



FUSTINI'S[®]

Chorizo Sopes

Ingredients

- 1 ¾ cups powdered masa harina
- 9 oz warm water
- 1 teaspoon salt
- 1 tablespoon [Fustini's Cilantro and Onion Oil](#)
- 1 pound fresh chorizo
- 2 tomatoes, small dice
- 1 tablespoon [Fustini's 18 Year Balsamic](#)
- 1 cup sour cream
- ½ head cabbage, shredded
- ½ cup cilantro, chopped
- avocado or grapeseed oil

Directions

Step 1.

Mix together masa harina, water, and salt until a uniform dough about the consistency of cookie dough is formed. Pinch off about a 2" ball of dough and press it into a ¼" thick tortilla. Lay the tortilla on a griddle heated to medium for about a minute, until slightly brown on the bottom. Flip the tortilla and brown the other side. Remove the tortilla from the griddle and let cool until you are just able to handle it.

Step 2.

Using your thumb, index finger, and middle finger, pinch the edges of the tortilla to form a lip all the way around. Let cool and cover. Repeat with remaining dough.

Step 3.

When all sopes are made, heat the cilantro and onion oil in a fry pan and sauté the chorizo until cooked through. In a bowl toss the diced tomatoes with the 18 year balsamic to coat them.

Step 4.

Assemble the sopes by spooning the chorizo into the cooked masa, and top it with the sour cream, tomatoes, cabbage, and cilantro.

Add enough avocado or grapeseed oil to coat the bottom of the skillet still heated on medium and add the sopes to crisp the bottoms. Leave them untouched for about a minute until the bottoms are crispy and the masa is warmed through.