

Mexican Open-faced Sandwiches

Molletes

Ingredients

4 *bolillos* (or other crusty buns, such as Italian, *birotas*, or even *baguette* sections)

3 tbsp butter, at room temperature

1 cup refried beans (homemade or canned)

1 ½ cups shredded or thinly sliced cheese (Mexican Manchego, Oaxaca, mozzarella, Havarti, Monterey Jack, etc.)

Pico de gallo sauce, to serve

Open buns into halves by slicing lengthwise. Spread butter on all eight cut sides. Toast halves, butter side up, in a 375°F (190°C) oven until golden brown. Spread a layer of refried beans on all halves, then sprinkle with cheese. Cook under the broiler just until cheese melts and starts to bubble. Serve hot with *pico de gallo* (chopped serrano or jalapeño peppers may be mixed in with the sauce or served on the side)

