

Mixed Corn and Flour Tortillas

Ingredients:

- 1 cup masa harina (corn flour)
- 1 cup all-purpose flour
- 1/2 teaspoon salt
- 1 tablespoon vegetable oil (or melted butter for a richer flavor)
- 3/4 cup warm water (more if needed)

Instructions:

1. **Mix dry ingredients:** In a medium bowl, combine masa harina, all-purpose flour, and salt. Stir until well combined.
2. **Add wet ingredients:** Add vegetable oil and warm water. Mix until the dough starts to form. If the dough is too dry, add more water 1 tablespoon at a time.
3. **Knead the dough:** Transfer the dough to a floured surface and knead for 2-3 minutes until smooth and elastic. Let the dough rest for about 10 minutes to fully hydrate.
4. **Divide and shape:** Divide the dough into small balls, about the size of a golf ball. Roll each ball between your palms to make a smooth round shape.
5. **Flatten the tortillas:** Using a tortilla press or rolling pin, press each dough ball into a thin circle (about 6-8 inches in diameter).
6. **Cook the tortillas:** Heat a skillet or griddle over medium heat. Cook each tortilla for 30-45 seconds on each side until they are lightly browned and puff slightly. Stack cooked tortillas in a towel to keep them soft and warm.
7. **Serve:** Enjoy your tortillas with your favorite fillings or use them to make tacos, quesadillas, or enchiladas.