



## Spiced Bone Chips and Apple Entrails

adapted slightly from [The Peach Kitchen](#)

for the apple pie dip

2 cups peeled, cored, and diced apple

2 tbsp fresh lemon

3 tbsp brown sugar

¼ tsp cinnamon

1 tsp cornstarch dissolved in 1 tsp water

for the chips

5 (6-inch) corn tortillas

½ teaspoon cinnamon

1½ tablespoons sugar

### Directions

You can either cook this on the stove-top or the microwave.

Combine all the dip ingredients in a small pan/ microwaveable bowl except the cornstarch-water mixture.

Heat for a few minutes until it's boiling and has extracted juice from the apple.

Add cornstarch-water mixture to the "sauce"

Put back in the microwave/stove top until boiling and the sauce has thickened.

Set aside. You can serve this warm or chilled. It doesn't matter. It will taste delicious.

Cut tortillas into desired size. {wedges}

Put in a slightly greased baking pan.

Spray the tortillas with a canola oil spray (or you can brush with butter)

Sprinkle with cinnamon and sugar, and bake at 210° C {410°F} until golden brown, about 5-8 minutes.

Let them cool before serving and serve with the Apple Pie Dip