
Cinnamon Sugar Tortillas

From the Manassas Gourmet Club Dinner
"South of the Border"
Yield 16 Tortillas

Quantity	Ingredients	Preparation Notes
1/4 C	Sugar	• Combine sugar and cinnamon, stirring well and set aside
1/2 tsp	Ground Cinnamon	• Cut each tortilla into four wedges
4 - 8"	Flour Tortillas	• Heat 1/2" oil in a large skillet
	Vegetable Oil	• Fry tortilla wedges a few at a time, 1 minute until golden brown
		• Drain well on paper towels
		• Sprinkle with sugar mixture while warm.