



# Pupusas

## *Ingredients*

- 2 cups of MASECA® corn masa flour
- 1 ½ cups of water
- 1 cup mozzarella cheese (grated)
- 10.5 ounces of ground pork cracklings
- Corn oil

## *Preparation*

1. Mix MASECA® corn masa flour with grated cheese and add water. Knead with your hands until you have a soft and uniform dough.
2. Divide masa in 6 or 8 balls; take a little oil with both hands, take a masa ball and pat with your hands to make a thick tortilla.
3. Put some of the pork in the middle of the thick tortilla and cover with masa to form a masa ball again.
4. Flatten the ball with your hands again to form the pupusa. Cook on a hot skillet on both sides for 3 minutes. Serve with pickled cabbage and carrots.