

# 125 Delicious and Easy Recipes for Homemade Tortillas and Burritos: It's Taco Time!

Are you tired of eating store-bought tortillas that lack flavor and freshness? Do you want to impress your family and friends with mouthwatering homemade tortillas and burritos? Look no further! We have gathered a collection of 125 recipes that will make your taste buds dance and satisfy all your cravings. Whether you are craving a classic flour tortilla or a flavorful corn tortilla, we have got you covered. Get ready to roll up your sleeves and embark on a culinary adventure with these delightful recipes!

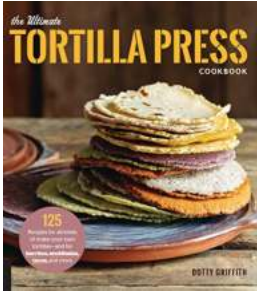
## Why Make Your Own Tortillas?

You might be wondering, why bother making your own tortillas when you can easily find them at the store? Well, let us tell you why! Making your own tortillas has several advantages. Firstly, homemade tortillas are much fresher and have a superior taste compared to store-bought ones. Secondly, by making your own tortillas, you have full control over the ingredients, allowing you to customize them to your liking. You can experiment with different flavors, add spices, or even make them gluten-free or vegan. Lastly, making tortillas from scratch can be a fun and rewarding experience, especially when you see the smiles on your loved ones' faces as they savor your culinary creations.

## **The Ultimate Tortilla Press Cookbook: 125 Recipes for All Kinds of Make-Your-Own Tortillas--and for Burritos, Enchiladas, Tacos, and More**

by Dotty Griffith (Kindle Edition)

★★★★☆ 4.7 out of 5



Language	: English
File size	: 27397 KB
Text-to-Speech	: Enabled
Screen Reader	: Supported
Enhanced typesetting	: Enabled
X-Ray	: Enabled
Word Wise	: Enabled
Print length	: 208 pages



## The Art of Tortilla-Making

Making tortillas is an art that has been passed down through generations. Although it may seem intimidating at first, with practice and the right techniques, you will become a tortilla-making pro in no time. Before we dive into the recipe collection, let's go through a few basic tips and tricks that will help you achieve perfect tortillas every time.

### Choosing the Right Flour

The type of flour you use plays a significant role in the taste and texture of your tortillas. Most traditional tortilla recipes call for all-purpose flour, but you can also experiment with whole wheat flour, cornmeal, or even gluten-free flour blends if you have specific dietary requirements.

### The Perfect Dough

Creating a smooth and elastic dough is crucial for getting soft and pliable tortillas. Make sure to knead the dough well and let it rest for at least 30 minutes before rolling it out. This resting time allows the gluten to relax and makes the dough easier to work with.

### Rolling and Cooking

When it comes to rolling out your dough, a rolling pin is your best friend. Aim for tortillas that are roughly the same thickness throughout to ensure even cooking. Preheat your skillet or griddle over medium-high heat, and cook each tortilla for about 30-60 seconds on each side. Don't be discouraged if your first few tortillas don't turn out perfectly round; practice makes perfect!

## **Storage and Reheating**

If you have any leftovers, store your tortillas in an airtight container or zip-lock bag. They can be refrigerated for up to a week or frozen for up to three months. When reheating, wrap the tortillas in a damp paper towel and microwave them for a few seconds, or reheat them on a skillet for a fresher taste.

## **125 Recipes to Satisfy Your Taco Cravings**

Now that you are equipped with the necessary knowledge, it's time to explore our scrumptious recipe collection. From classics like flour tortillas and corn tortillas to gourmet variations like spinach tortillas and chili-infused tortillas, these recipes will take your homemade tortillas to the next level. We have also included a variety of fillings, sauces, and seasoning ideas to help you create the perfect burrito. Get ready to unleash your inner taco artist and delight your taste buds with these incredible recipes:

### **1. Classic Flour Tortillas**

Ingredients: - 2 cups all-purpose flour - 1 teaspoon salt - 1 teaspoon baking powder - 3 tablespoons vegetable oil - 3/4 cup warm water

Instructions: 1. In a large mixing bowl, combine the flour, salt, and baking powder. 2. Gradually add the vegetable oil and warm water to the dry ingredients. Mix until a soft dough forms. 3. Knead the dough for about 5 minutes until smooth and elastic. 4. Divide the dough into small balls (about the size of a golf ball). 5. On a

floured surface, use a rolling pin to roll out each ball into a thin, round tortilla. 6. Heat a skillet or griddle over medium-high heat. Cook each tortilla for 30-60 seconds on each side until lightly browned. 7. Serve warm and enjoy with your favorite fillings!

## **2. Flavorful Corn Tortillas**

Ingredients: - 2 cups masa harina (corn flour) - 1 1/2 cups warm water - 1/2 teaspoon salt

Instructions: 1. In a large mixing bowl, combine the masa harina and salt. Gradually add the warm water, mixing until a soft dough forms. 2. Knead the dough for about 3-4 minutes until smooth and pliable. 3. Divide the dough into small balls (about the size of a golf ball). 4. Place a ball of dough between two sheets of plastic wrap or wax paper. Use a tortilla press or a flat heavy object to flatten the dough into a thin, round tortilla. 5. Carefully peel off the plastic wrap and transfer the tortilla onto a preheated skillet or griddle over medium-high heat. Cook for about 30-60 seconds on each side until lightly charred. 6. Serve warm and enjoy the authentic taste of corn tortillas!

