

## **Make-Your-Own Tortilla Chips:**

Yield: Serves 4 – 6

Preparation Time: About 5 minutes

Baking Time: 15 – 25 minutes

Baking Method:

<u>Ingredients:</u> <ul style="list-style-type: none"><li>• 4 large or 6 medium wheat flour tortillas</li></ul>	<u>Equipment:</u> <ul style="list-style-type: none"><li>• Kitchen scissors</li><li>• Large baking sheet</li></ul>
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Method:

1. Heat the oven to 325 F.
2. Using kitchen scissors cut each tortilla into half, cut each half into half again, then each piece into small wedges. (You can also cut into crazy smaller shapes to sprinkle over a bowl of soup.)
3. Spread the wedges in one layer on a baking sheet so that they do not overlap.
4. Bake the tortillas in the oven for about 15 minutes or until they are crisp and dry. Remove from the oven. Place on a cooling rack.
5. Eat warm or cool.

Stove Top Method:

<u>Ingredients:</u> <ul style="list-style-type: none"><li>• 4 large or 6 medium wheat flour tortillas</li></ul>	<u>Equipment:</u> <ul style="list-style-type: none"><li>• Kitchen scissors</li><li>• large non stick frying pan</li><li>• kitchen tongs</li></ul>
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Method:

1. Using kitchen scissors cut each tortilla into half, cut each half into half again, then each piece into small wedges.
2. Place a large non-stick frying pan on the stove top. Turn on the heat to a medium heat.
3. Place some of the tortilla wedges in one layer in the pan so that they do not overlap.
4. Cook the tortilla wedges for about 5 - 7 minutes on one side. Using tongs carefully turn them over and cook the other side until the chips are dry, lightly toasted and crispy. Remove to a cooling rack.
5. Repeat with the other tortilla wedges.
6. Eat or store in an air tight container.