



# **The Ultimate Tortilla Press Cookbook: 125 Recipes for All Kinds of Make-Your-Own Tortillas--and for Burritos, Enchiladas, Tacos, and More**

*Dotty Griffith*

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Warm, fresh homemade tortillas beat store-bought any day of the week. Dotty Griffith reveals how easy it is to make these authentic and rustic round flatbreads, with scrumptious recipes for corn and wheat tortillas, gluten-free tortillas, and tortilla spin-offs like gorditas and sopes; great ideas for exciting flavored tortillas, using spices, tomatoes, spinach, and chile peppers; and loads of expert wisdom about how to use and love your tortilla press, whatever kind you own. Plus she serves up more than a hundred ways to turn your hand-crafted tortillas into tonight's dinner, with recipes for all the very best homemade Southwestern, TexMex, and Mexican sauces, toppings, and fillings you need to turn out soul-satisfying enchiladas, fajitas, tacos and taco salads, chalupas, quesadillas, burritos, and more.

“What a fun book! Dotty Griffith begins with clear tutorials on making corn and flour tortillas from scratch, along with lots of creative variations. (I can’t wait to try her cilantro lime corn tortillas.) She then shares recipes for using your homemade bounty—everything from tacos to enchiladas and soups to desserts. Tips, history, and corny jokes are peppered throughout, making for an enjoyable read. If you’re a fan of tortillas, this cookbook is a must!”

--Lisa Fain, blogger at The Homesick Texan and author of The Homesick Texan Cookbook

“This book is the real deal for tortillas of all kinds as well as recipes using tortillas!”

--Sylvia Casares, chef/owner, Sylvia’s Enchilada Kitchen, Houston, and author of The Enchilada Queen Cookbook

“Dotty Griffith has packed more about tortillas into one book that I thought possible. This book is the only reference you’ll ever need to make all kinds of great tortillas.”

--John Mariani, author of The Encyclopedia of American Food and Drink

“Making tortillas at home is an easy, rewarding, and tasty craft to master. Dotty Griffith has written the definitive book on the subject, covering not just tortillas but all the amazing things you can make with them.”

--Cheryl Alters Jamison, author of Texas Slow Cooker and co-author of Smoke & Spice

“Dotty Griffith has written the book I have been waiting for all my life--and the one I wish I had written first! This brilliant book is destined to become a classic. From chimichangas to chilaquiles, salsas to sopes, this book has everything you’ll ever need to satisfy your cravings for all things tortilla.”

--Stephan Pyles, chef, restaurateur, and author of The New Texas Cuisine

## **The Ultimate Tortilla Press Cookbook: 125 Recipes for All Kinds of Make-Your-Own Tortillas--and for Burritos, Enchiladas, Tacos, and More Details**

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## **From Reader Review The Ultimate Tortilla Press Cookbook: 125 Recipes for All Kinds of Make-Your-Own Tortillas--and for Burritos, Enchiladas, Tacos, and More for online ebook**

### **Alicia says**

The title says it all, the ultimate guide to make your tortillas! Flour tortillas? covered. Corn tortillas? covered. New and interesting combinations? yep. Recipes where I can use my freshly made tortillas? yum, yes!. This is a practical book that teaches you everything you wish to know. From tortilla press options to meal recipes.

The first part covers the history of tortillas. It is explained in a fun and interesting way that reminded me of a Good Eats episode (I loved that show). Then it introduces the tortilla press and the new and old alternatives for achieving flat tortillas. It explains how to make them and provides recipes for traditional corn and flour tortillas as well as variations that can be made from the basic recipes. Once all the tortilla know-how is covered, it presents tortilla friendly recipes: from salsas, snacks and main meals, to soups and desserts. Not all recipes include tortillas in it, sometimes they are recipes that go really well accompanied by tortillas. Expect to find traditional recipes like burritos, nachos, enchiladas, sopes, gorditas, fajitas, etc.

### **Is it the real thing?**

Pretty much, yes!. It even includes the recipe for homemade nixtamal, so you can't get more authentic than that. Corn and Flour tortilla recipes are extremely simple with few ingredients, period. Even a recipe on how to prepare a glass of water will taste different in different places depending on your water source. So, it will taste as authentic as your ingredients are. One thing is for sure, home made will always taste better than anything you pull out from a plastic bag that has been sitting on a shelf for weeks.

