

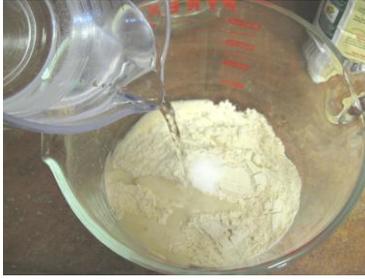
Making Corn Tortillas

By Debbie Kent at peaceofpreparedness.com



Makes 16 Corn Tortillas:

2c. Masa flour, 1/4t. salt, 1-1/4c. water



Put dry ingredients in bowl, add water.



Mix 2 min. to make soft dough up add water, 1T at a time, if needed.



Finished dough.



Divide dough into 16 balls.



I used med. cookie scoop.



Roll each scoop into ball.



Pile balls into bowl.



Cover with damp cloth.



Line tortilla press with open thick plastic bag. I used freezer Ziploc & cut open sides.



Place dough ball in middle of bag and cover with other side of bag.



Close cover and press down on handle.



Lift handle and open press.



Gently peel back cover, lay tortilla in hand and peel back bottom cover,



Cook on ungreased, pre-heated skillet over med-high heat, 50 sec. each side