



SANTE FE TORTILLA

serves 4

4 ^{Mission} flour tortillas, cut into 1/8 inch strips - *loss after cutting*
2 cups oil for frying 350° test *can be done 1 hr before*
drain & do not cover. 1/2 cup of oil

sauce per } 1/4 cup heavy cream -
4oz unsalted butter
1tsp chili paste (find in Oriental Market)

1/2 to 1lb jumbo lump crabmeat
1/2 tsp pickled jalapenos, minced - *trapezoid*
1tbl butter

1. Fry tortillas strips until crisp, then drain
2. Heat cream in skillet until a boil, to thicken. Remove from heat and Whisk in butter until all is incorporated.
3. Melt butter in skillet and add crab and jalapenos. *use butter only.*
4. Heat thoroughly and remove.

Pour sauce on the center of plate and spread over the bottom;
Top with tortillas then add crab meat mixture., serve

*Use a chefs knife. (Not a bread knife)
Always use unsalted butter.
Use a thermometer if making ahead.
1 Tortilla per person.*