



Tostadas



1/2 cup vegetable or peanut oil
8 6-inch corn or flour tortillas
1 lb. ground beef
1 can black beans, optional (oh, so very optional)
1 c salsa
1/4 t chili powder
2 c Mexican shredded cheese, divided
1/2 c sweet onion, chopped
lettuce, shredded
1 tomato, chopped
1/2 c sour cream

Heat oil on medium/low in heavy saucepan. When oil is hot (if a drop of water sizzles when it is dropped into the oil), fry tortillas, one at a time, 30 seconds to 1 minute on each side, until browned and crisp. Drain on paper towels.

Meanwhile, brown hamburger. Salt and pepper to taste. Add salsa and chili powder. Rinse beans and add to meat mixture (optional). Simmer 5-10 minutes. Remove from heat. Add 1 cup cheese. Stir. To serve, top tortillas with meat, remaining cheese, onion, lettuce, tomatoes, and sour cream.