

Yummy Fried Chips



1 package large soft shell flour tortillas
Peanut oil
Sea salt

Heat 1" of peanut oil in a fry pan over medium-high heat to 350°F. You may also use a deep fryer.

Tear tortilla shells into large chip size pieces or cut tortillas into 6 equal wedges like a pizza.

Fry a few chips at a time as will fit in pan or fryer. Turn occasionally with a slotted spoon; fry until gold brown on both sides.

Remove from pan or fryer and lay chips onto paper towels to drain. Immediately sprinkle the chips lightly with sea salt.

Recipe submitted by
Janeen Young
Beatrice Retail Manager



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