

# Mexicitos

Amount	Measure	Ingredient - Preparation Method
1	pound	ground round steak
2	teaspoons	garlic powder
2	teaspoons	oregano
2	teaspoons	chile powder
2	teaspoons	fresh cilantro leaves - chopped
8	ounces	tomato sauce
8	ounces	referigerated buttermilk biscuits

Preheat oven to 350.

Brown the meat in a skillet over med-high heat. Add the garlic powder, oregano, chile powder, and cilantro, and stir well. When the meat is done, drain it, then return to the skillet and stir in the tomato sauce. Simmer for 5-6 minutes.

Cut each biscuit into quarters and flatten pieces with a rolling pin. Place a heaping teaspoon of the meat mixture in the center of each piece. Fold in half to form a crescent and seal the edges with fork tines. Place on an ungreased baking sheet and bake for 8-10 minutes. Serve immediately. If made ahead, bring to room temp before baking.

Yield: "40"