



Tortilla chips & Salsa



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Tortilla Chips

Ingredients:

2 cups	Plain flour (Maida)
4 cups	Masa corn flour (White)
½ tsp.	Oregano
1 tsp.	Baking powder
6 tbsp.	Crisco or oil
2 tsp.	salt
1 tbsp.	lemon juice
Optional	Turmeric powder, red chili powder and black salt

Method:

1. Make soft dough (Similar to Roti) using all the ingredients listed above.
2. Roll thin tortillas and roast little on both sides and keep aside. When cool down, place all tortillas in the refrigerator for few hours.
3. Cut them like pizza (triangle shapes) and deep fry.
4. Variation: Mix Turmeric powder, red chili powder and black salt and spread this on the chips.

Salsa

Ingredients:

Tomato Puree
Pilled tomato cut in small pieces
Bell pepper cut in small pieces
Finely cut Fresh cilantro
Finely cut hot pepper
salt
oregano
Black pepper powder

Method:

1. Mix all ingredients together for salsa.