

Guanajuato Style Pork Rind Sandwich - *La Guacamaya de León*

Ingredients (for four sandwiches)

- 4 crusty buns, such as *bolillos*
- 3 cups fried pork rinds (*chicharrón*); broken into bite-size pieces
- 1 cup tomatoes; washed, stem ends removed, and chopped
- ½ cup white onion; peeled and chopped
- ¼ cup cilantro; thoroughly washed, and chopped
- 1 *serrano* or jalapeño pepper, or more, to taste; washed, stem(s) removed, sliced very thinly
- 2 limes; washed, cut into wedges
- 1 avocado; washed, peeled, sliced (right before serving)

Salt, to taste

Spicy red sauce; homemade *chile de árbol* sauce, or salsa from jar, level of spiciness, to taste

Optional: pickled pork rinds (*cueritos*); homemade, or from jar

Mix tomatoes, onions, cilantro, and hot pepper(s); season with lime juice and salt, to taste. Mix with spicy red sauce, and reserve. Open buns along one side, and remove some crumb from inside, to form a pocket. Divide fried pork rinds amongst the buns, then top with pickled pork rinds (if using). Serve with reserved sauce, avocado slices and lime wedges:



Once dressed with all the toppings, and sprinkled with lime juice, *Guacamayas* provide a satisfying, and surprisingly delicious bite:

