



From Salsa Senorita's Kitchen Chili Relleno Bites

Ingredients

- 3 lbs. of Ground beef
- 8 oz. Green chilies, chopped
- 1 cup Flour
- 1 tsp. Garlic powder
- Salt
- Pepper
- 1 Doz. Eggs
- 1 tbsp. Cream of Tartar
- Salsa Senorita, any variety



Directions: In a sauce pan, cook ground beef and drain. Add chilies, flour, garlic powder, salt and pepper. Mixture should form a paste (hamburger will stick better when it is completely cooled). Separate the eggs and beat the eggs whites until stiff. Add cream of tartar to egg whites. Whip egg yolks and fold in with egg whites. Add a little flour. Roll hamburger mixture into balls (ice cream size scoop), dip into batter and fry in hot oil until brown. Serve with Salsa Senorita as a dipping sauce.

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