



Apple Tacos

INGREDIENT LIST:

Filling:

- 4 apples, peeled & sliced
- 1/2 cup sugar
- 2 tsp. cinnamon
- 1/2 tsp. nutmeg
- 1/2 cup water

Tacos:

- 8 (6") flour tortillas
- Oil (for frying tortillas)
- 1/2 cup sugar-cinnamon mixture
- Whipped cream

RECIPE INSTRUCTIONS:

1. Place apples, sugar, cinnamon, nutmeg, and water in a saucepan.
2. Stir until well blended, cover, and cook on medium heat, stirring frequently, for 10 minutes or until apples are semisoft. (If needed, thicken the sauce using 1 Tbsp. of cornstarch to 3-4 Tbsp. of water.)
3. Using a deep pot or Dutch oven, preheat oil to 350°F. Line a sheet tray or plate with paper towels to transfer the tortillas to once fried.
4. Using a wide and narrow metal spatula, gently lay a tortilla into the oil and press the spatula into the center to fold the tortilla into a "taco" shape. Fry for 2-3 minutes until golden brown.
5. Once finished, blot the tortilla onto paper towels and immediately toss it in cinnamon sugar.
6. Repeat steps 3-5 with each tortilla.
7. Fill finished tortillas with apple filling and top with whipped cream.

