



Tia Gloria's Tortillas

Recipe makes 12 servings

3 cups unbleached all-purpose flour
1/3 cup vegetable oil (also corn, safflower, or olive)
1 teaspoon salt
1 cup warm water

Directions. Place Flour in mixing bowl, add in oil and mix flour is crumbly in texture

Mix salt with warm water and add flour. Mix with hands until dough can be balled. At this point you can add some chopped cilantro or roasted red pepper if you like to give the tortilla flavor.

Knead dough on flat surface until smooth and elastic. About 3-5 Minutes. Put Dough in bowl and cover with towel in a warmish spot for about 2 hours. Dough will last about 1 day.

Make dough into 12 equal pieces. Place on floured board and roll out each piece flat and thin.

Cook tortilla in frying pan or griddle over medium high heat for about 30 seconds then flip over.