



Potato Crisps & Charcuterie Board

From the kitchen of B.J. Thompson

Note All yellow potatoes will work with this recipe (Yukon Gold, Yukon Gem or one of our yellow flesh varieties such as Canada Gold)**

Note The yield is 15-16 potato crisps per potato. Make as many batches as you require.**

Potato Crisps Ingredients and Recipe

1 large yellow potato
1 T extra virgin olive oil
½ t salt

1. Preheat oven to 400°F.
2. Wash and pat dry the potato. Slice into thin rounds approximately 1/16" thick.
3. Toss with potato slices with extra virgin olive oil and salt until they are evenly coated.
4. Cover a baking sheet with parchment paper. Place the potato slices in a single layer.
5. Cook for 10 minutes and turn them over. Cook for another 5-10 minutes until the potato crisps have slightly browned and are firm when tapped with a fork. (Your cooking time will vary depending on the thickness of your slices and the evenness of each slice.)
6. Cool on a wire rack.

End Note These potato crisps can be served just as they are for a little snack. The next page has a family recipe for a dip that pairs extremely well with the crisps, as well as my ingredients and suggestions for a charcuterie board if you wish to go all out!**



Grandma Morton's Dip Ingredients and Recipe

½ C	sour cream
½ C	mayonnaise
½ t	parsley flakes
½ t	celery salt
½ t	onion flakes
¼ t	garlic powder
¼ t	dill weed
2 drops	tabasco

1. Mix all ingredients and refrigerate.

BJ Thompson's Charcuterie Board Ingredients and Instructions

Meats: hot genoa salami (folded into triangles); smoked turkey (heart shaped); Napoli salami (rolled); speck (folded wave-like)

Cheeses: smoked gouda sticks; cheddar cubes; Swiss triangles

Vegetables: grape tomatoes; carrot coins; cucumber slices

Antipasto Skewers: sweet Gherkin pickles; black olives; white sweet pickled onions

Fruit: green grapes; blueberry & raspberry skewers

Nuts: cashews (toasted for 10 minutes at 200°F)

1. Place bowl of dip in the centre of your board.
2. Layer potato crisps in an overlapping square around the dip.
3. Arrange the remaining ingredients so the shapes and colours are spread out over the entire board. You can refer to my picture if you need some inspiration.