

Tostada Pizza with Masa Harina Crust

Ingredients:

3 c. masa harina

$\frac{3}{4}$ c water

small amount of lard

1 15oz can refried beans

taco sauce to cover

1-2 diced tomatoes

2-3 green onions (to taste)

pre-browned and crumbled ground beef or chorizo (optional)

2 c grated cheddar cheese

$\frac{3}{4}$ c guacamole

$\frac{3}{4}$ c sour cream

green leaf lettuce, shredded or chopped into really small pieces

1 small can black olives, sliced and drained

1 small can green chilis, drained

1 small bunch cilantro, finely chopped (optional)

any other favorite taco condiments

1. Prepare masa harina according to package directions.
2. Grease cookie sheet with lard and press masa into pan up to edges.
3. Smear a thin coating of lard on top of masa crust.
4. Bake crust for 20 minutes at 350°. Or until brown at edges.
5. Remove from oven and smear refried beans across crust.
6. Drizzle taco sauce over bean layer and spread evenly.
7. Add tomatoes, onions, and optional meat.
8. Cover with grated cheese.
9. Return to oven until cheese is melted (about 10-15 minutes).
10. Remove from oven and add a layer of guacamole.
11. Add sour cream, lettuce, more green onions, black olives, cilantro and more tomatoes if desired.
12. Serve immediately with extra sour cream, guac, or salsa, to taste. .

