

## Homemade Corn Tortillas by Food Storage Moms

### Ingredients:

- 2-1/2 to 3 cups Maseca (Mexican corn flour)
- 1 teaspoon chili powder
- 1/2 teaspoon garlic salt
- 3 cups warm buttermilk

### Instructions:

1. Combine the dry ingredients (start with 2-1/2 cups Maseca) then warm buttermilk and add to mixture. Mix by hand until everything is wet. Cover and let sit 10-15 minutes. Knead lightly and add Maseca until a finger pressed into the ball of dough comes out mostly clean. Make two inch balls with the dough. Press, heat, and serve!