

Tried and True
Recipes from the Fine Folks at:
Smoking Meat Forums

<http://www.smokingmeatforums.com/>

<http://www.deejayssmokepit.net/>



Gunslinger - Tom - Beautiful Missouri Ozark Mountain
Country
Professional Smoking Consultant
OTBS Member

Gunslingers Nacho Chips

1 1/2 C cold water

1/2 C cornmeal

1 egg

1 C all purpose flour

1/4 tsp salt

Oil

Heat 8 inch non-stick skillet over medium-low heat just until hot. Use oil if you need it.

<http://www.deejayssmokepit.net/>

Beat water, flour, cornmeal, salt and egg until smooth. Fill turkey baster with 1/4 C of the batter and squirt into skillet making a round, very thin tortilla. Cook until dry around edge, about 2 minutes. Turn and cook other side until golden brown, about 2 more minutes.

When all batter is made into tortillas, stack and cut into wedge shaped chips.

Deep fry chips in 375° peanut oil until crisp and golden. Drain on paper towels and season immediately with your favorite seasoning.

<http://www.deejayssmokepit.net/>

Now top with smoked diced chicken, pulled pork and pulled brisket, your favorite picante sauce, cheese, onions, and whatever else you like on your chips. We have also used our favorite BBQ sauce instead of picante sauce.

<http://www.deejayssmokepit.net/>