

Chef's Homemade Tortillas

5 cups **Navajo Pride All-Purpose Flour**

1 Tbsp. salt

1 Tbsp. baking powder

1 cup shortening or butter

2 cups water

Directions: In a 5-quart electric mixer fitted with a paddle attachment measure the Navajo Pride flour, salt and baking powder. Measure the shortening. Cut shortening into flour, baking powder, salt, and seasoning with the paddle in an electric mixer and mix until the shortening is in fine pieces smaller than peas. This can be done using the lowest speed setting on the mixer and allowing it to mix for 2-3 minutes. Boil the water in a small saucepan on the stove. Carefully pour the boiling water into the flour mixture. Combine with paddle or spoon about 3 minutes. Remove dough from the bowl and form into 18 dough balls. Roll the tortillas into rounds. Cook on a moderate skillet (medium-high heat) until done (about 2 minutes on each side). It should bubble up. Put cooked tortillas in a deep covered pan with a lid to keep tender. Serve immediately.

