

## TORTILLAS – TWO WAYS



### Flour Tortillas:

2	Cups	Flour
½	Teaspoon	Baking Powder
½	Teaspoon	Salt
3	Tablespoons	Lard (or shortening)
¾	Cup	Warm Water

### Corn Tortillas:

2	Cups	Masa Harina
½	Teaspoon	Salt
1 – 1½	Cups	Warm Water

### Directions:

1. ***For the flour tortillas*** – place flour, baking powder and salt in the bowl of a food processor. Pulse to combine. Add the lard to the bowl and pulse until the lard is mixed in thoroughly.
2. Slowly add the warm water while the food processor is running until the dough is cohesive and forms a ball, pulling away from the sides of the bowl. Turn out onto a lightly floured surface and knead for about 10 seconds. Let rest for 15 minutes.
3. ***For the corn tortillas*** – whisk together the masa harina and salt. Stir in 1 cup of warm water with a wooden spoon until a dough forms. If the dough is too dry, add more water, one tablespoon at a time. If it's sticky, add more masa harina, one tablespoon at a time.
4. Knead the dough 1½ – 2 minutes. The dough will feel somewhat gritty at first but will become more pliable as you knead it.
5. ***For both tortillas*** – pinch off a portion of the dough and form it into a ball...slightly larger than a golf ball. Flatten the dough ball on a tortilla press between two sheets of plastic wrap, or by using a heavy flat-bottomed pan.
6. Heat a griddle or large skillet over medium-high heat. Cook the tortilla for 30 seconds on each side, forming the next tortilla while one is cooking. Keep the tortillas warm by wrapping them in a clean dish towel. Serve immediately with your choice of fillings.