



In The Kitchen

with **Cortney Kelley**
May 2025 – Pepper Party



Flour and Corn Tortillas

1½ cups organic all purpose flour	1 teaspoon sea salt
1½ cups Masa Harina flour	2 cups hot water, plus more if needed
4 tablespoons unsalted butter, softened at room temperature	½ teaspoon garlic powder, optional

TO MAKE THE TORTILLA DOUGH:

In a bowl, add the flour, Masa Harina flour, salt, garlic powder and softened butter. Mix, using a fork or hands, until the butter is combined into the dry ingredients and looks "pea like". Next, pour hot water into mixture and mix again until combined and a "ball" can be formed. Allow 5-10 minutes for the mixture to sit so that the flour becomes hydrated by the water. (The dough ball shouldn't be too sticky or dry. If needed, add more hot water 1 tablespoon at a time until just wet enough. If it is too wet, add 1 tablespoon of flour until consistency is met.)

Preheat a medium-sized skillet over medium-high heat. Once rested for a few minutes, place the dough ball onto a floured surface and cut into 20 pieces. You can make larger tortillas by cutting the dough into only 10 pieces. Using a tortilla press for ease, add a medium-sized piece of parchment paper atop the top/bottom of press and roll a piece of dough into a ball. Add that dough ball to the center of the press and gently press down until completely flattened. Carefully remove the flattened dough by peeling it off the parchment paper and immediately adding it to the preheated skillet.

NOTE: You can also roll out each dough ball using a rolling pin instead if you don't have a tortilla press handy.

COOK THE TORTILLAS: Let the tortilla brown in the hot skillet for 40-60 seconds before carefully flipping it onto its opposite side to brown for another 40-60 seconds, adjust time to get a nice char on both sides.

Salsa Blanca

1 oil-packed anchovy fillet	2 serrano chiles, stemmed and finely chopped
¼ teaspoon Kosher salt	2 garlic cloves, finely grated
¾ cup mayonnaise	½ teaspoon finely grated lime zest
¼ cup crema, creme fraiche or sour cream	3 tablespoons fresh lime juice
¼ cup finely chopped cilantro	

Place the anchovy in a large mortar and sprinkle with the salt. Using the pestle, mash it until a paste forms. Scrape the paste into a bowl, add the mayonnaise, cream, cilantro, Serrano chiles, garlic, lime zest, lime juice and whisk to combine. Season with salt to taste.

Serve immediately or store in the refrigerator, for up to two days. Makes 1⅓ cups.

Bayview School of Cooking is proudly featuring Vehrs Distributing.

VEHRS
DISTRIBUTING

Salsa Tatemada

8 medium Roma tomatoes, cored and left whole	½ cup packed fresh cilantro leaves with tender stems
½ medium white onion, halved	
2 serrano chiles, stemmed	2 tablespoons fresh lime juice, plus more to taste
4 garlic cloves, unpeeled	¾ teaspoon Kosher salt, plus more to taste

Line a large cast iron pan with foil and heat over high heat. Add the tomatoes, onions, chiles and garlic to the pan. Using tongs, turn occasionally to char well on all sides. (3 minutes for garlic, 4-5 minutes for chiles, 6-8 minutes for onions and 8-10 minutes for tomatoes.) Transfer to a plate and allow to cool. Once cool enough to handle, peel the garlic.

Add the tomatoes, onions, chiles, garlic, cilantro, lime juice and salt to a blender. Blend on low to smooth the sauce out, allowing a few small chunky bits to remain. Taste and season with more salt and lime juice as needed.

Serve immediately or store in the refrigerator, for up to two days. Makes 3 cups.

Salsa de Aguacate

2 medium avocados, peeled and seeded	1-2 jalapeño chiles, stemmed and coarsely chopped
4 medium tomatillos, husked, rinsed and quartered	1 garlic clove, peeled
2 medium scallions, coarsely chopped	1¾ teaspoons Kosher salt, plus more to taste
1-2 serrano chiles, stemmed and coarsely chopped	1 cup water

In a blender on medium-low, puree the avocados, tomatillos, scallions, chiles, garlic, salt and 1 cup of water until smooth. Do not be tempted to puree at a higher speed or the salsa will become airy and turn into a crazy avocado smoothie.

Serve immediately or store in the refrigerator, for up to two days. May also be kept in the freezer for up to 1 month. Makes 3 cups.

Salsa Matcha

1½ cups vegetable oil	2 tablespoons raw sesame seeds
5 garlic cloves, peeled	2 dried bay leaves, crumbled
¾ cups raw cashews	1 teaspoon dry Mexican oregano
5 large ancho chiles, stemmed and seeded	1 teaspoon Kosher salt
7 large cascabeles chiles, stemmed and seeded	

Heat the oil, garlic and cashews in a large saucepan over medium heat until the garlic is golden brown, 6-8 minutes. Remove from the heat. Using a slotted spoon, transfer the garlic and nuts to a heatproof bowl to cool.

Add the chiles to the pan with the oil. Toast over medium heat until the oil turns slightly reddish and the chiles are brick red, about 30 seconds. Remove from heat. Using a slotted spoon, transfer the chiles to the garlic and nut mixture. Allow to cool for 5 minutes. Add the sesame seeds to the hot oil and set aside, they will toast as they sit in the oil.

In a food processor, puree the chile and nut mixture with the bay leaves, oregano and salt until coarsely ground. With the motor running, slowly drizzle in the sesame oil mixture and mix until the chiles are finely ground. Store in a covered container at room temperature. Makes 2 cups.

To register for a class, go to: www.BayviewSchoolOfCooking.com
For previous *In The Kitchen* recipes, go to: <https://bayviewcatering.com/category/recipes/>
www.Facebook.com/BayviewSchoolofCooking