



Juana®



Pupusas with Chicharron and Cheese

GLUTEN FREE

Ingredients:

For the Pupusas :

- 2 cups of Juana® corn meal
- 2 teaspoons of salt
- 2 ¼ cup of water
- 2 cups shredded cheese

For the braised pork :

- 2 cups cooked and ground chicharron (pork cracklings)
- ½ large head of green cabbage, thinly sliced
- 5 medium tomatoes, in cubes
- 3 green chiles or campana, sliced
- 1 big onion, sliced
- 1 tablespoon of salt or salt to taste

Preparation:

For the braised pork :

1. In a bowl, add the pork cracklings and mix with all vegetables.
2. Once everything is mixed, ground it in a meat processing machine or in a blender.
3. Fry everything in a pan with a little bit of oil.

For the Pupusas:

1. Preheat the griddle or skillet where the pupusas will be cooked.
2. In a medium bowl, combine the Juana® corn flour and salt. Pour in the cold water and mix the dough using a spatula until nearly combined.
3. Continue kneading with your hands until a soft and smooth dough forms.
4. Shape the dough into small balls and gently flatten each one into a disk approximately ½ inch thick.
5. Place 2 tablespoons of chicharron and 2 tablespoons of cheese in the center of each disk.
6. Wrap the dough around the filling to form a half-moon shape, sealing the edges completely.

7. Gently press and flatten the filled dough using alternating hands until it reaches about 0.39 inch thickness and 4.3 inch in diameter. You may grease your hands as needed. Repeat with all the dough balls.
8. Cook the pupusas on the preheated griddle for 4 to 6 minutes on each side, or until golden brown and fully cooked.
9. Serve pupusas with traditional curtido to enjoy an authentic culinary experience

Makes: 10 servings