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| **CORN TORTILLAS**  **Read more about it at www.cooks.com/rec/view/0,221,155177-234203,00.html Content Copyright © 2011 Cooks.com - All rights reserved.**  **2 cups Masa Harina ¼ tsp. salt 1 ¼ cups warm water (about 105-110°F)**  **Dissolve the salt in the warm water and stir thoroughly.**  **In a large mixing bowl, slowly add the water to the masa harina, while mixing with a large heavy spoon or using your hands. Mix until the dough forms a ball. The dough will be soft.**  **Form into about 20 small balls and cover with plastic wrap.**  **Heat a smooth cast iron skillet until very hot (a drop of water will "dance" on the skillet).**  **Press out the tortillas by placing one of the balls between sheets of plastic wrap or wax paper and pressing out in a tortilla press. Remove the top sheet, lift up by the bottom sheet and invert onto hot skillet, removing the bottom sheet at the same time.**  **The dough will begin to dry along the edges of the tortilla after about half a minute; flip and bake on the other side.**  **Flip again and finish the other side, then flip and bake once more for a total of about 1 minute per side.**  **The tortilla should be slightly puffy and still flexible when done. Remove and stack between paper towels if you want flat tortillas, or lay onto a tortilla rack if you want them to dry in a curved position like the store-bought ones.**  ***Or these may cut into large pieces and can be fried or baked to make home-made tortilla chips. Then you will be able to use them in nachos or with dips and salsa as you normally would.***  ***When baking them, spray them lightly with olive oil before baking in a 350°F oven until lightly golden and crisp but not brown.*** |