This book is suitable for tortilla lovers who want fresh home-made tortillas because they can't get tortillas anywhere else, because they want better flavor than the ones from store, or because they want to experiment with new flavor-infused tortilla variations. Perfect gift if you want to hint someone to make tortillas for you, hahaha!, even better if you include a press and the ingredients. I requested an eArc from Quarto Publishing Group – Harvard Common Press via NetGalley, Thank you!

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### **Ash Luna says**

The title of this book is what caught my eye. I jumped at the chance to read this and see what fantastic recipes were lurking inside. I tried a few and my family LOVED them! If you want to have a wonderful taste of flavor in your mouth read this book because you will wanna try a few recipes for yourself!

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### **Justin says**

I received this book, for free, in exchange for an honest review.

This book is a good overview of cooking tortillas and using them in recipes.

It begins with recipes for cooking about a dozen tortillas, including some with additional ingredients like spinach and others that are gluten free. This section even talks about nixtamalization.

This section was a lot smaller than I liked as I am only interested in cooking tortillas and not in using them to make other things, but I think I am in the minority here. The book then has countless recipes for using tortillas. All of the recipes in the book are well described and accompanied by beautiful pictures.

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### **Selena says**

I received a free e-copy of The Ultimate Tortilla Press Cookbook by Dotty Griffith from NetGalley for my honest review. This cookbook, with 125 recipes, is amazing. I am so happy someone has written a good cookbook on how to make tortillas with a tortilla press. My Aunt gave me a tortilla press last year and I love the idea of it but never had the details or recipes on how to utilize it. Now, at last, I am able to use the press and with great recipes it is a breeze. The book explains the history of tortillas, how to make them, and recipes for fillings, sauces, nachos, tacos, Quesadillas, Flautas, Sopes, Chimichangas and Gorditas. Great for any kitchen or a beautiful gift.

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### **Polly Krize says**

I received an ARC of this book in exchange for an honest review.

A huge resource for the making of tortillas in a variety of flavors. Full of innovative and classic recipes, the choosing and use of a tortilla press. As I live in British Columbia, there is not a lot of choice of tortillas available, and I will definitely be purchasing and enjoying using a press.

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### **Janet says**

I received a DIGITAL Advance Reader Copy of this book from #NetGalley in exchange for an honest review. From the publisher

The DIY kitchen trend takes a Southwestern and Mexican spin in this creative book that covers how to use, clean, and maintain a tortilla press and serves up 125 recipes for a lifetime of enjoying it. Thirty of the recipes are for every kind of tortilla imaginable--corn, flour, or gluten-free; and plain or flavored with all sorts of good things, from chile peppers or tomatoes to avocado or lime. The remaining 95 recipes are a feast of things to do with the freshly made tortillas, ranging from burritos and enchiladas to tacos, quesadillas, and beyond.

Focus:

Creative recipes for DIY-minded home cooks include 30 kinds of tortillas, along with over 90 recipes using them.

The only book on the subject for owners of manual or electric tortilla presses  
DIY in the kitchen is steadily growing, and Tex-Mex is easy and healthy

Author is former food editor at the Dallas Morning News

This book made me so hungry---the fact that it is minus 37 outside made me want warm yumminess on the page and in my stomach. I do not own a tortilla press (I know I can get one at MennoMex, my local Mennonite-Mexican store) and "made do" with two cast iron pans and pressing them by hand. I made some

sweet ones for my morning meeting's snack time and savoury ones for dinner: I even snuck some veggies into the dough and no one even suspected it! What a cute little book with yummy recipes --- I LOVE cheese and these are the perfect vessel! Yum!

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### **Breakaway Reviewers says**

Finally! The perfect guide to making this ancient food.

If like me, you came to tortillas simply because they were on a supermarket shelf or were being offered in a restaurant and therefore you had absolutely no idea how to make them then stress no more!

Dotty Griffith has produced a truly wonderful recipe book on how to make flatbreads (of all descriptions) and taken the mystery out of producing them. As she says at the beginning of the book, “Pre-Columbian tortilla history goes back an estimated 10,000 years to the Mesoamerica, where Mayans made tortillas from ground corn. The Aztecs continued the tradition, as did the Incas of South America.”

The recipes include making this wonderful flatbread using so many different methods and of course, the fillings that we love to wrap the tortillas, burritos, enchiladas or tacos around. There is even a section on puddings!

The reason the word “Press” is in the title is because one needs to use a press, either a manual one or an electric one to get the bread – flat.

This is an absolute must for people who like me, might not like bread, and find this type of “bread” far more satisfying.

Treebeard

Breakaway Reviewers received a copy of the book to review.

