



Makes 12 (6-inch) tortillas
Preparation Time: 40 minutes
Cook Time: 40 minutes

INGREDIENTS:

2 cups masa harina, plus more
for dusting

1 teaspoon sea salt (optional)

Corn Tortillas

Home-cooked corn tortillas are delicious and surprisingly easy to make. Fill them with your **favorite** **taco** fixings, create a crave-worthy **quesadilla**, or bake them into chips that you can dip in homemade **guacamole**. You'll never go back to store-bought tortillas once you know how to make your own. Be sure to have a gallon-size resealable plastic bag handy for Step 2, as this works much better with the dough than parchment paper.

Tip: Every brand of masa harina is different, so the amount of water needed to make just-right tortillas may vary. Start with 1 cup of water and add a little at a time as needed to achieve a dough that does not crumble or fall apart when kneaded but instead is smooth and soft.

By Darshana Thacker Wendel

- 1** In a bowl combine masa harina and salt (if using). Add 1 to 1½ cups water; stir with a spatula or your hands to form a dough ball. Wet your hands and knead dough by hand 3 to 5 minutes or until dough is smooth and not sticky, adding more water as you knead if the dough seems dry. Divide dough into 12 equal portions and roll them into balls.
- 2** Cut a gallon-size resealable plastic bag along the seams to make two square sheets. Place one plastic sheet on a work surface. Dust it with masa harina and set one dough ball on top. Sprinkle dough with masa harina and place the second plastic sheet on top. Pat the plastic to flatten the dough, then use a rolling pin to roll dough into a 6-inch disk. Peel off the top sheet of plastic, flip the tortilla onto the palm of your hand, and remove the other plastic sheet.
- 3** Heat a nonstick skillet over medium. Place tortilla in heated skillet. Cook 2 to 3 minutes or until tortilla starts to look dry on top. Flip tortilla over and cook 2 minutes more or until tortilla starts to puff up.
- 4** Transfer cooked tortilla to a shallow bowl lined with a kitchen towel. Cover tortilla with the towel to keep it warm and soft. Repeat with the remaining dough balls, stacking finished tortillas in bowl as you go.