Tortillas

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 & 1/2 cups flour
- 3/4 cup warm water
- 1/2 cup corn flour
- 1/4 cup lard or vegetable shortening
- 1 tsp salt
- 1/2 tsp baking powder

Instructions

A local restaraunt serves fish tacos on these amazing tortillas that have a subtle, delicious roasted corn flavor. I couldn't talk them into giving me the recipe but I was able to recreate it at home through a little trial and error.

1. Mix dry ingredients in bowl.
2. Add oil and mix with your hands.
3. Add water in increments and knead until dough no longer sticks to bowl.
4. Flour your working surface and form dough into balls slightly larger than ping-pong ballls.
5. Flatten dough balls with your hand and roll out with a rolling pin until they are about 18 cm in diameter.
6. Using a paper towel, lightly grease a hot non-stick skillet and cook flattened tortilla. You will have to check the underside of tortilla to see if brown spots have formed. If the underside has brown spots, the tortilla is ready to be turned. Cook until both sides have light brown spots.