

# Tacos de Carne

Servings : 12

| Amount | Measure  | Ingredient - Preparation Method |
|--------|----------|---------------------------------|
| 2      | cups     | oil                             |
| 1/2    | cup      | flour                           |
| 1/2    | teaspoon | salt                            |
| 1/2    | teaspoon | black pepper                    |
| 1/4    | cup      | garlic puree                    |
| 1      | each     | egg                             |
| 1      | pound    | lean ground beef                |
| 12     |          | corn tortilla                   |

Heat oil in large frying pan or deep fryer to 375. Work flour, salt, pepper, garlic puree and egg into beef. Warm tortillas. Spread 2 tablespoons beef mixture on half of tortilla. Fold over, press and secure with toothpick. Fry in hot oil until crisp. Drain on paper towels. Remove pick and open up and stuff with cheese and stuff.