**Homemade Tortilla Chips** – Makes 30 - 36 chips

35-40 mL olive oil

5-6 6-inch corn tortillas (whole wheat may also be used)

Salt

1. Pre-heat oven to 425° F.
2. With a pastry brush, lightly brush the tortilla chips with olive oil on one side. Sprinkle with small amount of salt.
3. Cut each tortilla in to 6 wedges and place them on an ungreased cookie sheet, oiled side down.
4. Brush the topsides of the tortilla chips with olive oil. Sprinkle with a small amount of salt.
5. Bake for 5 - 7 minutes or until golden brown

 