

chattavore

Tacos in Crispy Flour Tortillas

Serves 8

Prep time: 10 minutes

Cook Time: 30 minutes

- 1 pound ground beef
- 2 teaspoons cornstarch
- 1 teaspoon chili powder
- 1 teaspoon paprika
- 1 teaspoon onion powder
- 1/2 teaspoon garlic powder
- 1/2 teaspoon salt
- ~~1/8~~ 1/4 teaspoon cayenne (optional)
- pinch ground cumin
- 1/2 cup water
- 1 cup canola or vegetable oil
- 8 soft-taco/fajita size flour tortillas
- 4 ounces shredded cheddar or monterey jack cheese
- sour cream
- shredded lettuce
- diced tomatoes

1. Brown the ground beef in a medium skillet over medium heat. Drain any fat. Add the cornstarch, chili powder, paprika, onion and garlic powder, salt, cayenne, cumin, and water. Stir and cook until thickened. Turn heat to low and hold over the heat.

2. Heat the oil in another medium skillet over medium heat. Line a plate with paper towels. Fold up 8 paper towels. When the oil shimmers, use tongs to hold the tortillas, one at a time, folded in half. Place into the oil, with the folded bottom first flat against the bottom of the skillet until brown. Turn and brown both sides. Place a folded paper towel into the fold of each taco shell and leave to drain on the paper towel lined plate until all the tortillas are cooked.

3. Fill the taco shells with the taco meat and top with desired toppings. Serve immediately.