

SESAME NORI CHIPS

4–5 snack-sized servings.
Prep time: 20 minutes.

Original recipe: <https://bit.ly/3p87xOF>

Ingredients:

- 12 nori sheets
- ¼ cup water
- 1 Tbsp sesame oil
- 3 cloves garlic, minced
- Pinch ground cayenne pepper
- Salt, to taste



Image source: Marcia Literati of Tenafly Public Library, Tenafly, NJ

Instructions:

1. Preheat the oven to 275°F. Cover two large baking sheets with parchment paper or aluminum foil.
2. Place one sheet of nori, shiny side up, on the baking sheet. With a pastry brush, lightly brush the shiny side of the nori with water. Be sure to reach the edges. Carefully align another sheet of nori on top and press them together. Repeat with the remaining sheets until they're buddied up.
3. Using kitchen shears or a sharp knife, cut the nori into one-inch strips, then cut those strips in half crosswise. You will end up with about 42 chips. Arrange the chips in a single layer on the baking sheets.
4. In a small bowl, combine the garlic, sesame oil, and cayenne. Use the pastry brush to coat the top of the chips, then sprinkle generously with salt. Use your fingers to sprinkle sesame seeds across the tops of the chips.
5. Place on the middle rack of the oven, and bake for 15 to 20 minutes. They will turn a deep, glossy green. Remove from the oven, taste, and sprinkle with salt if you like. Allow them to cool before eating for maximum crunch.