**INGREDIENTS**

- 3 cups plain flour
- 1 1/2 cups yellow enriched cornmeal
- 3/4 teaspoon salt
- 3 eggs
- 2 cups masa harina
- 1/4 cup boiling water
- 1/4 cup vegetable oil

**METHOD**

1. Preheat a dry skillet over medium/high heat.
2. Mix the ingredients well.
3. The batter will be runny.
4. Drop by large utensil spoonful onto skillet, quickly spreading the batter in a circular motion, working from the inside out.
5. Each side only takes about 1 minute of cooking.
6. The shells are not supposed to brown.
7. When the shells are removed from the pan, they can be molded into "taco shell shape" by placing, half-curled, between two objects, such as coffee cups.
8. I like to serve them to each guest directly from the pan without molding them, however, because I find that they don't crack while still hot and pliable.
9. Fill with all the taco stuffin's and enjoy!

Top with guacamole, lettuce, corn salsa, grated cheese.

**PREPARATION TIME**

**TEMPERATURE**

**SERVES**

- WEEKNIGHT MEAL
- DINNER PARTY
- DELICIOUS BREAKFAST
- PERFECT FOR LUNCH
- SLOW COOKING
Additions to taco recipe

Add 1 cup plain flour
plus I added at least 2 cups of boiling water
plus another 1/4 cup of oil.
This gave a 'runny' consistency
(If the 'batter' was too thick
it would not spread and the
taco did not crisp up!)
We made tacos quite small
eg 4cm diameter.