, I suggest a little more water)
6. Divide dough into 30 portions. (I didn't get anywhere close to 30, maybe mine are just big :/)
7. Roll out each portion about 3/4-inch diameter and place balls onto baking sheet.
8. Top with a piece of wax paper and flatten each ball with the bottom of a glass. The balls of dough should be about 2 1/2-inches in diameter.
9. Remove wax paper and bake until light brown, about 15 minutes.
10. Cool on wire baking rack and store in an airtight container.
11. Makes about 30 chips.

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