

TOTOPOS

CRISPY TORTILLA CHIPS

Fresh *tortillas* have a very short lifespan: after only a couple of hours they become tough and leathery. In order not to waste them, the Maya and peoples throughout Mexico allow the tortillas to dry, then fry them for a variety of uses.

Left whole, they become the base for *buevos motuleños* and rolled they become *codzitos*. Cut into triangles before drying they become *tostadas* – useful for dips. And when cut into strips, the *totoPOS* are a frequent garnish for soups.

Do yourself a favor: at least try using lard for this recipe one time. You will not believe the difference in taste.

8-10 SERVINGS

🌀 FRY THE TOTOPOS 🌀

- **24 stale corn tortillas**, sliced into quarters for dips, into 1/2 inch strips for soups
- **3/4 cup (175ml) lard** (*Substitute: vegetable oil*)
- **Salt to taste**

STEP 1 HEAT THE LARD OR OIL in a heavy skillet until very hot but not yet smoking. Put 8-10 of the strips into the skillet at a time; avoid larger quantities or the tortilla strips will steam rather than brown. Do not overlap. These cook quickly, so watch closely. After about 30 seconds, turn, using tongs or a spatula, to test for doneness. The strips should be a golden brown. Fry for the same amount of time on the reverse side. When done, remove to a paper towel. Repeat with the remaining batches. When all are toasted and completely cool, sprinkle with salt to taste; store in a resealable plastic bag.