## **3. Spinach Tortillas**

Ingredients: - 2 cups all-purpose flour - 2 cups fresh spinach leaves - 1 teaspoon salt - 1 teaspoon baking powder - 3 tablespoons vegetable oil - 3/4 cup warm water

Instructions: 1. In a blender or food processor, puree the fresh spinach leaves until smooth. 2. In a large mixing bowl, combine the flour, salt, and baking powder. 3. Gradually add the vegetable oil, warm water, and spinach puree to the dry ingredients. Mix until a soft dough forms. 4. Knead the dough for about 5 minutes until smooth and elastic. 5. Divide the dough into small balls (about the

size of a golf ball). 6. On a floured surface, use a rolling pin to roll out each ball into a thin, round tortilla. 7. Heat a skillet or griddle over medium-high heat. Cook each tortilla for 30-60 seconds on each side until lightly browned. 8. Serve warm and marvel at the vibrant green color of these tortillas!

#### **4. Chili-Infused Tortillas**

Ingredients: - 2 cups all-purpose flour - 1 teaspoon salt - 1 teaspoon baking powder - 3 tablespoons vegetable oil - 3/4 cup warm water - 2 tablespoons chili powder - 1/2 teaspoon cayenne pepper (optional for an extra kick)

Instructions: 1. In a large mixing bowl, combine the flour, salt, baking powder, chili powder, and cayenne pepper. 2. Gradually add the vegetable oil and warm water to the dry ingredients. Mix until a soft dough forms. 3. Knead the dough for about 5 minutes until smooth and elastic. 4. Divide the dough into small balls (about the size of a golf ball). 5. On a floured surface, use a rolling pin to roll out each ball into a thin, round tortilla. 6. Heat a skillet or griddle over medium-high heat. Cook each tortilla for 30-60 seconds on each side until lightly browned. 7. Serve warm and savor the smoky and spicy flavor of these chili-infused tortillas!

#### **5. Filling Ideas for the Perfect Burrito**

Beyond the tortillas themselves, what really makes a fantastic burrito is the filling. Here are some mouthwatering filling ideas to transform your homemade tortillas into unforgettable burritos:

- Grilled chicken or beef with sautéed onions and peppers - Spicy black beans with roasted corn and avocado - Shredded pork with pineapple salsa - Grilled shrimp with mango and cilantro - Seasoned ground turkey or tofu with salsa and sour cream

Feel free to mix and match these fillings, add your favorite sauces and seasonings, and let your creativity run wild. The possibilities are endless, and there is no right or wrong way to assemble a burrito. Just make sure to roll it up tightly and dig in!

## **The Time is Ticking: Let's Get Cooking!**

Now that you have discovered the secrets to making extraordinary homemade tortillas and burritos, it's time to put your newfound knowledge into practice. Gather your ingredients, turn on some lively music, and let the aroma of freshly cooked tortillas fill your kitchen. Whether you are cooking for yourself, your family, or hosting a taco night with friends, these 125 recipes will guarantee a memorable and delicious experience. So, what are you waiting for? It's taco time!

Remember, homemade tortillas and burritos are all about having fun in the kitchen and adding your own unique touch. Let your taste buds guide you, adjust the spices according to your preferences, and don't be afraid to try new combinations. Enjoy the process and savor each mouthful of these delightful creations. Ready, set, cook!



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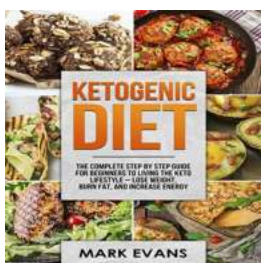


Dotty Griffith reveals how easy it is to make these rustic, round flatbreads using your tortilla press, whatever kind you own, with delicious recipes for a variety of different tortillas and tortilla spin-offs, plus 100+ meals and snacks featuring them.

Warm, fresh homemade tortillas beat store-bought any day of the week. In *The Ultimate Tortilla Press Cookbook*, Dotty offers her expert wisdom about how to use and love your tortilla press. Learn to make authentic corn and wheat tortillas, gluten-free tortillas, gorditas, sopes, and more—with exciting variations using spices, tomatoes, spinach, and chile peppers.

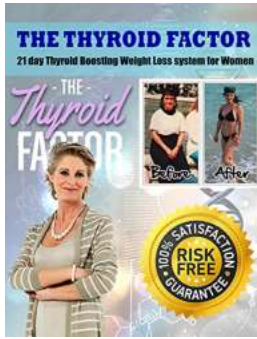
Plus she serves up a ton of great recipes to turn your hand-crafted tortillas into tonight's dinner, with recipes for all the very best homemade Southwestern, TexMex, and Mexican sauces, toppings, and fillings you need to turn out soul-satisfying enchiladas, fajitas, tacos and taco salads, chalupas, quesadillas, burritos, and even desserts and sweet sauces.

The taste of homemade cannot be beaten. Let's make some tortillas!



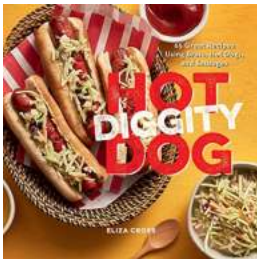
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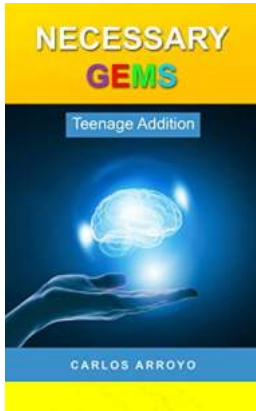
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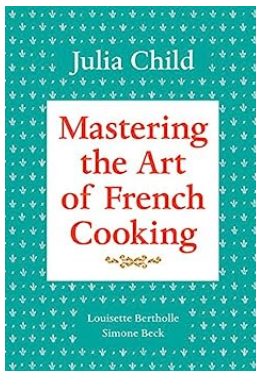
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