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## ***Baked Corn Tortilla Chips***

### **Ingredients:**

Corn Tortillas  
Fresh Lime Juice  
Butter or Olive Oil Spray  
Coarse Salt

Preheat oven (and baking stone if you have one) to 400F.

Cut tortillas into 8 triangular wedges. Place on preheated baking stone, or baking sheet. Squeeze lime juice onto wedges, lightly spray with butter or olive oil. Top with generous amount of coarse salt.

Bake 5 to 7 minutes, or until lightly browned and crisp. Serve with one of the great recipes below, or with the Chili & Beer con Queso.

## ***Pico de Gallo***

### **Ingredients:**

3 - 5 Roma Tomatoes (seeded and diced)  
1/2 C. White Onion (diced)  
1 - 2 Jalapeño Peppers (seeded and minced)  
1 - 2 TBL Cilantro (chopped)  
1 - 2 Limes (juiced)  
Coarse Salt

Ingredient amounts can be adjusted to suit your taste.

Okay, now for the hard part... Mix all of those ingredients, then eat it with your chips.

## ***Guacamole***

### **Ingredients:**

1 - 2 Ripe Avocados (mashed or mooshed)  
2 - 3 TBL of the Pico de Gallo you just made 😊

Mix ingredients, best to prepare just before serving.