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### **Kristine says**

*The Ultimate Tortilla Press Cookbook by Dotty Griffith is a free NetGalley ebook that I read in mid-February.*

Fun, cheeky phrasing and silly jokes that both bolsters a budding chef and assures them that, hey, it's just dough on a stove/press. With just about every flatbread recipe being focused on using a press for preparing them, it's all about variations on flavor and how to fill them. My favorites include sweet potato flour tortillas, avocado crema, homemade chorizo, red pozole, and gorditas.

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### **Sharon says**

Harvard Common Press and NetGalley provided me with an electronic copy of The ultimate Tortilla Press Cookbook. I was under no obligation to review this book and my opinion is freely given.

The cookbook starts out with the cornerstone of many Mexican recipes: the tortilla. The author talks readers through the history, as well as how to make different types of tortillas. With recommendations on quality presses to make your own tortillas quick and easy, the author takes the guesswork out of shopping for the appliance.

I like the fact that there is a prominent section devoted to Foundations: Fillings, Sauces, and Salsas. This makes it easy to prepare items ahead of time, instead of having to search through the main recipe for the instructions. The author gives page numbers to recipes that use the particular item, giving readers different options.

The one recipe that I am most excited to try is the Beer Battered Fried Fish (p. 78), as I have been searching for a good recipe to make the great fish tacos. The Tacos (and more) section has recipes like Crispy Tacos, with options for fillings listed with page number references. A great collection of easy recipes can be found in the Snacks and Starters, with recipes for delectable treats such as Loaded Nachos, Flautas (Taquitos), and Chalupas. Rounding out the cookbook are: Main Frames: Enchiladas, Fajitas, and Taco Salads; Sop it up: Soups and Stews; and The Flatbread Chameleon and Tortilla Desserts. With inspirational ways of using tortillas from starters to desserts, readers will find many recipes to try and to use their creativity.

With great accompanying photos and lighthearted quips throughout the pages, The Ultimate Tortilla Press Cookbook will give readers inspiration to try something new. This cookbook does an excellent job of teaching the basics, with great homemade foundations to some of the best food that Mexico has to offer. I highly recommend The Ultimate Tortilla Press Cookbook to other readers.

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### **Kyle Robertson says**

Part one gives a short history of the tortilla, plus an introductory guide to help you decide which kind of press you need in your kitchen. Everything you need to know to make homemade tortillas right in your own kitchen. This section also provides lots of different recipes and variations for making your own tortillas.

Part two is filled with mouthwatering recipes that you can prepare using your homemade tortillas. Of course, store bought tortillas can be substituted in these recipes. I think the recipe section alone is worth the price of the book, regardless of if you ever learn how to make your own tortillas.

I would recommend this book to anyone looking to make their own tortillas at home, and anyone looking for fantastic recipes for Mexican dishes. I received this as a free ARC from Quarto Publishing Group - Harvard Common Press on NetGalley in exchange for an honest review.

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### **Critterbee\* says**

All right, tortilla presses, have your moment! Here is the book that you should gift anyone who has just gotten a tortilla press or who has one and is not a complete expert in the press's care and use. Or anyone who loves Mexican food. OR, gift them a press and this book together (brass-faced hint to family and friends).

Besides being full of delicious recipes, this book serves as a guide to maximizing home use of a tortilla press. Making homemade tortillas is not too difficult without a press, but having a press makes it even quicker and

easier. And it is fun. Once you get started, you feel like you can quickly press out 1000 without breaking a sweat. And homemade tortillas are cheaper, more delicious, and you have complete control over the ingredients, which is something I really value.

Starting out, we read a very short history of tortillas, an objective comparison of electric and manual presses, and some recommendations on which presses to purchase. Next are step-by-step use instructions for both types of presses for corn and flour versions, and how best to keep them warm until eaten.

Ah, now here are some recipes - 125 to be exact. Does anyone really need that many tortilla-related recipes? I say YES! (I might not be objective) Basic recipes are first, and then variations on how to make flavoured varieties. Think garlic, cumin, black bean and lime for the corn tortillas, and sweet potato, brown rice, and non-wheat flours for the flour tortillas. There is also a gluten-free flour-style tortilla recipe.

Once you have your favorite tortillas made, turn to the pages of filling recipes for fish, poultry, meats, beans, rice and veggies. Sauce recipes follow, even two mole recipes: a 'Real Deal' mole with over 20 ingredients, and an easier version for those who do not want to spend all day in the kitchen.

