

## “Drowned” Potato Tacos – *Tacos de papa ahogados*

### Ingredients

(for each portion, multiply quantities, as needed)

- 1 large potato; washed, peeled, and cut into chunks
- 3 corn tortillas; warm
- Salt, to taste
- 2 tbsp oil, for crisping, **or 2 cups** if deep frying
- 1 cup green salsa (homemade, or from bottle)

### Toppings, to taste:

- Onions; peeled and chopped
- Cabbage; shredded, washed, and drained
- Mexican cream, or sour cream mixed with a little milk
- Fresh cheese, such as panela, añejo, or light feta; crumbled



Place potato chunks in a pot and add water to cover; bring to boil over high heat, then reduce to medium heat and cook for around 15 minutes, until potatoes are fork-tender. Remove from heat, drain water, and mash potatoes coarsely, seasoning with salt, to taste. Divide mashed potatoes amongst tortillas, rolling each tightly to form tacos. Warm up oil in a skillet or heavy pot over medium heat; add tacos, cooking and flipping until crisp. For deep frying, it takes only a minute or two; if using a small amount of oil, place tacos with the seams facing down, then flipping after a couple of minutes, to crisp other side (photo below, left). Prop one end of the tacos on the rim of a bowl, and pour salsa into the bowl and on top of the tacos, starting about one inch below the tips (second photo, below). Finish with toppings, to taste, again leaving the tips of the tacos uncovered (photo at the top). These *tacos ahogados* are eaten by hand, holding each taco by the uncovered tip, and either using the taco itself to scoop salsa from the bowl before each bite (third photo, below), or with the aid of a spoon (photo, below, right):

