

## *Puebla Style Cemita Sandwiches –*

### *Cemitas preparadas*

#### **Ingredients (for four sandwiches)**

- 4 *cemita* buns (if not available, use extra crusty bread, such as baguette sections)
- 4 breaded pork or chicken cutlets, or 8 slices of ham, or four generous portions of pickled beef shank, pork roast, or cooked and mashed potatoes. Freshly cooked or re-heated
- 1 cup Oaxaca style quesoillo; pulled into threads (if not available, use fresh stringy Mozzarella)
- 2 avocados; washed
- ¼ white onion; peeled and sliced finely
- Pápalo* leaves; washed and removed from stems (if not available, omit or use watercress, arugula, or baby spinach)
- Sweet chipotle peppers (homemade, or if not available, use canned in adobo, or omit)
- Pickled jalapeño peppers and vegetables (homemade, or canned)
- Olive oil, optional

Using a serrated knife, open buns by cutting horizontally in half. Slice the avocados right before using, to keep from discolouring; arrange about one quarter of an avocado on each bun bottom. The meat or potatoes go on top, making sure that they cover the whole bun, and even overflow; top with cheese (it partially melts from the hot meat/potatoes). Follow with sliced onions, and then, another layer of avocado. Add a few *pápalo* leaves and, if using, top with chipotle peppers; a drizzle with olive oil is also optional. In the photo below, left, the prepared *cemita* sandwich with pork roast and sweet chipotle peppers. If sweet chipotle peppers are not available, it is fine to use canned chipotles in adobo sauce, as in the photo below, centre, with ham slices, and a side of pickled jalapeños and veggies. Close the sandwich with the top half of the bun (photo, right, with the classic breaded pork cutlet):

