

Hot Cumin Scented Potato Chips with Blue Cheese Sauce

Bobby Flay
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Servings: 8

Preparation Time: 10 minutes

Start to Finish Time: 15 minutes

1 1/2 teaspoons ground cumin
1 bag good-quality kettle-cooked chips, warmed
2 cups whole milk
2 tablespoons unsalted butter
1 small Spanish onion, finely chopped
2 tablespoons flour
1/4 teaspoon Kosher salt
pinch cayenne pepper
1/2 pound crumbled blue cheese
2 tablespoons fresh chives, chopped
1/4 cup blue cheese (for garnish)

Preheat the oven to 300 degrees.

Place milk in a small saucepan. Bring to a simmer over low heat.

Heat the butter in a medium saucepan over medium heat.

Add the onion and cook until soft.

Stir in the flour. Cook for 1 minute.

Slowly whisk in the warm milk and continue whisking until thickened.

Season with salt and cayenne pepper. Cook for 5 minutes, whisking occasionally.

Remove from the heat. Stir in the cheese. Keep warm until ready to serve. Sprinkle with chives.

Spread the chips on a baking sheet. Sprinkle with cumin and toss to coat.

Warm in the oven for 5 minutes.

Serve in a large bowl with the dip in a separate bowl.

Per Serving (excluding unknown items): 179 Calories; 13g Fat (65.6% calories from fat); 9g Protein; 7g Carbohydrate; trace Dietary Fiber; 37mg Cholesterol; 486mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 1/2 Vegetable; 0 Non-Fat Milk; 2 Fat.