

CINNAMON SUGAR TORTILLA CHIPS

INGREDIENTS

8 medium flour tortillas, cut into triangles, strips or random shapes
4-5 cups canola oil (enough to cover the bottom of a heavy bottom pan by 2-3 inches)
1/4 cup sugar
2 tablespoons cinnamon

DIRECTIONS

In a heavy bottom pan, heat oil until small bubbles start to form along the edge. Individually drop tortilla pieces into the oil and fry until golden brown, 3-5 minutes. Do not crowd the pan too much, so you might have to do this in batches.

Meanwhile, in a small bowl, combine sugar and cinnamon.

Using a wire spider, remove to a plate lined with a few layers of paper towel, to catch any extra oil. Place all completed chips in a bowl and sprinkle with sugar mixture. Toss a few times to evenly coat.

Serve warm or cooled, plain or with a sweet salsa or honey, or even with chocolate or ice cream.