



MIJENTA
TEQUILA



GORDITA DE CHILE COLORADO

GORDITA

2 cups masa harina
1 teaspoon salt
1 tablespoon canola oil
2 cups room temperature water

Mix all ingredients in a bowl until a smooth ball is formed. It is important that your dough is nicely hydrated so add more if necessary. Once done cover the dough with plastic wrap and let it rest for at least 30 minutes.

CHILE COLORADO

5 deseeded and deveined guajillo peppers
2 deseeded and deveined ancho peppers
2 deseeded and deveined pasilla peppers
1 tablespoon cumin
1 tablespoon oregano
8 garlic cloves
1 cup white onion
3 to 4lbs cubed boneless pork shoulder
3 tablespoon ap flour
6 cups water or stock
3 tablespoons oil

Bring the stock to a boil then remove from heat. Place the peppers in the hot stock and let them soak for 30 mins or until they become pliable.

Season the cubed pork with salt and dust with flour on all sides. Pour the oil into a medium pot and turn heat to high. Brown the pork evenly on all sides then remove from pot. Add a little more oil and saute the onions and garlic until tender. Add the spices, peppers and stock and bring to a boil.

Blend all ingredients until smooth. Dry the pot and add enough oil to cover the bottom on the pot and turn to high. Add the chile puree to the pot when the oil is hot to reify, be careful not to burn yourself. Simmer for 5 minutes then add the pork back, cover and simmer until tender. Gently break the pork down and allow to cool overnight.

BEANS

1 pound beans
0.5 white onion
2 garlic cloves
1 each bay leaf

Soak beans in water overnight. Discard soaking water and place beans in a pot with rest of ingredients and boil until the beans are tender. Strain the beans reserving 2 cups of liquid. Pour enough oil to cover the bottom of a medium skillet and turn heat to high. Refry the beans in oil for 2 minutes. Turn the heat off and mash the beans using a potato masher. Season with salt and add stock as needed to make a little creamier.

ASSEMBLY

Shape the masa into 60 to 80 gram balls. Once you have a ball create a well large enough to fit 1 small spoonful of beans and 2 to 3 spoonfuls of chile colorado. Begin sealing the crevice, make sure no filling spills out. Once sealed gently shape into a ball. Now that you have a ball, begin flattening the ball to a nice thick round tortilla. You can facilitate this process flattened the ball a little bit then placing in between plastic and then pressing down with your hands.

You are going to need a comal or a thick bottom pan. Turn heat to medium and cook that gorditas for 8 minutes on each side. Adjust the heat as necessary so you don't burn the gorditas.

Plate / Garnish

Cut the gorditas along the seam to create a pocket. Stuff the gordita with hot beans and chile colorado. Other garnishes can be shredded cabbage and onion or crema.

