

Flour Tortillas - Alton Brown

Keith

Ingredients

- 1/3 cup lard
- 1/2 cup cool water
- 9 ounces all-purpose flour, plus 1/4 cup for kneading and rolling
- 1 teaspoon kosher salt

Instructions

1. Combine 9 ounces flour and salt in the bowl of a food processor and pulse 2 to 3 times.
2. Add the lard to the flour mixture in 4 to 5 chunks and pulse 10 to 15 times until the mixture resembles coarse crumbs. With the processor running, add the water in a steady stream just until a ball of dough begins to form, approximately 30 seconds.
3. Sprinkle the remaining 1/4 cup of flour on a clean surface. Remove the dough from the bowl of the processor and knead until well incorporated and less sticky. Wrap the dough ball in plastic wrap and let it rest at room temperature for 1 hour.
4. Evenly divide the dough into 8 pieces and form them into round balls. Roll each ball into 7-inch rounds with a rolling pin on a lightly floured surface. Keep all of the dough balls covered with a tea towel.
5. Heat an electric nonstick griddle to 375 degrees F.
6. Put the tortillas, 2 to 3 at a time, onto the griddle and cook until light golden, about 4 minutes per side. Can be held for up to 2 hours, at room temperature, wrapped in a barely damp tea towel. Repeat with the remaining tortillas. Microwave for 1 minute in the damp tea towel to reheat.