

Tortilla Strips

Swick

Serves 1 | Active Time: 20 minutes | Total Time: 20 minutes

Chef's Notes

*Any spice or combination of spices can be used to season the hot tortilla strips. Try tossing the tortilla strips with the seasoning mix below and serve over top of some Azteca Soup.

CREOLE SEASONING MIX:

This spice mix will keep for months in a sealed container. It's nice on grilled fish, chicken, meats and vegetables.

- 2 1/2 tsp smoked paprika
- 2 tbsp salt
- 2 tbsp garlic powder
- 1 tbsp black pepper
- 1 tbsp cayenne pepper
- 1 tbsp dried oregano
- 1/4 tsp ground cumin
- 1/8 tsp ground coriander

In a small bowl, combine the spices and mix together.

Step 1: Preparing Your Mise en Place

- neutral-tasting frying oil
 - 10 to 12 white corn tortillas (5 to 6 inches)
- Using a heavy-bottomed pot or pan, add enough oil to fill the bottom by about 1 to 2 inches. Turn the heat to medium and let heat to 375° degrees Fahrenheit (190° C).

Meanwhile, cut the tortillas into thin strips, about 1/4" -inch wide. Set aside.

Step 2: Frying and Seasoning the Tortillas

- kosher salt or spices (for seasoning)
- Test the oil to see if it is hot enough by frying one strip. Once ready, fry the tortillas in batches. Cook for about 1 minute, turning occasionally, until light-golden and crispy.

Drain on paper towels. For added flavor, season the strips with any type of seasoning* while they are still hot.

Store the tortilla strips in an air-tight container for up to 2 days.