
KITCHEN CONNAISSEUR

Lime Chips with Tequila Hot Sauce



Combining the sensational flavour and aroma of freshly squeezed lime with our hot and spicy Cajun Spice Sauce makes these Mexican chips a memorable party or TV snack. Be sure to use 100% corn chips, because corn flour is hard and will not become soggy when lime juice is added. The proportions listed below are merely a guideline. If you like one ingredient more than the other, then add more!

To make the paper serving cones shown in our photograph simply cut brown construction paper into 7 x 12 inch pieces and roll each piece into a cone. Secure the loose end with scotch tape or a decorative adhesive sticker.

This recipe yields 8 “loosely packed” cups of chips. Serve with cold beer or margaritas. Enjoy!

ingredients

1 bag – 227 grams	Tortilla Chips - 100% corn chips
1/2 tsp	Sea salt
1 whole	Lime - fresh, cut in wedges
1/2 cup	Cajun Spice Sauce
1 tsp or more	Tequila (optional)

instructions

1. Preheat oven to 300 F
2. Spread the chips over a large cookie sheet. Squeeze the juice of 1 lime over the chips. Sprinkle the salt over the chips. Place the cookie sheet in the oven. Bake for 5-10 minutes or until the chips are warm. Turn them once during cooking.
3. With a spoon in a small mixing bowl mix the Cajun Spice Sauce and the tequila together. Set aside.
4. Remove the chips from the oven and place them in a bowl or in the paper serving cones shown in our photograph. Serve immediately with the Cajun Tequila mixture and the remaining lime wedges.