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# **Durango Style Gorditas –** *Gorditas de guisados*

### **Ingredients**

Guajillo red sauce Green sauce Choice of fillings Nixtamal corn dough *(masa)* 



### Guajillo Red Sauce – Salsa roja de guajillo

Ingredients (makes approximately one cup)

4 *guajillo* peppers; washed

2 cloves garlic; peeled

1 tbsp oil 1 tsp salt 1 cup water Remove stems and seeds from peppers; Warm up oil in a frying pan over medium heat. Add peppers and garlic cloves, being careful to turn frequently to avoid burning. Continue cooking just for a few seconds. Remove pan from heat and allow oil to cool down for a few minutes. In a blender jar, add water, salt, and fried peppers and garlic; pour in oil from the pan. Process for at least one minute, until smooth. Strain sauce through a fine colander into a bowl, discarding solids in colander.

#### Green Sauce - Salsa verde

Ingredients (makes approximately one cup)

½ lb (225g) fresh tomatillos;

husks removed, and washed serrano pepper, or to taste

1/4 white onion; peeled

½ cup cilantro;

1

washed, and chopped

½ tsp salt, or to taste2 tsp lime juice, optional

Place tomatillos in a large pot with water, over high heat. Bring to boil, then reduce heat to medium; continue cooking until tomatillos have changed colour. Drain into a colander, testing tenderness with a skewer. Transfer to a blender jar along with the serrano, onion and cilantro, processing until smooth. Pour back into the (now empty) pot. Season with salt, and allow to simmer for a few minutes. Add lime juice if needed. Transfer to a bowl.



## Suggested fillings to pick from, from left to right:

*chicharrón cuerito* (fried pork rinds), *chicharrón prensado* (pressed pork cracklings), *picadillo* (fried ground beef), *huevo* (scrambled eggs), *queso para derretir* (melting cheese), *papas* (cooked cubed potatoes), and *chorizo* (Mexican sausage, out of the case and fried):



#### Nixtamal corn dough (masa), for approximately one dozen gorditas

3 cups nixtamalized corn flour (*masa harina*, such as Maseca<sup>™</sup>, or Bob's Red Mill<sup>™</sup>)

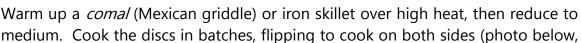
2 1/4 cups water, plus more as needed

3/4 tsp salt, or to taste

Mix all ingredients for the masa in a bowl making sure to hydrate all the flour. Knead with hands, to form a soft and moist dough, that does not stick to the hands. Cover with a clean towel, and allow to rest for twenty minutes. Divide the dough into twelve balls.



Working with one ball at a time, pat or press flat into a disc (top photo, right). The disc must be thin so it cooks through, but thick enough to be easy to slice open later on; about one quarter of an inch (6 mm) is a good compromise (bottom photo, right). Repeat with the rest of the dough.





left). Allow to cool down for a couple of minutes, then holding down each patty with a clean towel, slice horizontally with a sharp knife, being careful not to cut all the way through, to form a pocket (photo below, right):





Right before serving, stuff patties generously with fillings of choice, then return the stuffed gorditas to the griddle for a minute per side, to warm everything up nicely, especially if they have cheese, so it will melt, below seen with papas as con (potatoes queso left), and cheese, and *chorizo con queso* (Mexican sausage with cheese, right); in the centre, huevo rojo (scrambled eggs with red sauce):



Serve immediately. Photo right, from left to right, *picadillo verde* (ground beef in green sauce), *chorizo con queso, chicharrón cuerito* (pork rinds), *huevo rojo, papas con queso* and *chicharrón prensado* (pressed pork cracklings):



Other flavours, from left to right, *papas con chorizo* (potatoes and Mexican sausage), *huevo verde* (scrambled eggs in green sauce), and *picadillo rojo* (ground beef in red sauce):



The combinations are endless, and the sauces may also be offered on the side, to add to each gordita, to taste, as shown right, from left to right, for *picadillo con* papas (ground beef a n d chicharrón potatoes), prensado con queso (pressed pork cracklings and cheese), and *chorizo con huevo* (Mexican sausage and scrambled eggs):

