



TORTILLAS

- 2 Cups Corn Flour (Masa Harina)
- 1 1/2 Cups Warm Water
- 1 Teaspoon Salt

DIRECTIONS

1. Combine all ingredients by mixing with hands.
2. Add enough water so that the dough is moist but stiff enough to hold its shape.
3. Divide into 12 balls and press between waxed paper with a tortilla press.
4. Peel waxed paper from one side of the tortilla and place on a hot griddle.
5. Remove other piece of waxed paper.
6. Cook one at a time until the edges begin to curl and the tortilla is slightly browned.
7. Turn and cook until the puffs appear.
8. Wrap in a dampened cloth and then foil to keep warm.