

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
1 serrano pepper, or to taste
¼ white onion; peeled
¼ cup cilantro;
washed, and chopped
¼ tsp salt, or to taste
2 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.



Continue on next page ...

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™, or Bob's Red Mill™)
- 2 ¼ cups water, plus more as needed
- ¾ 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.



Warm up a *comal* (Mexican griddle) or iron skillet over high heat, then reduce to medium. Cook the discs in batches, flipping to cook on both sides (photo below, 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):



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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, as seen below with *papas con queso* (potatoes and cheese, left), 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 and potatoes), *chicharrón prensado con queso* (pressed pork cracklings and cheese), and *chorizo con huevo* (Mexican sausage and scrambled eggs):

