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## *SPICY TORTILLA STRIPS*

Gourmet Last Touch September 2004

- 1/4 cup vegetable oil plus additional for brushing
- 2 teaspoons chili powder
- 1/2 teaspoon ground cumin
- 1/4 teaspoon cayenne
- 1/2 teaspoon salt
- 12 (6-inch) corn tortillas

Put oven racks in upper and lower thirds of oven and preheat oven to 375°F. Lightly brush 2 large baking pans with oil. Whisk 1/4 cup oil with spices and salt and brush 1 side of each tortilla with it. Make 3 (4-tortilla) stacks and cut stacks into 1/4-inch-wide strips. Arrange strips in 1 layer in baking pans. Bake, switching position of pans halfway through baking, until golden and crisp, 12 to 15 minutes. Season with salt and cool completely in pans. Makes about 6 cups.