

Brady's Bagel Chips
From the kitchen of Brady Carter

Ingredients:

5 "Everything" bagels
½ cup extra virgin olive oil
2 garlic cloves, finely minced
1 tablespoon garlic powder
½ teaspoon salt

Instructions:

1. Preheat oven to 350 degrees.
2. Slice bagels vertically into 1/4 inch slices.
3. In a measuring cup mix the olive oil, both garlicks and the salt.
4. In a large bowl combine the bagel slices and drizzle with the olive oil/garlic mixture while tossing gently.
5. Place bagel slices in a single layer on a baking sheet, using two sheets if necessary. Bake for ten minutes, turn bagel slices over and bake another ten minutes.
6. Turn oven off and if bagel chips don't have the right crunch, leave them in the still warm oven until they are golden and crunchy .