

H O M E M A D E C O R N T O S T A D A S

Ingredients:

- 130 grams corn masa (approx. 1 cup)
- 1/3 cup water
- Pinch of salt



Directions:

1. Combine the masa & salt and slowly drizzle in the water mixing as you go. Preferably with your hands. Make sure to go add the water slowly. Continue to mix until it feels like Play-Doh. If too wet add a smidge more masa, to dry, add a smidge more water until you get the right consistency.
2. Let sit for 15 minutes for the water to be fully incorporated into the masa, cover the dough to keep from drying out.
3. Using a pan (preferably cast iron), and set on medium high.
4. Pinch off about 2 tablespoon size and press and roll out as thin as you can either by hand or using your tortilla press. My size is about 4 inches diameter.
5. Place on the hot pan for 2-4 minutes until you see a slight charring, flip over and do the same on the other side. Place the cooked tostadas on a sheet.
6. Once all the masa is done, you may top with any meat of choice. My favorite is Pork Carnitas. You can use steak, chicken, pork, ground or shredded (cooked), refried beans. Cover with cheese and any other toppings. Place in the oven on Broil for 5-10 minutes until hot and bubbly. Enjoy!

