

ingredients

- 4 cups white/wheat flour
- 4 Tbsp of lard/shortening
- 1 & 1/2 Tsp salt
- 1 & 1/2 Tsp baking powder
- 1 & 1/2 cups warm water

instructions

1. Stir flour, salt, and baking powder until mixed well.
2. Cut in shortening and add water.
3. Knead together into a lightly firm dough.
4. Form into balls circa 3" in diameter.
5. Using a wooden roller, form into round flats that are 1/8" thick.
6. Non-stick spray your griddle.
7. Place rounds on griddle and cook until both sides are medium brown.



Recipe courtesy of Adán's Abuelita

Abuelita's Tortillas



2 dozen



75 minutes

The absence of traditional New Mexican food has been one of the hardest parts of being away from home. It's been twenty years since I have been in the Midwest and I have yet to find a decent flour tortilla. Aside from New Mexico having the greatest tortillas on earth, the top tier are my grandmother's homemade recipe. They are fluffy, delicious, and satisfying. I highly suggest blasting Linda Ronstadt's mariachi albums while you cook them.

NOTES

Tip: Stay with them while they are cooking. Depending on your type of stove, cooking time can vary. Nothing is worse than seeing your beautiful tortilla turn into an ashen tragedy.