Corn Tortillas

Servings: 6-10 tortillas

Ingredients:

- 1 1/2 cup masa harina
- 1 Tbsp beef tallow/lard/butter
- 1 1/2 cup water

Directions:

1. Add the melted tallow/lard to the water, then add the mixture to the masa. Only add about half at first, then mix together before adding more. The key is to get a dough that isn't sticky but is also soft
2. Once combined, knead the dough and place in a bowl and cover with a damp kitchen cloth for 30 minutes
3. Cut the dough into equally sized balls, 6-10 depending on the size you want
4. Using a tortilla press, lay down wax paper (actually, I have better luck using a ziplock bag), followed by your dough, then another layer of wax paper
5. Press the tortilla flat
6. Place the tortilla on a hot (medium high+), DRY skillet and cook for 20-30 seconds. Flip the tortilla and cook for 50-60 seconds. Flip back to the first side for an additional 20-30 seconds, then remove.
    - NOTE: Your tortilla will probably feel a bit hard at this point - that's okay, but the next step is crucial for softening
7. Place the tortilla in a tortilla warmer (or tupperware) lined with a dry kitchen towel to keep warm and to steam
8. Repeat steps 5-9 with the remaining tortillas

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