

Easy Entertaining:

Tacos

- 2 pounds lean hamburger
- 1 jar (24 oz) chunky salsa
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- FRESH SALSA:
 - 4-5 tomatoes, chopped
 - 1/2 onion, chopped
 - 1/2 jalapeno pepper, finely diced
 - 1 handful cilantro, chopped
 - 1 lime
 - salt, to taste
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- CILANTRO CREAM:
 - 1 cup non-fat sour cream
 - 1 handful cilantro, chopped
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- TORTILLAS:
 - 12 corn tortillas
 - canola oil
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- ALSO:
 - chopped lettuce
 - shredded cheddar cheese

1. Brown meat on medium-high heat. Season with salt and pepper. Add jar of salsa. Reduce heat to low & cover with lid. Simmer for 30 minutes to 1 hour.

FRESH SALSA:

1. Place a strainer over a bowl. Add chopped tomatoes, onions, jalapeno pepper and cilantro. Let sit for about 20-30 minutes. Drain juice. Place tomato mixture back in bowl. Add juice of 1 lime and salt to taste.

CILANTRO CREAM:

1. Mix sour cream and cilantro together in small bowl.

TORTILLAS:

1. Place a 12 inch fry pan on medium heat. Add about 1/2 inch of canola oil. When oil is hot, add 1 corn tortilla into pan. Using tongs, flip tortilla onto other side, then immediately fold in half. Move tortilla around in oil, gently turning it over and over, until slightly crisp.

2. Lift tortilla out of oil and let it drain into the pan. Have paper towels ready and place the tortilla in the center of the paper towel. Fold paper over tortilla. Place on plate and keep in warm oven until ready to serve. Continue frying the rest of the tortillas, adding additional canola oil, if needed.

ASSEMBLING TACOS:

1. Unwrap a fried tortilla. Add some beef, shredded cheddar cheese, fresh salsa, chopped lettuce and cilantro cream.

Makes 12 tacos.