



Corn Tortillas



12-16 Tortillas



30-45 mins

INGREDIENTS

- 2 cups masa harina (corn tortilla flour - look for "Maseca")
- 1 1/4 to 1 1/2 cups warm water (adjust as needed)
- Pinch of salt

DIRECTIONS

1. In a large mixing bowl, combine the masa harina and salt.
2. Gradually add the warm water, mixing with your hands until a soft, slightly sticky dough forms.
3. Knead the dough for about 1-2 minutes until it's smooth. If the dough is too dry, add a little more water, a tablespoon at a time. If it's too sticky, add a bit more masa harina.
4. The dough should feel soft and pliable, like Play-Doh.
5. Divide the dough into 12-16 equal-sized balls (about 1.5-2 inches in diameter).
6. Place a dough ball on a non-stick surface and flatten the tortilla to about 1/8" thick.
7. Heat a griddle or cast-iron skillet over medium-high heat.
8. Carefully place the tortilla on the hot griddle.
9. Flip the tortilla when it starts to puff up slightly.
10. Cook for about 1-2 minutes on each side, or until light golden brown spots appear.
11. As the tortillas are cooked, wrap them in a clean kitchen towel or place them in a tortilla warmer to keep them warm and soft.
12. Serve the warm corn tortillas immediately.

TIPS:

- The warmth of the water is important for the masa harina to hydrate properly.
- Adjust the amount of water as needed to achieve the right dough consistency.
- Don't overcook the tortillas, or they will become dry and brittle.
- A cast-iron skillet is ideal for cooking tortillas, as it distributes heat evenly.
- For best results, use the tortillas immediately. They do dry out over time.