



## Spicy Banana Chips

If you're looking for a spicy twist on snack chips, check out this recipe for banana chips. The addition of turmeric sets this apart from the typical store-bought or restaurant banana chips. They're a healthier alternative to fair/amusement park snacks - posted here just in time for the summer!

### Ingredients

2 bananas or plantains  
½ tsp turmeric  
2 tbsp salt  
Cooking oil

### Preparation Process

Pour water into a large bowl until  $\frac{3}{4}$  full, then stir in the salt and turmeric

Peel the banana and soak in the turmeric mixture for 2-3 minutes, then slice the banana into thin pieces and return to the turmeric mixture and set for 10 additional minutes

Remove the banana slices and place over a clean cloth until the moisture is absorbed

Heat the cooking oil in a pot. Once hot, add the banana slices and deep fry for 2-3 minutes, then remove and set on paper towels to absorb the oil

Let cool and serve.

If you want to watch the video again. Click [here](#).