

Korral Tacos

If you grew up in Slaton, Tx back in the 1970's & 80's chances are you ate a Korral Taco. Here is our version of these tasty treats. So EASY! SO DELICIOUS!

INGREDIENTS:

Corn Tortillas
Shredded Cheese
Seasoned Ground Beef
Vegetable Oil

Shredded Lettuce
Diced Tomatoes or Pico de Gallo

RECIPE:

In a large skillet or flat-top griddle add a small amount of Vegetable Oil over medium heat, just enough to coat the bottom of a 2 Corn Tortillas. Place Corn Tortillas in skillet and cover with a couple ounces of Shredded Cheese on each. While tortillas are still laying flat, place a couple of ounces of Seasoned Ground Beef on one half of each tortilla. Fold the other half over to form a taco. Press down on top of tortilla to close. (TIP: place the folded edges of taco back to back so it helps them stay closed while frying. You'll see what I mean when you do this :) Fry on both sides until golden brown. Place on a paper towel lined plate to cool and remove excess oil. Crack open taco and fill with Shredded Lettuce and Diced Tomatoes. Pour on some Kylito's Salsa and EAT!

(Substitute sautéed shrimp, or grilled chicken for a new twist on an old Slaton classic!)