

Dipping Sauces + Baked Chips

Servings: 1-2

Ingredients:

Chips

- Japanese sweet potato
- Yukon gold potatoes

Spicy BBQ Sauce

- 2 tbsp. Ketchup
- 1 tsp hot sauce (more if you like really spicy)
- 1 tsp Worcestershire (or liquid smoke)
- 1 tbsp. maple syrup
- 1 tsp garlic powder

Creamy Asian Sauce

- 1/2 cup hummus (preferably Trader Joe's Eggplant or something similar)
- 1 tsp tahini
- 1 tbsp. almond butter
- 1 tsp spicy brown mustard
- 1 tbsp. maple syrup
- 1/2 tsp. garlic powder
- 1 tbsp. water (more if needed)

Directions:

Baked Chips:

1. Cut the potatoes into circles and place on a cookie sheet or baking rack.
2. Turn the oven to 425 degrees and place the potatoes in the oven right away, before it is preheated.
3. Bake for 25-30 minutes or until you can stick a fork or chopstick through them easily.

Sauces:

1. Combine the ingredients for the Spicy BBQ Sauce in a small bowl and mix it together.
2. Taste the sauce and depending on your own preference you may want to add more hot sauce or maple syrup. Or nothing!
3. In a separate bowl combine the ingredients for the Creamy Asian Sauce, MINUS the water.
4. Whisk the ingredients together and if the sauce seems too thick add a little water until it is a creamy consistency.