

# Pupusas

## Ingredients

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1/2 Cabbage (shredded)	1 1/2 Onion
2 Carrots (grated)	4 c Boiling Water
1 c Vinegar	1 T Oregano (dried)
5 t Salt	6 Tomatoes
2 Serrano Chiles (chopped)	2 clv Garlic (chopped)
5 t Chicken Bouillon	2 T Olive Oil
1 t Vegetable Oil (plus 1	tablespoon)
1 lb Pork Shoulder (cut into 1-inch	cubes)
1/2 Green Bell Pepper (diced)	4 c Masa Harina
3 3/4 c Cold Water	1 c Monterey Jack Cheese
1 c Refried Beans	

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1. In a large bowl, combine the cabbage, 1/2 sliced onion, and carrots. Pour the boiling water over the vegetables and toss. Let sit for 10 minutes, then drain. In a small bowl, combine the vinegar, oregano, and 2 teaspoons salt. Pour over the slaw and toss to coat. Once thoroughly mixed, transfer the curtido and any leftover liquid in the bowl to an airtight container. Refrigerate overnight.

2. Purée 5 quartered tomatoes, 1/2 whole onion, serranoes, garlic, and bouillon powder, in a blender until smooth. Heat olive oil in a large skillet over medium. Carefully pour tomato mixture into pan. Cook salsa, stirring occasionally, until thick and darker in color, 20 minutes. Let cool and refrigerate overnight.

3. Heat 1 teaspoon vegetable oil in a large pan over medium-high heat. Add the pork shoulder and 1 teaspoon salt. Cook for 15 minutes without disturbing. If the pork is browning too quickly, reduce the heat to medium. Turn the pork over and let cook on the other side for 10 minutes more, or until crispy and golden brown.

4. Transfer the pork to a food processor and add 1 chopped tomato, green bell pepper, and 1/2 chopped onion. Pulse until a thick paste forms. The mixture should not be watery. Set aside.

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5. In a large bowl, whisk together the masa harina and 2 teaspoons salt, then add cold water. Use your hands to mix until the dough comes together with a clay-like texture. Fill a small bowl with water and a bit of oil and set near your work station.

You'll wet your fingers with the mixture as you work to keep the dough from sticking to your hands.

6. Take a golf ball-sized portion of dough and roll into a ball, then flatten into an even round. Fill the dough round with  $\frac{1}{2}$  tablespoon meat paste, 1 teaspoon refried beans, and 1 teaspoon jack cheese. Fold the dough over the filling until it's completely sealed. Then, pat out the ball between your hands until flat. If the pupusa cracks, patch it with a bit of dough and a little oil. Repeat with the remaining ingredients.

6. Heat a large griddle over medium heat. Brush with 1 tablespoon vegetable oil, then place 2-3 pupusas on the pan and cook for 2-4 minutes, or until the bottoms are golden brown. Flip and cook on the other side for 2-4 minutes more, until golden brown and warmed through. Repeat with the remaining pupusas.

7. Serve the pupusas with curtido and salsa.