Following that, recipes for quesadillas, chips, taquitos, tacos, burritos, chimichangas, fajitas, soups, and my all-time favorite - Huevos Rancheros. The dessert section is inspired, and even though I was allowed to review a digital edition of this book, I need to own this cookbook in print form.

Very Highly Recommended.

\*eARC Netgalley\*

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### **Archana Aggarwal says**

Thank you Net galley. An interesting cookbook that not only has delicious recipes but also promotes experimentation and creative cookery by the user. Highly recommended.

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### **Moirelyn Jewula says**

I chose to read this cookbook because I am always looking out for authentic recipes especially where Mexican food is concerned, as there are so many Tex Mex type outlets that serve up food that bears no resemblance to good, traditional home cooked fare. I have several Mexican cookbooks in my personal library at home, many by celebrity chefs who have toured Mexico with the purpose of writing a cookbook, but to my mind it's a travesty to write a cookbook without giving recipes on how to make basic tortillas. In my opinion eating shop-bought tortillas is like eating tasteless cardboard - so far from the real thing.

'The Ultimate Tortilla Press Cookbook' has 125 recipes for tortillas, burritos, enchiladas, tacos and much more. Dotty Griffith takes us through the ancient history of the tortilla (which dates back to the Pre-Columbian period 10,000 years ago) and gives a tutorial on how to make them together with the fillings, sauces and salsas to accompany them. A surprising snippet of information, that is not commonly known, is that tortillas have outsold hamburger and hotdog buns at supermarkets and food stores since 2010. But none of these beat the homemade version, which have no preservatives or other chemical additives and the aroma, taste and texture once tried will make you think twice about going back to the shop bought variety.

What I particularly liked about this cookbook were Dotty's flavoured tortillas, which I couldn't wait to try. It's always a great idea to partially replace some of the flour with vegetable purée and it makes for a delicious and healthier version. Dotty uses half flour and half vegetable purée in hers and I tried the sweet potato tortilla recipe, which was excellent and rolls well. (See my photo below). She also gives recipes for pumpkin, spinach, sundried tomato tortillas and more. There are recipes with various spice combinations, such as fresh coriander and cumin and chilli con carne spice mix tortillas. I did do a double take, though, when I read her note that as marijuana products become legal, look out for marijuanan-infused masa for tortillas, which are delicious, apparently, with Canna butter, ie cannabis laced!! That certainly raised an eyebrow or two!

For people with food allergies or dietary concerns, plenty of recipes are provided for gluten-free flour tortillas including black bean flour, brown rice flour, mixed grain flour and millet and quinoa flour tortillas. One dish I am itching to try is her recipe for homemade chorizo, very different from the Spanish links that are cured and dried in casings. This is flavoured with chipotle peppers, adobo sauce, achiote paste, garlic, allspice and ground pork and sounds delicious. Her recipe, as a filling for tacos, for grilled white fish marinated in fresh lime juice, orange juice, fresh coriander leaves, oregano and onion, served with Creamy, Spicy, Sweet Slaw lifts what can be a bland food into a new sphere of interest and turns it into something a whole lot more appetising.

Mexican cookery is second to none when it comes to hand to mouth foods, whether its nachos, flautist (flutes), chalupas (little boats), quesadillas (sandwiched triangles) and sopas (little filled tart shaped) and Dotty provides plenty of choice for these and their fillings. There are recipes for soups and stews to soak up all those lovely tortillas as well as traditional Mexican desserts to round off the meal.

The Ultimate Tortilla Press Cookbook will be a firm favourite in my cookbook library and I would like to thank Netgalley, Quarto Publishing Group - Harvard Common Press and Dotty Griffith for an advance copy in return for an honest review.

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### **roxi Net says**

A super helpful book for tortilla-lovers! I've made corn tortillas over the years but this book takes corn tortillas above and beyond. Fried patties, gorditas and sopes, flour, gluten-free -- and so many more. Not only are there tortilla recipes, but filling recipes to accompany, which is fantastic; a simple but comprehensive tortilla book for sure.

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### **Lili says**

From Netgalley for Review

I have a tortilla press, my mom gave me one a couple years ago and to this day I have been using it to make quesadillas, warming up frozen parathas, and occasionally warming up store bought tortillas. I had no idea how to use the press to make actual tortillas, which does kinda defeat the point of having a press.

And now, thanks to this book, I finally know! The book shows how to use a variety of flours to make the various tortillas and then is chocked full of great recipes for what to do with the tortillas after you have made them. Complete with clear instructions and pictures, this cookbook gets a perfect score in my book!

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