

Recipes

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Pork Belly Chicharron Party Sopes

Prep Time: 15 Minutes

Cooking Time: 10 Minutes

Serves 1

Ingredients:

5 each 4.5" Heat Pressed Flour Tortillas (28671)

2 oz. Refried Beans

3 oz. Pork Belly Chicharrones, prepared

5 oz. Apricot Hot Sauce, see related recipe

.5 oz. Cotija cheese

As needed Mirco Cilantro Leaves, garnish

Directions:

1. Pre-heat fryer to 350F.

2. Using a 2.5" cookie cutter, cut 2 small rounds out of each tortilla.

3. Fry the mini sopes until golden and crispy.

4. To build each mini sope: on each fried sope, add 0.2 oz of refried beans, followed by 0.3 oz of pork belly chicharron, 0.05 cotija cheese, and 0.5 oz of apricot hot sauce.

- 5. Garnish each sope with micro cilantro right on top.
- 6. Repeat this process as many times until all sopes have been made.

Apricot Hot Sauce

Serves 1

Ingredients:

4 oz. Apricots Jam

2 oz. Cholula™ Mexican Hot Sauce

Directions:

1. Mix together.