

CORN TORTILLAS

by Chef Jose Santa Ana

THE INGREDIENTS

- 2 cups masa harina
- 1 tsp salt
- 2 oz lime or lemon juice
- 1 ½ - 2 cups very warm water
- cooking oil

THE METHOD

1. Prepare the tortilla press: Cut the zip lock bag along the sides. Open the tortilla press and lay the opened bag on top.
2. Mix the tortilla dough: Mix the masa harina, lemon juice and salt together in a mixing bowl. Pour in the water and stir to combine. 
3. Knead the dough for a minute or two in the bowl. The dough is ready when it is smooth, but no longer sticky, and easily forms a ball in your hand. It should be the consistency of a soft cookie dough. The dough should feel a bit "springy" like Play-Doh.
4. Roll the dough into balls – pinch off a few tablespoons of dough and roll between your hands to form a ball roughly the size of a walnut, or about an inch. This will make roughly a 6" tortilla.
5. Press the dough with the tortilla press. Place the ball of dough in the middle of the plastic-covered tortilla press. Fold the other side of the plastic bag over the top of the dough. Bring the top of the press down over the dough, then press with a handle to flatten the dough. 
6. For using a heavy pan: place the ball of dough in the middle of the plastic - same as above - and press heavy pan with pressure to flatten the tortilla dough.
7. Peel the tortilla off the plastic – Peel away the top of the plastic, flip the tortilla over onto your palm, and peel off the back of the plastic.
8. Continue pressing tortillas.
9. Heat the griddle – warm a large, flat cast iron griddle or skillet over medium-high heat.
10. Cook the tortillas for 30 seconds on the first side and then 1 – 2 minutes on each side – Gently position as many tortillas in the pan as will fit in a single layer without overlapping. Cook until the edges are starting to curl up and the bottoms look dry and pebbly, about 30 seconds. Flip and cook for another 1-2 minutes. 
11. Wrap the tortillas in a towel or keep warm in a tortilla warmer.
12. If you have leftover tortillas, you can make tortilla chips!

THE EQUIPMENT

- mixing bowl 
- measuring cups & spoons 
- spatula 
- tortilla press or heavy bottom pan 

SPECIAL EQUIPMENT

- 1 gallon zip lock bag or thin layers of plastic
- cast iron griddle or skillet 
- clean kitchen towels 

