

Corn Tortillas: Makes 6 small tortillas

- Instant Maseca, 116 Grams or 1 cup



- 135 Grams or 5 ounces Lukewarm Water
 - Optional: 1 Tablespoon fat such as oil or lard
 - A pinch of salt
- 1.) Mix all of the ingredients in a medium size mixing bowl by hand. Once the dough comes together knead for 1 minute.
 - 2.) Cover with plastic wrap or damp towel and allow to rest 10-15 minutes.
 - 3.) Portion the dough into 6 balls or 40 grams each.
 - 4.) Put your Large sauté pan on the stove over medium- high heat.
 - 5.) Line one side of tortilla press with plastic wrap and place a ball of dough down. Now place the other plastic wrap on top of the dough and press down on the tortilla press.

- 6.) Once your sauté pan is smoking lightly spray it with pan spray. Now carefully remove the tortilla from the plastic wrap and lay gently into your hot pan. Once the exposed dough has changed to a pale color it is ready to flip. About 45 seconds to a minute. Flip over and repeat.
- 7.) Now we flip the tortilla back over to it's originally cooked side and press our spatula down on one side of the tortilla, when it puffs up this is an indicator that the tortilla is cooked through. At this point you may press the other side down with the spatula now and the other side will puff up too. (sometimes)
- 8.) At this point, remove the tortilla from the pan and place in your basket that is lined with a paper towel and fold over the tortilla to keep warm. (tortilla will stay warm up to 15 minutes)
- 9.) If the tortilla gets cold simply put back in the pan for 10 seconds on each side to rewarm.

Beer Batter

- 1/4 cup all purpose flour (47 Grams)
- 1/4 cup Cornstarch (30 Grams)
- 1/2 teaspoon kosher salt (4 Grams)
- 1/2 cup cold beer (124 Grams)
- 1/2 teaspoon sugar (4 Grams)

Add the cornstarch, all purpose flour, and kosher salt to a medium size mixing bowl and whisk thoroughly. Then add the Beer and whisk until a smooth batter is formed. This should be made and used in the same day.

Peach and tomato salsa

- 2 ripe and juicy peaches in season, pitted
- 2 ripe and juicy tomatoes in season, core removed
- Sugar, 18 G or a tablespoon plus one teaspoon
- Lime juice, 26 G or a tablespoon plus two teaspoon
- Light vinegar such as Champaign or rice wine. 10 G or 1/2 tablespoon.
- Crushed red pepper, one gram or 1/8 teaspoon
- 1 Tablespoon chiffonade mint or cilantro
- Kosher Salt TT

- 1.) Cut the peaches and tomatoes into a medium dice. Toss them with all of the sugar and a pinch of salt. Allow them to sit for at least 20-30 minutes. This will draw the moisture out and create a liquid for the fruits to sit in. This can be done the night before.
- 2.) Mix the lime juice, vinegar, and crushed red pepper together and let them sit for 5 minutes. Add to peaches and tomato. Marinate for 15-30 minutes.
- 3.) Store in an airtight container up to three days.
- 4.) Before serving add the chiffonade cilantro or mint, or both if you please.