



Witte Where You Are Make Your Own Corn Tortillas

Tortillas are a fan-favorite at the Witte Museum! Give Choosy Chef's recipe for homemade corn tortillas a try, and show off your cooking skills by sharing your pictures with us on social media @wittemuseum using the tag #wittewhereyouare.

Ingredients

- 2 cups nixtamalized corn flour
- 1/2 tsp salt
- 1 ½ cups water

Directions

1. Add dry ingredients to mixing bowl and combine.
2. Add water slowly and mix. After all ingredients are added, mix until well incorporated.
3. If mixture is dry, add 1 tablespoon of water one at a time until dough comes together.
4. Divide dough into 19 equal pieces.
5. Roll each piece into a ball and place the dough ball into a tortilla press. Press flat. If you do not have a tortilla press, feel free to improvise with two heavy flat objects or a rolling pin between two pieces of plastic.
6. Cook on a flat griddle or in a dry pan. Flip after 2 or so minutes. Cooking time will depend on the thickness of your tortilla.