



Famous Handmade Flour Tortillas Makes about a Dozen Tortillas

Ingredients:

3 Cups (24 oz)	Unbleached Flour
½ Tablespoon	Salt
3 oz	Manteca or Vegetable Shortening
1 cup (8 oz)	Room Temperature water
1/2 cup (4 oz)	Extra Flour for sprinkling

Making homemade tortillas is fun and there's very little kitchen equipment needed. After a few times, you'll have these steps down to memory.

Mix Flour and Salt together in a bowl (except for the extra flour).

Mix in the Manteca or Vegetable Shortening By Hand

Mix in the water a little bit at a time until the dough is soft and sticky.

Knead the dough for a bit and make about 18 small dough balls.

Heat up the griddle or frying pan. Make it medium to high temperature.

Sprinkle some flour (about one teaspoon) on a cutting board.

Break out the rolling pin and get a dough ball.

Put the dough ball on top of the sprinkled flour.

Put the rolling pin in the top center of the ball and start to roll out a little at a time.

Make sure to turn the flattened ball out now and then and sprinkle flour when it starts to stick.

Roll it out into a circle and make it fairly thin in thickness.

Lay your tortilla on the hot griddle or frying pan. It takes just about 45 - 60 seconds per side to cook.

Flip it when it starts to have a few nice brown speckles.

Cover tortillas with a towel. You'll do this with all the tortillas to keep them warm.

Enjoy your homemade tortillas with some butter, fresh salsa or stuff them with your favorite ingredients!