



Pork cracklings Gorditas

Ingredients

- 2 cups of Maseca® Nixtamasa corn masa flour
- 1 ½ cup water
- ¼ cup oil
- 1 cup pressed pork cracklings

Preparation

1. Combine MASECA® Nixtamasa corn masa flour and water. Using your hands, knead for 2 minutes until you form a soft dough.
2. Make a small masa ball and press with your hands to form a thick tortilla. Add a tablespoon of pork cracklings in the middle of the thick tortilla and close the tortilla to form a masa ball again.
3. Press again with your hands to form a 1/2-inch thick gordita. Cook gordita on a hot griddle on both sides with little oil until golden brown. Garnish with cilantro, onion, and your favorite salsa.