

TIM FARMER'S COUNTRY KITCHEN

TORTILLAS

*2 cups all purpose flour
1/2 teaspoon Salt
1 teaspoon baking powder
1 tablespoon shortening or lard
3/4 cup water*

Mix together all ingredients until dough is formed. Form into 6-8 balls and roll until smooth. Place 1 ball at a time between plastic and press in tortilla press. (If you don't have a press, roll out as flat as possible with rolling pin). If using press, after each press, open, rotate dough and press again. Press until desired thickness. In skillet, heat splash of oil and cook tortilla about 30 seconds per side. Remove and use for burritos, tacos, etc.

