

Tortilla Cooking Hints

- Practice making tortillas before you make them for guests. It's not difficult, but it does take a few times before you get the "feel" for the dough.
- Only flip once. For some reason, they do not taste as good if flipped several times during cooking.
- Don't worry about a few burned spots, they actually add flavor.
- Best results come from cooking tortillas on cast iron.
- If the only tortillas you are familiar with come from Taco Bell, you may not be aware that not all tortillas are paper thin. You may roll your tortilla to about ¼ inch thickness. Any thicker than that and the outside burns before the inside cooks. Thin tortillas are used in fajitas and similar dishes. Thicker tortillas are common in soups and other dishes where they will be soaked.
- When rolling out your tortilla, some people find it easier/neater to put the dough ball in between two sheets of waxed paper. Another alternative is to put it in a small plastic bag and then flatten it out.
- Stale tortillas go great in soup.

Tortilla Spreads

For variety, try your favorite salad dressings or flavored cream cheese instead of the tried and true mayonnaise or mustard on your wraps. The options are endless.

Other Uses for Tortillas

- Cheeseburgers – cooked ground beef, shredded cheese and chopped tomato; roll up
- Taco Salads – shape a tortilla into a bowl and fry in hot oil
- Mexican Dip Bowl – same as above and use for dips
- Healthy Corn Chops – dip wedges into lime juice, chili powder and salt; dry; bake on cookie sheet until crisp
- Breakfast Burritos – cheese, scrambled eggs, ground sausage, etc.; roll up
- Mexican Lasagna – use tortillas instead of pasta and layer with beans, shredded chicken cheese, enchilada sauce
- Dessert Wrap – fill with fruit, whipped topping, chocolate, nuts, etc.
- Spicy Pinwheels – mix hot sauce and chicken in a food processor until smooth; spread on and add dressing; roll up and slice into appetizer size bites
- Mexican Croutons – cut tortillas into strips and fry until golden brown
- Grilled Cheese – a.k.a. – Quesadillas
- Manicotti – they require no cooking
- Pizza – use tortillas as the bottom crust and add toppings
- Quiche – use tortillas instead of a pie crust and add fillings
- For fast turkey and dumplings, cut 6-inch flour tortillas into 1-inch-wide strips, drop into simmering broth, and add shredded turkey.