**Corn Tortillas**

2 cups Masa Harina corn flour
½ teaspoon Kosher salt
1½ to 2 cups hot water

1. Mix salt into the masa harina corn flour. Slowly pour the water into the dough to reach a good consistency. The dough should be firm and springy when touched, not dry or sticky. Let rest for about an hour, covered with a damp towel.

2. Preheat a griddle or flat surface to medium-high heat.

3. Divide the dough into 2-inch balls.

4. Press dough between two pieces of waxed paper, or flatten according to a tortilla press's instructions, into 6-inch circles.

5. Place flattened dough on a hot griddle or flat surface and cook until the top of the tortilla starts to look cooked, about 1 minute. Flip to the other side and cook for another minute.

6. Repeat with remaining dough.

7. Store in a cool, dry place. Keeps best refrigerated or frozen.

**Fresh Salsa**
Makes 3 ½ cups

4 tomatoes, peeled and chopped (about 4 cups)
1 shallot, peeled and chopped
½ jalapeno pepper, seeded and minced
1 TBSP olive oil
Juice from ½ lime
1 teaspoon ground cumin
1 teaspoon Kosher salt
1 clove garlic, minced

In a medium bowl, combine all ingredients and mix well. Set aside for about 1 hour. To store, cover and refrigerate.

Recipe from www.tasteofhome.com