

HOMEMADE FLOUR TORTILLAS

*If you've never looked over the ingredients list on a package of store-bought tortillas, you should—it's an inch long. Forgo the plethora of additives and make your own—authentically made with lard—from pure ingredients. Serve warm with butter and honey for a snack, or with fixings for burritos or wraps for a meal. **Makes 12***

3 cups all-purpose unbleached flour

2 teaspoons baking powder

1 teaspoon salt

4 to 6 tablespoons lard, cold and coarsely chopped

1¼ cups warm water

In a large bowl, combine the flour, baking powder, and salt. Using a pastry blender, cut in the lard until the mixture resembles coarse crumbs.

Add the warm water a little at a time until the dough is soft and no longer sticky (do not use hot water).

Turn the dough onto a floured board and knead for a few minutes until it's soft and pliable. Divide the dough evenly into 12 golf ball-sized balls. Cover with a cloth and let the dough rest for 10 minutes or longer.

Dust each ball with flour and roll out with a rolling pin or palote as thinly as possible without tearing ($\frac{1}{16}$ inch or thinner).

Heat a griddle or cast-iron skillet over medium-high heat. (Do not use a very hot griddle or the tortillas will cook too quickly.)

One at a time, lay a tortilla on the hot griddle. Let it brown for a few seconds on one side, then turn it over. Each side should be nicely speckled.

After browning, place the tortilla on a towel or in a tortilla warmer and cover. Serve warm.