

HOMEMADE CORN TORTILLAS

(from the back of Masa Harina s bag)

2 cups masa harina

1/2 tsp salt

1 to 1 + 1/4 cups hot water

Mix together the masa harina, salt, and water in a bowl. Add the smaller amount of water, form a dough. If too rough, add the rest of the water, a little at a time. The dough must stick together, but it should not be too wet, so that when you roll a portion on your hand it will turn out smooth.

Form golf ball-sized chunk of dough and place into a tortilla press protected on both sides by plastic wrap (I cut open a large ziplock type bag). Press, open, peel the tortilla off the plastic, reserve. When all tortillas are made, cook them for 45 seconds to 1 minute per side on a hot skillet, preferably cast iron. Set the cooked tortillas over a inside a folded towel to keep them warm and moist.

For added flavor, right before serving, set each over an open flame until you get small brown blisters on the surface, flip and do the same on the other side.