



Homemade Flour Tortillas

Makes 6 pieces

Ingredients:

- 1 cup all-purpose flour
- 1/4 teaspoon salt
- 1/2 teaspoon baking powder
- 2 teaspoons vegetable shortening
- 1/3 cup water, plus 1 tablespoon

Directions:

1. Whisk the flour, salt, and baking powder together in a mixing bowl.
2. Mix in the vegetable shortening with your fingers until the flour resembles cornmeal.
3. Gradually add the water and mix until the dough comes together; knead on a lightly floured surface for a few minutes until smooth and elastic.
4. Divide the dough into 6 equal pieces, rolling each piece into a ball.
5. Use a well-floured rolling pin to roll each dough ball into a thin, round tortilla.
6. Preheat a large skillet over medium-high heat.
7. Cook each tortilla until bubbly and golden; flip and continue cooking until the other side is golden. Store the cooked tortillas in a tortilla warmer or cover them with a damp paper towel.

Cheese Quesadillas

Ingredients:

- Flour tortillas (from the recipe above)

- 1 cup shredded cheese (mix of cheddar and jack)
- Oil for frying

Directions:

1. Heat a small amount of oil in a skillet over medium heat.
 2. Place a tortilla in the skillet; once it is fried on one side, sprinkle cheese on top.
 3. Fold the tortilla in half and reduce the heat to low to allow the cheese to melt.
Serve immediately.
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Pico de Gallo

Servings: 4-6

Ingredients:

- 1 lb tomatoes, approximately 3 medium, diced
- ½ onion or 1 cup chopped
- 1/2 cup chopped cilantro
- 1 jalapeno pepper, seeded and finely minced (optional)
- 2 tablespoons lime juice, from 1 lime
- 1/2 teaspoon salt (or to taste)
- A pinch of black pepper

Instructions:

1. In a medium bowl, combine the diced tomatoes, chopped onion, jalapeno, and cilantro.
2. Stir in lime juice and season with salt and black pepper to taste.
3. Mix well. The Pico de gallo can be enjoyed immediately or covered and refrigerated overnight to enhance the flavors.
4. Optional variations: Add peaches, mango, black beans, corn, or shrimp for a twist.