

DIY- Homemade Tortilla Chips

Like most foods, tortilla chips made fresh at home are better than chips processed in a factory. Homemade tortilla chips are simple to make. Once you try it, you will likely never buy a bag of chips from the store again! February 24 is National Tortilla Chip Day.

Homemade tortilla chips are a delicious way to use leftover tortillas and turn them into crispy restaurant-style tortilla chips! Homemade tortilla chips are inexpensive to make, they are stronger (which means they can hold more salsa or guacamole!), and you can salt or season them to meet your tastes and dietary goals.

When you make your own tortilla chips, you can also customize them in various ways. The first customization is deciding if you want to make your chips from corn or flour tortillas. Then, you can cut them into the shape you prefer; they could be the traditional triangle shape, strips, circles, or squares. You can also customize the flavor with as many or as few seasonings as you like. Last, you fry the tortillas to create the chips. They can be fried in oil, or fried using an air fryer or oven, which uses less oil than traditional frying and is a healthier alternative.

Homemade (fried) Tortilla Chips from <https://www.delish.com/cooking/recipe-ideas/a20130424/homemade-tortilla-chips-recipe/>

Ingredients:

- Corn or flour tortillas
- Vegetable Oil
- Salt and other seasonings, to taste

Instructions:

1. Cut (corn or flour) tortillas into whatever shape your heart desires.
2. In a large, deep skillet over medium heat, add enough vegetable oil to reach about halfway up skillet. To test if the oil is hot enough, flick a couple drops of water into skillet. If the water sizzles and pops immediately, you're ready to fry!
3. Working in batches, carefully add tortillas to hot oil. Cook, flipping once halfway through, until chips are slightly puffed and golden, about 3 minutes.
4. Remove chips from oil and drain on a paper towel-lined plate. Season IMMEDIATELY. This is key.

Or, to make your tortilla chips in the air fryer, follow this procedure from <https://cookathomemom.com/air-fryer-tortilla-chips/>

Air Fryer Tortilla Chips - Corn or Flour

Ingredients:

- You can use corn or flour tortillas interchangeably. Corn tortillas will give you a more traditional tasting chip, and flour tortillas taste more like a pita chip.

- Use an oil spritzer or a pastry brush to make sure just a tiny bit of vegetable or olive oil is spread evenly.
- Add sea salt to taste.

Instructions:

- First things first, pre-heat the air fryer. Set it to 350°F and wait until it gets up to temperature.
- Lightly brush or spray a tortilla with oil on both sides, then sprinkle lightly with salt.
- Use a sharp knife to cut the tortilla into triangle, chip-sized pieces, making about eight chips per 8-inch tortilla.
- Carefully add the triangles to the air fryer basket in a single layer. It's okay if they overlap a little, but it's better if not. Do this in batches.
- Cook for 4 to 5 minutes. Near the end of cook time, open the air fryer and check in on the chips. Remove any that might be close to overcooking and continue cooking any that need a little more time until nice and crispy.
- You only need to turn the chips or shake the basket halfway if you find your air fryer is blowing the chips into a pile OR you've filled your basket so that the chips are layered.

Homemade tortilla chips are best served fresh. To store, cool chips completely, then put them in an airtight bag or container and seal.

Skip the store-bought bag and make homemade tortilla chips instead! Enjoy your homemade tortilla chips with salsa, guacamole, or even turn them into nachos.

(Sources: cookathomemom.com; www.delish.com; nationaltoday.com)