

Sonora Style Wheat Tortillas – *Tortillas de harina estilo Sonora*

Ingredients (for 10 tortillas)

2 cups	all-purpose wheat flour, plus more, for dusting
1/2 tsp	salt
1/3 cup	lard, unsalted butter, or vegetable shortening
2/3 cup	warm water, or as needed

Place flour in a mixing bowl, and add salt. Mix together, then add fat, broken into small pieces; rub fat into powder with fingers or a spatula, to integrate. Once the mixture is sandy, without any fat chunks, add half a cup of warm water, and mix. Continue adding water by the spoonful, kneading in between, until all the flour is hydrated, forming a sticky dough; transfer to working surface. Continue kneading, without adding any more water or flour, until the dough does not stick to hands anymore, and may be formed into a smooth ball, approximately five minutes. Spread a little fat on the surface, return to the bowl, and cover with a damp towel. Allow to rest for half an hour. Uncover and divide into ten portions, by squeezing the dough between one thumb and index finger, to form balls. Take one ball at a time, flattening between hands, and sprinkling with flour on both sides; return disc to the bowl, and repeat with the rest of the balls (photo below, left). Cover and allow to rest for another ten to fifteen minutes. Take one disc, and using a rolling pin, thin gradually to form a circle. Sprinkle more flour as needed, and continue rolling, rotating the dough, to form a large circle, approximately 9 inches (23 cm) in diameter. The dough should be very easy to work at this point, and it may be finished by stretching with hands, until almost see-through. Place circle on the working surface, or propped over the edge of the bowl; continue with the rest of the discs (second photo, below). Warm up a *comal* (Mexican flat griddle) or an iron skillet over high heat for a couple of minutes, then reduce to medium. Place one dough circle on the hot surface, and wait a few seconds, until it starts to form bubbles. Flip and allow to cook for another few seconds, while it continues swelling (third photo, below). If the cooking hot surface is at the right temperature, it should only take ten to fifteen seconds per side to fully cook the tortilla. Transfer tortilla to a clean kitchen towel, and repeat with each circle. Eat warm, or before storing in a sealed container or plastic bag, allow to cool on the kitchen counter for a few minutes (photo below, right); they will keep well in the fridge for a couple of weeks.

