

Classic *Dorilocos* or *Tostilocos* - *Dorilocos o Tostilocos clásicos*



Ingredients

Individual-sized bags of Doritos™ or Tostitos™, any flavour
Washed, peeled and shredded/sliced veggies,

such as cucumber, carrots, *jicama*, beets, etc.

Cueritos (homemade, or store bought); sliced into strips

Peanuts; preferably Japanese-style, or any roasted kind

Chamoy (homemade, or bottled)

Red hot sauce (homemade recipe, or bottled, such as Valentina™, Cholula™, Red Hot™)

Seasoned *chile* powder; commercial such as Tajín™, or Miguelito™, or try a mixture of equal parts of:

Dry red *chile* powder (cayenne, *piquín*, etc.)

Salt

Citric acid

Limes, for juice

Salt, optional, to taste

Using scissors, open one bag along one of the long sides (photo below, left); remove about half of the chips, reserving on the side. Add veggies, *cueritos*, and peanuts to the bag (photo below, centre); Return the reserved chips to the bag, arranging around the edge, for easy access. Condiment with *chamoy*, sauce and seasoned *chile* powder. Finish with salt (to taste), and a generous sprinkle of lime juice (photo below, right):

