

## HIBISCUS-FLAVORED CORN TORTILLAS

(from [Just Tacos](#), reprinted with permission from Shelley Wiseman)

1/2 cup hibiscus flowers

2 + 1/2 cup water

1/4 cup sugar

2 cups masa harina

1/2 teaspoon salt

Bring the water to boil, add the hibiscus flowers and sugar, mix and simmer for 5 minutes. Let it cool until it is just a bit warm. *You will not use all the tea for the dough.*

In a large bowl, mix the masa harina and salt. Add one and a half cups of the warm hibiscus tea to the flour, incorporate to form a soft, still moist dough. If necessary, add more tea. Let the dough rest for 5 minutes, than pinch small portions to make tortillas using a tortilla press. Cook the tortillas on a hot griddle or cast iron pan. Keep them warm in a low oven, covered with a damp cloth.