

## **Corn Tortillas**

### **EQUIPMENT**

Measuring spoons

Measuring Cups

Cutting Board

Skillet

### **INGREDIENTS**

2 cups Masa Harina

1 teaspoon salt

1 ½ cups water

### **DIRECTIONS:**

Measure 2 cups of Masa Harina by spooning it in to a clean dry measuring cup. Stir in the salt and mix together on your counter or cutting board. Using your fingers, make a well large enough to hold the water. First add 1 cup of water and mix using your hands to knead it. Incorporate the rest of the water one tablespoon at a time until the dough forms a ball and all of the masa is mixed in.

Knead the dough ball for two minutes then let it rest under a moist towel for 20-30 minutes. Divide the dough into equal size portions by using a rounded teaspoon of dough. Using your hands, flatten the dough ball and place between two sheet of wax paper, plastic wrap, or a plastic bag that has been cut down the sides. Roll out using a rolling pin, or flatten using a tortilla press.

Carefully peel the plastic wrap or wax paper from the finished tortilla and gently place on a griddle or skillet over medium heat for one minute. Flip over for another minute until the edges start turning light brown. Finally, flip the tortilla back over one last time and cook for 30 more seconds. Remove from heat and place in a basket; cover with a towel to keep warm. Repeat process to yield 18 tortillas.