

Chinchaga's or "Fried beef tacos"

Lennie Jo Barnes

Description:

We used to call them "Italian Tacos" because I couldn't understand what she was calling them.

Ingredients:

1lb. Lean Hamburger
1 chopped sm. onion
2 chopped stalks celery
1 bunch fresh chopped parsley
S & P
1/2 lb Cheddar Cheese (grated)
1 pkg. flour tortillas
2-3 TLB. Vegetable Oil as needed

Directions:

In fry pan brown onion, celery, and parsley to sweat flavors together.

Add ground beef and break it up in the pan until all brown.

Add grated cheese (lightly covered until melted then stir in. Set aside.

Stuff about 1 1/2 TLB. Into middle of flour tortilla, fold and fry in separate fry-pan with oil to just cover surface. (I use an electric-fry pan at 325 degrees) until lightly brown on each side. Set on paper towel to drain oil.

Make a green salad (we stuff it in taco to eat)

lettuce chopped with tomatoes, cucumber, onion and avocado. All diced into salad..

Mix with Italian dressing (Good Seasonings) I use wine vinegar.