

## Flour Tortillas

4 cups flour

2 tsp. Salt

6 tbsp. Shortening or oil

1 to 1.1/4 cups of lukewarm water

Sift dry ingredients and add shortening, working it into the flour. Stir in 1 cup water and form into a ball. If necessary, use more water until bowl is clear of all dough. Knead well on floured board and make balls size of an egg. Let them stand for 15 min, then roll out with rolling pin until they are the size of a salad plate.

Place in hot skillet or griddle on top of the stove, and cook about 1 minute or longer. These are at their best when freshly made although they may be warmed over.