



Jaclyn's Tangy Lime Tortillas

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This is a recipe that I riffed on from one of my dearest friends from college, who is from Mexico City. She also bought me a tortilla press for my wedding, which took this recipe to the next level!

**JACLYN YOUNGBLOOD
NEW URBAN MECHANICS**

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PREP TIME

5 mins

COOK TIME

10 mins

SERVINGS

8

INGREDIENTS

- $\frac{3}{4}$ cup corn masa
- $\frac{1}{4}$ cup whole wheat flour
- 1 tbsp pig lard (butter, olive oil, or vegetable oil will work too)
- 1 tsp sea salt
- $\frac{1}{2}$ cup water (warm)
- Squeeze of lime
- 1 tsp hot sauce

PROCEDURE

1. In a large bowl, combine all ingredients. Mix with a fork.
2. Once the mixture is crumbly, start shaping the dough into a large ball by hand.
3. Separate dough into 8 smaller balls. One at a time, place the balls of dough between two sheets of wax paper or plastic wrap and press them flat with a tortilla press (you can use a pizza stone or a heavy baking dish if you don't have a tortilla press).
4. On a dry skillet over medium/medium high heat, cook the tortilla for 45-60 seconds on each side.
5. Place cooked tortillas in a folded towel to keep warm while you make the others.
6. Serve hot and enjoy!