



FINCH + FENNEL

Holiday Chip Mix

INGREDIENTS:

- 6 pieces Thick Bacon
- 1 bag Potato Chips, crinkle-cut
- ¼ c F+F Small Batch Vermont Maple Syrup
- ½ c Brown Sugar
- 2 tsp Chili Flakes
- 1 Tbsp Rosemary, chopped
- 1 Tbsp F+F Spiced Holiday Seasoning Blend

DIRECTIONS:

1. Preheat the oven to 375°F.
2. Line a sheet tray with parchment paper or foil. Lay down the strips of bacon & bake for 12-15 minutes, until crispy.
3. Keep the oven on, but reduce the heat to 350°F.
4. Line a second sheet tray with parchment paper.
5. Pour the bag of chips onto the sheet tray, drizzle over the F+F Small Batch Vermont Maple Syrup, coating as evenly as possible. Toss with brown sugar, chili flakes, rosemary & F+F Spiced Holiday Seasoning Blend.
6. Toss until evenly distributed. If needed, drizzle more F+F Small Batch Vermont Maple Syrup to get the rosemary & spices to stick to the chips.
7. Place in the oven & bake for 10-15 minutes. Let cool completely.
8. Chop up bacon into bite-sized pieces. Toss into cooled potato mix, breaking up any big clumps.
9. Serve at room temperature. Store in an airtight bag.
Best enjoyed the same day.



Enjoy!

