

# “Drowned” Mexican Sandwiches – *Tortas ahogadas*

## Ingredients

Extra crusty buns, preferably *birote*s, or other very crusty bread, such as baguette sections

Pork meat, roasted or fried (such as *carnitas*, or any pork roast may be used)

### Tomato-based Sauce:

2 large                tomatoes; stem ends removed, quartered  
½                        onion; peeled and cut into chunks  
2 cloves                garlic; peeled  
1 tsp                    salt, or to taste  
1 tbsp                   oil

### Very Spicy Sauce

8                        dry hot red peppers (such as de árbol, Thai, hot fingers, etc.); stems removed  
¼                        onion; peeled and cut into chunks  
1 clove                garlic; peeled  
½ tsp                   salt, or to taste  
1 tbsp                   oil  
½ cup                   hot water (freshly boiled)

**Prepare tomato-based sauce:** Place all ingredients except the oil in a blender jar and process until smooth. Warm up oil in a pan over medium heat, pour the tomato mix; bring to a boil, then reduce to a simmer, and cook for at least ten minutes. Keep simmering over low heat. **Prepare very spicy sauce:** Warm up oil in a pan over medium heat; add hot peppers, roast just until they crisp and remove promptly into a bowl with the freshly boiled water. While the peppers soak in the hot water, fry onions and garlic in the same pan, allowing the aromatics to get slightly charred; remove from heat and let cool for a few minutes. When cooled, place peppers with water from soaking, charred onions and garlic and salt in a blender jar and process until smooth; pour back into the pan, bring to a boil over medium heat, then reduce to a simmer, and cook, stirring occasionally.

**Fix *tortas ahogadas*:** Warm up pork meat in a casserole on the stove or in the oven; cut into small chunks and reserve, covered, to keep warm. Open buns by slicing lengthwise across the middle, being careful not to completely separate the bread into two slices; if the buns are cold, slightly warm up in the toaster oven or microwave oven. Fill each bun with a generous amount of meat. Finish by pouring simmering sauce of choice (very spicy or tomato-based) over the sandwich. In the photo, a *torta ahogada* with mild tomato-based sauce, and a side of very spicy sauce.

