



# *Wolf Pine Farm*

## *Community Supported Agriculture*

### **Delicata Chips**

*These delicata chips are a staple dish here at Wolf Pine Farm. They are a great treat as a snack, appetizer, or side dish. You can adjust the cooking time (approximately 15-30 minutes) to the level of crispiness you desire. They can be from tender to chewy to crispy, depending upon how you like them. And the oven temp is flexible (350°- 400° is fine, just check more frequently the higher the temp.), so you can be baking something else at the same time.*

#### **Ingredients:**

Delicata squash – 1 delicata will usually fill 1 cookie sheet  
olive oil -- for the bottom of the pan and for drizzling  
salt and pepper to taste

#### **Instructions:**

Preheat the oven to 375° F.

Wash and dry the squash. To prepare circular chips — cut the ends off the delicata squash to expose the inner cavity and use a spoon or butter knife to scoop out the seeds and pulp. (Tip: when you're in hurry, just cut the squash in half lengthwise, scoop the seeds with a spoon or ice cream scoop and cut into half-circles. This will save a little fussing and be just as tasty.)

Slice the squash into very thin rounds. The thinner your slices the more quickly they will become crispy. (Caution — thin slices burn quickly if you don't check them frequently.) If you would like them a little more tender and a little less crispy you can make them larger. Play around with the size, but try to keep all of the squash on one tray about the same size so that they will cook at the same rate. (Or mix sizes to have some crispy and some chewy)

On a cookie sheet, toss the squash circles with just enough oil to coat the slices and sprinkle with salt to taste (play around with pepper and herbs if you want). Be sure the bottom of the pan gets well oiled while you are doing this. Place in the preheated oven. Check the squash about every 5-10 minutes. You may choose to turn them over with a spatula halfway through to get even browning on each side. The whole process takes about 15 to 30 minutes depending upon the temperature of your oven and the thickness of your squash slices. When they are done to your liking, take them out of the oven and enjoy them hot.

This recipe was inspired by Chris Yoder, who first introduced Amy & Tom to delicata chips. Thanks Chris!