

Hey everybody!!! today i made a delicious Mexican dish named Sopes with potatoes and chorizo!! It came out so good with lots of flavor very simple Mexican dish. For the filling i used Potatoes with chorizo but you can also put in " picadillo" which is small diced potatoes with ground beef and seasoning, refried beans or anything you want.

Ingredients For Corn Masa:

2 1/4 Cups of Corn Flour or "Maseca"

1/4 Cup of All purpose flour

1 1/4 Cups of hot water

2 Tsp of baking powder

1 Tbsp of oil

Pinch of salt

Preparation:

Mix all ingredients in a bowl and kneed for about 3 minutes. You want a firm and moist consistency. Roll with hands in little balls (your preference) place and press in tortilla presser or place in plastic bag (cut sides of plastic bag) and press with plate. You want about a centimeter in thickness. Place on a towel or paper towels covered. Heat up Oil, Vegetable Shortening or Lard on low heat. Heat up a comal or pan on low heat. Place sopes and cook 1 minute per side then place on towel or paper towels. Once warm pinch the sides of sopes creating a bowl shape to them. Fry the sopes about 1 minute and place on plate with paper towels to drain excess oil.

Ingredients Potatoes With Chorizo:

9 oz of your favorite brand of Chorizo

3 Large Russet Potatoes peeled or non peeled

1/2 Onion

Pinch of Salt

Pinch of pepper

Preparation:

Render Chorizo on low heat for about 3 minutes. Put in potatoes, onion and seasonings. Cook covered for 15 minutes on low heat stirring occasionally so it wont stick on the bottom of pan.

Ingredients For Salsa:

4 Roma Tomatoes

1/4 Onion

1 Jalapeño

4 Garlic Cloves
A bit of Cilantro
Pinch of Salt

Preparation:

On a comal or pan on high heat, char the tomatoes, onion and jalapeño for about 5 minutes. Peel skin of tomatoes if desired and put all ingredients in blender. Once blended you want a runny salsa but still with some texture.