

Chile Corn Tortillas

Here is a quick and easy recipe for corn tortillas with roasted chiles – Eat them warm with butter, or use them in Huevos Rancheros!



What you need:

- 1 large poblano chile – fresh
- 1 cup masa flour
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt
- $\frac{3}{4}$ cup cold water

How to Do it:

Place the poblano in the broiler and cook until the skin is black and bubbly.



Remove from the heat and place in a plastic bag to cool.



When the chile is cool, the skin should just rub off. Remove the stem, seeds and veins inside and chop fine.



Place the masa in a bowl and mix in the salt and baking powder. Using your fingers, mix in the chile, breaking the pieces apart gently with your fingers.

Slowly pour in the water, $\frac{1}{4}$ of a cup at a time, and mix until you have a soft dough.

Roll the dough into 1 to 1 $\frac{1}{2}$ inch balls.



Heat a cast iron skillet on medium-high – dry – no oil or liquid

Place one ball between two sheets of wax paper and roll to about 1/8 to 1/16 of an inch thick – or use a tortilla press.





Gently remove from the wax paper and place on the hot iron skillet. Cook for about 2 minutes and turn. Cook the other side a minute or two and remove from the pan

Repeat with each ball.

Makes about 6 tortillas

We were featured at the Friday Frivolity party!!



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