



Mini Tortilla Sopes with Cotija Cheese

Prep time: 18 Cook Time: Servings: 12

Entrees, Flour Tortillas, Fine Dining, Casual Dining, Catering, Global Tacos

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
4.5" Heat Pressed Flour Tortillas	28671		36 Each
Guacamole		fresh, prepared	36 Oz.
Chicharron		See Related Recipe	36 Oz.
Cotija cheese		crumbed	2 1/4 cup
Red Onions		minced	3/4 cup
Lime Wedges			As Needed

Instructions

1. To prepare single serving, deep-fry 3 flour tortillas for 1 minute or until puffy and golden. Drain on paper towel-lined sheet pan. Press center of each puffed tortilla lightly to indent and then top each with 1 tbsp. guacamole, 1 oz. crispy Chicharron and 1 tbsp. cotija cheese crumbles and 1 tsp. red onion. Serve immediately with lime wedges.



Chicharron

Prep time: Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Pork belly		raw, cut into 1" x 1/2" pieces	6 Lbs.
Baking Powder			1 1/2 tsp.
Baking Soda			3/4 tsp.
Salt			3/4 tsp.
Water			As Needed

Instructions

1. To make Chicharron, place pork belly pieces on fat side and score every 1/2". Toss pork belly pieces in mixture of baking powder, baking soda and salt. Transfer to sauce pot and fill with just enough water to cover, about 6 cups. Cook over low heat until water evaporates and pork belly is cooking in rendered fat, about 3 1/2 hours. Turn heat to medium-high and cook until pork belly becomes golden brown and crispy, about 15 minutes. Drain and season with more salt as needed. Reserve warm.

