

Pambazos

Ingredients

- 4 pambazo buns (Portuguese buns or panini may be used instead)
- 1/3 lb (150 g) Mexican chorizo
- 2 medium potatoes; peeled, cooked and cut into small cubes
- Lettuce, chopped
- Mexican cream (or sour cream mixed with a bit of milk)
- Fresh cheese, crumbled (panela, or feta)
- Salsa verde* (cooked tomatillo sauce) homemade or bottled
- Oil, for pan frying, if needed
- Guajillo adobo, optional

Slice buns lengthwise in half, and set aside. Remove case from chorizo; fry in a pan, stirring and breaking the meat into small pieces; when perfectly cooked, drain and reserve drippings. Mix potatoes with the chorizo and continue cooking until the potatoes are slightly crispy and had turned red from the chorizo. Set the assembly area with the chorizo and potato mix, lettuce, cream, cheese and green sauce. Brush outer sides of buns with chorizo drippings (or adobo). Set an iron skillet on medium-low heat (if using adobo, add one to two tablespoons of oil to the skillet); place bottom bun halves facing up. While they crisp on the skillet, top with filling, then lettuce, cream, cheese and green sauce. Close sandwiches with the top bun halves, then carefully flip, and cook until crisped.



Guajillo Adobo

Ingredients:

- 10 dry guajillo peppers
- ¼ medium onion, cut into large chunks
- 1 clove garlic, peeled
- 1 tsp salt, or to taste
- Boiling water

Open one side of each pepper with a fork or paring knife; remove stem and seeds:



Place peppers in a bowl with boiling water, and let soak for 10 minutes:



Process soaked peppers, onion, garlic, salt and one cup of the soaking water in the blender for about three minutes, until very smooth:



Use this adobo for brushing pambazos; any leftovers may be fried in one tablespoon of vegetable oil or lard, and used as salsa for tacos or to add to stews and soups.