



White corn tortilla chips

Ingredients

- 2 cups of MASECA® traditional corn flour
- 1 1/2 cups of warm water
- 1 cup of vegetable oil

Preparation

1. In a large bowl, mix MASECA® traditional corn flour and water. Stir well until you get a smooth and uniform dough that does not stick to your hands. If the dough feels too dry, add a teaspoon of water at a time.
2. Divide the dough into 16 portions and, using a tortilla press, form thin tortillas.
3. Cook each tortilla on a griddle over medium heat for 30 seconds on each side, turning the tortilla three times. Set aside until tortillas cool to room temperature.
4. Slice tortillas into triangles and allow to dehydrate for 1 hour.
5. Heat oil in skillet over medium-high heat. Fry chips in batches until crispy. Transfer to a plate with paper towels to drain excess oil.
6. Enjoy with your favorite dip or salsa.

For 4 people