

Corn Tortilla

Ingredients

2 c Masa Harina

1/2 t Salt

1 1/2 c Warm Water

Instructions

1. Add masa harina and salt to a mixing bowl. Add 1 cup of the warm water and stir until the water is absorbed. Add the rest of the water incrementally until the flour melds into a dough. Use your hands to knead the dough into a cohesive ball.
2. Separate the dough into golf ball sized chunks, this will make tortillas approximately 4 inches across.
3. Flatten the dough balls using a tortilla press. Be sure to line each side of the dough ball with plastic.
4. Heat a cast iron skillet to medium-high heat. Add a tortilla to the skillet and flip it after 10 seconds. Then cook each side for about a minute or until light brown spots are forming on the underside.

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5. Continue cooking the rest of the tortillas. Once cooked you can keep them warm by wrapping them in a tea towel. Serve immediately. Store leftovers tortillas in an airtight container in the fridge. To reheat, cook them in a dry skillet over medium heat until warm and crispy.