

Turkey Taquitos



Ingredients

- 30 6 inch corn tortillas (more or less depending on how many people you're feeding)
- 1 cup of neutral oil (use more oil as needed)
- Shred enough turkey (white and/or dark meat) to fill each tortilla with an ounce or two of turkey.

Preparation

Work in batches of 4 to 6 taquitos at a time.

Wrap the first batch of tortillas in a clean dampened dishcloth and heat in a microwave oven for a few seconds to soften the tortillas, which makes them easier to roll.

In a large pan over moderate heat, warm $\frac{1}{4}$ cup of oil until it sizzles. Meanwhile, put an ounce or two of the turkey into each tortilla, roll and secure with a toothpick. Working in batches of 4 to 6 (wipe the pan clean and add $\frac{1}{4}$ cup fresh oil between batches), pan-fry until the tortillas are golden brown and the turkey is warm, about 3 minutes per side.

Drain on paper towel, transfer to a platter and **serve with salsa and guacamole.***

***Note: If you're running short on time, use best quality, store-bought Pico de Gallo but make the time to prepare homemade guacamole. You'll be glad that you did.**