

Making Mexican Tortillas

Corn Tortilla Recipe

Ingredients:

- 4 cups *masa harina* (One name brand is Maseca and can be found in most grocery stores)
- 1 tsp. Salt
- 2 1/2 cups hot but not boiling water

Mixing Instructions (makes 18 tortillas):

1. Place the *masa harina* and salt in a large bowl.
2. Add the water and mix with your hands to make a dough that comes together in a soft ball. Continue mixing and kneading until the dough is elastic enough to hold together without cracking, about 3 minutes.
3. Divide the dough into 18 equal portions and cover with plastic wrap or a damp towel.
4. Place a portion of dough between 2 pieces of plastic wrap to form the tortillas.
5. Press with a tortilla press or roll out with a rolling pin into a circle 6 or 7 inches in diameter.
6. Use your fingers to smooth any raggedy edges.
7. Continue with the remaining portions until the dough is used up.

Cooking Instructions:

1. Heat a heavy skillet or griddle over high heat until it begins to smoke.
2. Peel the plastic wrap off a tortilla and place the tortilla in the pan.
3. Reduce the heat to medium-high and cook for 30 seconds.
4. Turn and cook on the other side for 1 minute.
5. Turn again, and cook until the corn tortilla puffs a bit but is still pliable, not crisp, about 30 seconds more.
6. Remove and continue until all the corn tortillas are cooked.
7. Serve hot.