

Pork Cracklings in Green Sauce – *Chicharrón prensado en salsa verde*

Ingredients

- ½ lb (225 g) *chicharrón prensado*
(Mexican pork cracklings)
- ½ cup onion; peeled and chopped
1 large potato; washed, peeled, cooked and cubed
2 cups Mexican cooked green sauce (*salsa verde*, homemade or from jar)
1 tsp ground cumin
½ cup water
1 tbsp oil, if needed
salt and pepper, to taste

To serve: warm tortillas, *tostadas*, or tortilla chips

Optional: ¼ lb (110 g) stringy cheese, such as Oaxaca style *quesillo*, or fresh mozzarella

Place pork cracklings in a large pan over medium heat. Break up and stir, until it turns crispy and golden brown, then add chopped onion. Continue cooking and stirring for a couple more minutes, until the onions look translucent; if the bottom of the pan looks too dry, add one tablespoon of oil. Incorporate cooked and cubed potatoes. Allow potatoes to lightly brown, then add green sauce, water and ground cumin. Stir, reduce heat to low, cover the pan, and allow to simmer for ten minutes. Uncover and give a last stir, seasoning with salt and pepper, to taste; serve immediately with warm tortillas on the side.

An optional presentation is as an appetizer, for dipping. Place some stew in a small bowl or ramekin, topping with some good melting cheese, such as Oaxaca style *quesillo* (photo below, left); broil or microwave until the cheese melts, serving with tortilla chips, as in the photo below, centre. Dip tortilla chip and scoop stew and cheese (photo below, right):

