

Tortillas

- 1/2 cup Masa (corn) flour per serving
- About 3/8 cup of warm-hot water per serving
- a pinch of salt per serving or two

If using a tortilla warmer, get your tortilla warmer warm in advance; by oven or microwave or whatever works for you.

Combine ingredients. Mix. Turn out and kneed. Divide into separate pieces (one per tortilla to be made, or three per serving). Roll each piece into a separate ball.

Warm a heavy iron skillet or tortilla pan, over a medium-high heat.

Using a tortilla press, and wax paper on the top and bottom of the tortilla press, press each ball into a tortilla.

Cook each tortilla about 30-60 seconds on each side, until lightly toasted and starting to puff up.

As you cook them, place each warm tortilla into the tortilla warmer. Serve immediately.

Serves: makes 3 small tortillas per serving

Preparation time: about 15 minutes

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