

Christmas Chips, Salsa and Guacamole

A new twist on the tortilla chips

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Tortilla Chips:

Ingredients :1 full sheet pan

1 pkg Flour or corn tortillas
Vegetable oil for deep frying
variety of small cookie cutters, in the shapes of bells, trees, stars etc.

Procedure:

Preheat oven to 350°F.

Lay tortillas in layers of 2-3 on a cutting board. Press a cutter down and wiggle a bit to be sure to have cut all the way through. Deep fry at 350°F until crisp. Alternately: Spray a sheet pan with vegetable oil, place the cutouts on the pan, spray with vegetable oil and place in 350°F oven for about 20-30 minutes, until crisp. Use these with guacamole, salsas.

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