



San Luis Potosi Style Molotes

Ingredients

- 1.1 pounds of MASECA® Blue corn masa
- 3.52 ounces of aged cheese, crumbled
- 1 cup of lard or oil
- 7.05 ounces of ground pork
- ¼ cup of almonds, finely chopped
- ¼ cup of acitron (candied biznaga), finely chopped
- 1 pinch of ground clove
- ½ teaspoon of ground cinnamon
- 2 tomatoes, roasted
- 1 onion, chopped
- ½ cup of water
- 1 cup of lettuce, finely chopped
- 4 tomatoes, fresh and cut in slices
- Salt and pepper to taste
- Spicy salsa

Preparation

1. Prepare the corn masa using MASECA® Blue following the instructions on the package.
2. Mix masa with cheese crumbles and salt to taste. Set aside.
3. In a hot pan, add one tablespoon of lard or oil and sauté ¼ of the onion, then add the ground pork and cook. Then add almonds, acitron fruit, clove, cinnamon, and salt.
4. Blend roasted tomatoes with the rest of the onion and water.
5. Add blended sauce to the meat and cook at low heat until all liquid is evaporated. Set aside and cool.
6. Divide masa into 16 equal portions and form masa balls. Using your hands, flatten the masa balls to form little patties and add one tablespoon of the pork meat. Close the masa ball and flatten with your hands to form the “molotes” (little patties).
7. In a hot pan or griddle, add the rest of the lard or oil and fry molotes until thoroughly cooked on both sides.
8. Garnish with lettuce, sliced tomatoes, and spicy salsa.