

MEXICAN CHURROS

8 16 32 SER.

VEG OIL FOR FRYING

2 4 8 CUPS WATER

1 2 4 CUPS MARGERINE OR BUTTER

½ 1 2 TSP SALT

1 2 4 CUPS SUGAR

2 4 8 CUPS FLOUR

6 12 24 EACH EGGS

½ 1 2 TSP CINNAMON

1. HEAT 2 INCHES OF OIL IN PAN.
2. IN ANOTHER PAN HEAT WATER & BUTTER TOGETHER.
3. ADD SALT & 2 TBSP. SUGAR. HEAT UNTIL DISOLVED, BRING TO A BOIL.
4. REMOVE FROM HEAT. ADD FLOUR, MIX TO FORM A STICKY DOUGHY BALL.
5. ADD EGGS ONE AT A TIME MIXING WELL. MIX UNTIL SHINY.
6. PLACE DOUGH INTO A PIPING TUBE. PIPE INTO READY OIL, IN 4 INCH STRIPS. COOK 2 MIN ON EACH SIDE. REMOVE TO PAPER TOWEL TO DRAIN. IN A BOWL MIX SUGAR & CINNAMON TOGETHER. PLACE COOKED CHURROS INTO SUGAR MIXTURE , ROLL & THEN PLACE ON SERVING PLATE, SERVE WARM.