Ingredients

* 4 cups corn meal
* 4 cups flour
* 7 cups warm water
* 2 tsp salt

Procedure

1. In a large bowl, mix together the flour, water, and salt. Knead the dough in a circular motion, until it is smooth and has no lumps. If it feels dry, add more water.
2. Cut the sides off a gallon ziplock bag. Put a small ball of dough in the bag, and use the bottom of a large pot to press the dough ball down into a round flat circle.
3. Heat a large skillet on medium heat. Place the tortilla on the hot skillet. Cook for 30 seconds to a minute, and flip it over. Press the tortilla lightly with your fingers so it puffs up.
4. Flip the tortilla again and press again. The tortilla should be lightly browned and puffy.