



# Drunken flautas

## Ingredients

### Flautas:

- 12 tortillas made with MASECA® Yellow corn masa flour
- 21 ounces of beef barbacoa
- 1/2 cup of oil
- 4 tablespoons of table cream
- 1/2 cup of Cotija cheese, grated
- 1/2 lettuce, finely shredded
- 1/4 purple onion, finely shredded
- 12 toothpicks

### Drunken salsa:

- 1 mulato chili, deveined
- 4 pasilla chilies, deveined
- 1 garlic clove
- 1/2 onion
- 3 green tomatoes
- 1/2 cup of beer
- 1 tablespoon of unrefined caned sugar or brown sugar
- 3 tablespoons of grated Cotija cheese
- Salt and pepper to taste

## Preparation

### Flautas:

1. Warm the tortillas made with MASECA®.
2. Place barbacoa meat inside the tortillas and roll them, using a toothpick to hold and form each flauta.
3. In a hot pan, add oil and fry the taquitos until golden brown.
4. Serve with table cream, cheese, lettuce, onion, and garnish with the drunken salsa.

### Drunken salsa:

5. Roast chilies, garlic, onion, and tomatoes.
6. Blend with the beer and the rest of the ingredients. Season with salt and pepper to taste.
7. Decorate with Cotija cheese.