

Featuring Tennessee Gourmet® Products

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Deacon's Chalupas

Meat

1 pound ground beef	2/3 cup Deacons' Salsa (your choice of flavor)
1 package Taco seasoning	1/4 cup jalapeno juice

Guacamole

2 large avocados	1 Tbsp. jalapeno juice
2 Tbsp. Deacons' Salsa (your choice of flavor)	Salt to taste
1 Tbsp. sour cream	

Tortillas

4-6 flour tortillas (8 inch size)	1/4 cup corn oil
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Toppings

Sweetwater Valley, Fiery Fiesta cheese, shredded	Shredded lettuce
Diced tomatoes	Sliced black olives (canned)
Sliced jalapenos	Sour Cream
Guacamole	

Note1: So what is a Chalupa? Think of it like as a Mexican pizza!

Note2: Once you have used some of the juice from the jalapenos, simply replace the used juice with water and return to the refrigerator, this will create more juice for next time.

Meat

In a skillet over medium heat, brown meat. Drain; add taco seasoning, salsa, and jalapeno juice. Add a little water if the mixture is too dry. Reduce heat to low and simmer for 10 minutes.

Guacamole

Peel avocados and remove pits. Place in a bowl and mash. Stir in salsa, sour cream, and jalapeno juice. Add salt, to taste. Cover and refrigerate until ready to use.

Tortillas

In another skillet, heat corn oil over medium-high heat. Fry flour tortilla shells flat until crispy on both sides. Place tortillas on a flat plate, cover with a paper towel to absorb excess oil.

Building your Mexican Pizza

Place each tortilla on a baking sheet, cover with meat and cheese and melt under the broiler, for about 2 minutes.

Now add your favorite toppings. Place dollops of guacamole and sour cream on top.