



TACOS

- 1 Onion, Finely Chopped
- 2 Tablespoons Butter
- 1/2 Cup Tomato Juice
- 3 Green Chilis, Diced
- 1 Cup Shredded Cooked Chicken or Sausage
- 1/8 Teaspoon Thyme
- 1 Teaspoon Salt
- Dash Cayenne
- 18 Tortillas

DIRECTIONS

1. Sauté onion in butter until golden.
2. Add remaining ingredients, except tortillas, and simmer for 3 to 5 minutes.
3. Fry tortillas until golden.
4. Remove from fat and drain.
5. Cut tortillas in thirds and place 1 teaspoon of the filling into the center of each.
6. Fold in half, secure with a tooth pick and place on a baking sheet.
7. Bake in a 450 degree oven until crisp.