

Corn Tortillas

Makes about 1 dozen small tortillas

Ingredients

- 1 cup masa harina
- ½ teaspoon kosher salt
- ¾ cup warm water (about 130°F)



Steps

1. Add masa harina in a large bowl. Sprinkle with salt and pour in the warm water. Stir mixture with your fingers until dough forms.
2. Knead dough for a few minutes until a smooth ball forms. It should feel like putty. Add a little more water if dough is too dry or a little more flour if dough is too sticky.
3. Place a damp towel over the dough to keep it from drying out. Let it rest for 20 minutes.
4. Cut the sides and top of quart-size ziploc bag so that you just have the bottom fold.
5. Set a large pan/skillet over medium-high heat. Pull out about 1 ounce of dough and roll between your palms before placing between the plastic bag and putting on a tortilla press. Press dough by applying pressure. Remove the plastic bag from tortilla press and peel off one side of the bag. lay down the dough circle onto the hot pan.
6. Cook first side for about 45 seconds to a minute. Turn over and cook other side for 1 minute more. Flip and press the tortilla with spatula so that bubbles form. Cook again for another minute before removing from pan onto a clean towel placed in a pie plate. Cover tortillas with towel to keep warm while you cook the remaining tortillas. Serve warm.