



Homemade Hard Corn Taco Shells



Ingredients:

- 2 cups corn Masa flour
- 1 ⅓ cups water
- ¼ tsp salt
- Canola, corn, or vegetable oil

Method:

1. Combine the corn Masa flour, water, and salt in a bowl.
2. Mix thoroughly starting with a spoon until the water is taken up, then continue with hands. The dough should be soft. If it is dry, add more water, one tablespoon at a time.
3. Divide the dough into 16 equal balls by dividing the dough in half, then divide each half into quarters, then into 8ths, and finally into 16ths.
4. Keep the dough covered by a damp cloth to prevent it from drying out.
5. Place a ball of dough on the tortilla press, in between two sheets of plastic wrap, and close the tortilla press and press down on the handle. The tortilla will probably still be a bit thick and small. Turn it a quarter and press again. 3-4 times to get the size and thickness desired.
6. Press until the tortilla has a diameter of about, 5-6 inches.
7. Carefully peel the tortilla off the plastic wrap, as it breaks very easily.
8. Wrap the tortillas with a damp cloth. Repeat until you have pressed all tortillas.
9. Preheat an ungreased frying pan (or a *comal* if you have one) on medium high heat. Cook a tortilla for about 50 seconds. Flip it over and cook the other side for 50 seconds as well.
10. Allow the tortillas to cool to room temperature first. Heat about ½ inch of vegetable oil or lard to a temperature of about 350°F. Add a tortilla, cook for about 5 seconds, flip it, and cook again for about 5 seconds.
11. Now use tongs to fold the tortilla to a 45-degree angle and cook it for about 15 seconds or until crispy and golden, using the tongs to press it down. Flip it over and cook the other side for 15 seconds as well.
12. Allow the tortilla shells to drain on paper towels. Serve them soon, as otherwise they will become chewy. They can be crisped up again in the oven if needed.