

Pupusas with Beans- small batch

Dough

2 cups masa harina, or more to taste

1 cups water, or as needed

1/4 cup vegetable oil for frying

Curtido

1/4 head cabbage, shredded

1/2 large carrot, peeled and grated

3 TBL white vinegar or juice of one lime

2 scallions, minced

Small pinch dried oregano

Small pinch crushed red pepper flakes

Filling

3/4 cup refried beans

1 cup shredded cheese

1. Place cabbage and carrots in a large bowl. Add 4 cups of hot water and let stand for 5 minutes. Drain well. Mix in vinegar, scallions, oregano, and red pepper flakes. Chill curtido until serving.
2. Mix masa harina and 1/2 cup water together in a bowl by hand. Add the remaining water slowly, about 2 tablespoons at a time, mixing well after each addition, until the dough is moist but still firm. Cover with a wet towel.
3. Take a golf ball-sized piece of dough and roll into a ball in your hands. Make a hole in the dough ball with your thumb; put a small amount of beans and cheese inside the hole, close it up, and flatten the ball with your hands into a thick tortilla shape. Place pupusa in the skillet and fry until golden brown, about 2 minutes per side. Repeat with the remaining dough, beans and cheese..
4. Serve each pupusa topped with 2 tablespoons of curtido and 1 tablespoon of hot sauce

