
Shypoke Eggs (Republic of Texas)

Carol Seminara

Servings: 12

A traditional San Antonio appetizer originating at the now defunct

Note: Small corn tortillas, usually labeled for taquitos, may be available in your grocery. These measure 4 1/2 inches and work well without having to be cut.

1 dozen corn tortillas

1/2 pound Monterey jack cheese, sliced

1/4 pound cheddar cheese, sliced

1 fresh jalapeno pepper

vegetable oil, for frying, canola or peanut preferred

Preheat oven to 350°F.

Using a 4-inch round cutter, cut tortillas and Monterey Jack cheese into rounds.

Cut cheddar cheese into 1 1/2-inch rounds.

Slice jalapenos into thin rounds.

In a large skillet, heat vegetable oil over medium high heat and fry tortilla rounds until crisp.

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Place cooked, drained tortilla rounds on a baking sheet lined with parchment paper.

Top each tortilla round with one slice of Monterey Jack cheese, then center a jalapeno slice on the Monterey Jack and cover the jalapeno slice with a round of cheddar cheese.

Bake at 350°F until cheese is melted.

6 Flavors Over Texas

Per Serving (excluding unknown items): 164 Calories; 9g Fat (51.2% calories from fat); 8g Protein; 12g Carbohydrate; 1g Dietary Fiber; 27mg Cholesterol; 200mg Sodium. Exchanges: 1 Grain(Starch); 1 Lean Meat; 1 1/2 Fat.