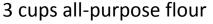
HOMEMADE FLOUR TORTILLAS





1 teaspoon salt

1/3 cup vegetable oil

1 cup warm water

1 teaspoon baking powder



Directions

- 1. Combine all the flour, salt, baking powder, vegetable oil and water until it forms a ball of dough.
- 2. Roll the dough into a big ball.
- 3. Take about 1 to 2 inch pieces off of the dough ball. Allow the dough to rest for at least 20 minutes. Pat the dough flat with your hands or take a rolling pin and roll into circles.
- 5. Put the dough on a flat pan on the stove and let the sides cook until there are little brown specks on
- 6. Enjoy with your favorite grilled meats and salsas.

Makes about 10 servings

Prep time: 10 minutes Cooking Time: 10 minutes