

TASTY TORTILLAS

Making tortillas is easy, but to make them tasty you'll have to FILL them in your own special way!

INGREDIENTS

- 4 cups all-purpose flour
- 1 teaspoon salt
- 2 teaspoons baking powder
- 2 tablespoons lard
- 1 ½ cups water

FILLING OPTIONS:

- Green Salad
- Steamed Veggies
- Meat(s)
- Avocado
- Eggs
- Beans
- Chopped Onions



DIRECTIONS:

STEP 1

- Whisk the flour, salt, and baking powder together in a mixing bowl. Mix in the lard with your fingers, then add water and mix until the dough comes together;

STEP 2

- Place on a lightly floured surface and knead a few minutes until smooth and elastic. Divide the dough into about 24 equal pieces and roll each piece into a ball.

STEP 3

- Preheat a large skillet over medium-high heat. Use a well-floured rolling pin to roll a dough ball into a thin, round tortilla.

STEP 4

- Place into the hot skillet and cook until bubbly and golden; flip and continue cooking until golden on the other side.

STEP 5

- Remove from skillet. Fill with your favorite fillings and ENJOY!