



# Corn Tortillas

2 cups Masa Harina corn  
flour

½ teaspoon Kosher salt

1½ to 2 cups hot water

## 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](http://www.tasteofhome.com)



**Makes 24 six-inch tortillas**

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.

Recipe from [www.bobsredmill.com](http://www.bobsredmill.com)

