

House on Kahl Road Cookbook Recipe

Bow Tie Chips

- 2 Cups Bow Tie Noodles
- 3 Eggs or 1/2 to 3/4 cups Egg Beaters
- 2 Cups Flour
- 1 Tablespoon black pepper
- 1 Tablespoon garlic powder
- 1 Tablespoon onion powder
- Oil for Frying (optional)

1. Cook Bow Tie noodles as directed for al dente.
2. Strain and set aside.
3. In one bowl beat eggs well (or Egg Beaters);
4. In large bowl whisk flour, pepper, garlic and onion powders.
5. In batches of about a cup of cooked noodles, coat Bow Ties with egg mixture and throw into flour mixture.
6. Shake bow ties in the bowl so as to cover each Bow Tie completely.
7. Scoop floured Bow Ties out and lay in single layer on cookie sheet.
8. When all Bow Ties are prepared, freeze for minimum of 1 hour.
9. Baking method: Preheat oven to 350°. Lay out Bow ties on greased cookie sheet and spray with baking oil. Bake for 20 minutes or until they reach desired crispiness.
10. Frying method: Heat oil to 350°. Fry Bow Ties in batches for 5-7 minutes, or until they reach desired crispiness. Drain on paper towels or wire rack.

We serve these with the Feta and Spinach Dip.

