

Potato Chips with Blue Cheese Dip

Use a mandoline to cut the potato for best results.

Pre-heat oven to 400° Place baking sheet in oven.

Combine first 5 ingredients in a small bowl, stirring well. Cover and chill.

Place potato slices on paper towels; pat dry. Arrange potato slices in a single layer on the preheated baking sheet coated with cooking spray. Sprinkle with ¼ tsp of salt.

Bake at 400° for 10 minutes. Turn potato slices over; bake an additional 5 minutes or until golden. Repeat procedure with remaining potatoes and remaining salt.

Serve immediately with blue cheese mixture. Should yield 12 or more servings.

1 cup finely crumbled blue cheese
1 cup sour cream
4 Tbsp mayonnaise
4 Tbsp milk
½ Tsp Worcestershire sauce
2/3 large Russet potatoes, thinly sliced
Cooking spray
1 Tsp salt, divided