

Wheat-Based Chicharrones with Toppings

Ingredients

Large wheat *chicharrones*, also known as *duros*, or wheat pellets

Toppings, to taste:

Carrots; washed, peeled, ends removed, and shredded

Cabbage; shredded, washed, and drained

Cucumber; washed, peeled, ends removed and chopped

Limes; washed, and halved

Tomatoes; washed, stem end removed, chopped

Pineapple chunks; fresh or from can

Sesame seed; toasted

Avocados; washed (peel and slice right before serving)

Cueritos - Pickled pork rinds; homemade, or from jar

Hotdog cooked sausages; cut lengthwise into quarters, then sliced

Cheese, such as *Cotija* or Parmesan; crumbled

Mexican cream, **or** sour cream mixed with milk; place in a plastic bag, open one corner to dispense as a pastry bag

Mayonnaise

Bottled hot sauce, such as Valentina™, Cholula™, etc.

Chili powder, or Tajín™, Miguelito™, etc.

Spread cream or mayonnaise on chicharron sheet and add toppings, to taste. Some examples:

Classic Chicharrones Preparados (Chilindrinas) - Spread a layer of cream on chicharron sheet; top with cabbage, *cueritos*, tomatoes, cucumber, freshly sliced avocado, and finish with more cream, cheese and hot sauce. Serve with halved lime (shown below). **Estilo Centro Histórico (Downtown Mexico City Style)** - Spread layer of cream on chicharron sheet; top with cabbage, *cueritos*,

tomatoes, cucumber, pineapple, freshly sliced avocado; finish with lime juice, red hot sauce, chili powder, and sesame seeds. **Chimichangas (Sinaloa Style)** - Spread mayonnaise on chicharron sheet; mix carrots, cucumber and cabbage with hotdog slices, sprinkling with lime juice. Add on top of mayo, then finish with cream, cheese and hot sauce.

