

Taco Flavored Corn Chips

- 1 7-ounce can whole kernel corn
- 1 cup sharp cheddar cheese, grated
- 1/2 cup tomatoes, diced
- 1 tablespoon onion, chopped
- 1/4 teaspoon chili powder
- 1/4 teaspoon salt
- 1/2 teaspoon Cajun Spice
- 1/4 teaspoon garlic powder

Throw all ingredients in a blender or a food processor. Mix on high speed. Spread mixture thinly onto solid fruit roll sheets. Place sheets on dehydrator trays. Dry at 145° F. for about 6.5 hours, or until dry on one side. With a butter knife, lift entire ring off sheet, turn over and dry for 1 to 2 hours longer, or until crisp. When done break into chips.