CORN TORTILLAS

Kari Achten

This is a homemade tortilla recipe that my housekeeper Kari uses. She got it from her Hispanic mother-in-law. They make a slightly thicker and breadier tortilla, but these work beautifully for a pan of enchiladas.

1 Cup All Purpose Flour

1/2 Cup Corn Meal

Dash of Salt

1Egg

1 1/2 Cups Ice Water

Combine the dry ingredients together and add the egg/ice water mixture to the dry ingredients to form a batter similar in consistency to pancake batter.

Cook on med to med/ high until center is done;1-2 minutes per side.

The process works well if you fill the cooked shell while the next one is in the pan.