



Balsamic and Bleu Cheese Chips

INGREDIENTS

- 4 oz. fresh cooked LW Private Reserve® House Cuts® Chips (30H)
- 1/3 cup balsamic glaze, warm
- 1/4 cup favorite variety of blue cheese, crumbled
- 7 Tbsp. sliced green onion

DIRECTIONS

1. Place ingredients into small saucepan.
2. Stir to combine.
3. Bring to boil and reduce to slow simmer for approximately 20 minutes or until thick and syrupy.
4. Remove from heat and let cool.
5. Prepare LW Private Reserve® House Cuts® Chips (30H) to manufacturers directions.
6. Place hot chips on serving plate.
7. Top with bleu cheese crumbles and sliced green onions.
8. Drizzle with balsamic glaze.
9. Serve.

Yield

1-2 portions