

Tricolor Corn Tortillas

Yield: Makes at least 2 dozen

Ingredients:

24 ounces corn masa, divided
5 tablespoons cooked black beans
2 guajillo peppers
1 poblano pepper
Kosher salt



- Step 1:** Using a blender or mini food processor, puree black beans with $\frac{1}{2}$ cup warm water. In a medium-size bowl, combine 8 ounces of masa with the black bean/ water mixture. You want to form a firm, not dry (not too wet) dough. If there are still crumbs at the bottom of the bowl you may need to add a little more water – one teaspoon at a time until the dough comes together in a smooth ball. Wrap tightly in plastic wrap and let dough rest for 30 minutes or you can even refrigerate overnight.
- Step 2:** Using the same process as above, blend to puree the guajillo peppers (remove the stem) with $\frac{1}{2}$ cup warm water and add mixture to 8 ounces of masa in a medium-size bowl. Mix to form a smooth ball adding more water if necessary. Wrap well and let rest.
- Step 3:** Cut the poblano into chunks and blend with $\frac{1}{2}$ cup warm water to puree mixture. Just like above, combine this with 8 ounces of corn masa and mix until you have a smooth ball – no dry clumps at the bottom of the bowl (add a little more water if necessary).
- Step 4:** Once masa has rested, roll out balls about 2 inches in diameter from each flavor (I like to use a small cookie scooper). Using a gallon-size plastic Ziploc-style bag, cut off the zipper part and the two sides, leaving a seam at the bottom. Place three balls together in the center of the bag touching each other and fold over the plastic bag top piece. I used an 8-inch square glass baking dish so I could see the size and shape of the tortilla. Apply pressure and roll the pan around to flatten the dough and make the tortilla thin. Or use a tortilla press☺
- Step 5:** Using a skillet pan or a griddle, heat the pan over medium-high and let pan get hot before placing first tortilla on it. No oil! Cook the tortilla until light brown edges form before flipping to cook other side. Put cooked tortillas on a plate with a towel so they do not get cold. Serve warm.