

S O U R D O U G H C O R N T O S T A D A S

Ingredients:

- 1 Cup Sourdough starter
- 2 Cups Masa harina
- 1 Teaspoon Salt
- 4 - 6 Tablespoons Water
- 4 Tablespoons Lard

MAKES ABOUT 15



Directions:

- Add all ingredients to a mixing bowl besides the water.
- Slowly pour in the water starting with 4 tablespoons.
- Mix the dough together with a spoon and then eventually your hands until it becomes soft and pliable (think play doh). Add more water 1 tablespoon at a time until you get the right consistency.
- Form into a ball and let it rest for 10-15 minutes.
- Heat your skillet (preferred cast iron) over medium- high heat.
- Using freezer paper- line your tortilla press with a top & bottom (this really helps to not stick)
- Pinch off about 2 tablespoons (approx) and roll into a ball.
- Place the ball in between the two pieces of freezer paper and press down firmly.
- Place onto the heated skillet for about 1-2 minutes or when the tostada starts to turn brown.
- Flip and cook on the other side.
- Once cooked place inside a kitchen towel to keep warm and soft, repeat until the mixture is gone.
- Place these on a cookie sheet and top with your favorite ingredients + cheese and broil for 5 minutes.

