

Quesadillas Potosinas

(San Luis Potosí-Style Quesadillas)

MAKES 14

These quesadillas are made with fresh corn masa, not with flour tortillas as in the U.S.

3 cups lard

2 large white onions, peeled and chopped

16 serrano chiles, stemmed and chopped

2 tomatillos, husked, rinsed, and chopped

1 lb. queso fresco, crumbled (see page 103)

2 ancho chiles, stemmed and seeded

4 cups masa harina

1 tsp. salt

1½ tsp. baking powder

2 Mexican chorizos (see page 103)

½ cup shredded queso añejo (see page 103)

Leaves of 1 head bibb lettuce

1 bunch radishes, trimmed and thinly sliced

1. Heat ¼ cup of the lard in a large skillet over medium heat. Add onions and cook until translucent, 8-10 minutes. Add serrano chiles and tomatillos and cook until softened, about 5 minutes. Transfer onion mixture to a medium bowl. Add queso fresco, mix well, and set aside to let filling cool.

2. Put ancho chiles into a bowl, cover with 2½ cups hot water, and let soften, about 30 minutes. Put chiles and soaking water into a blender, purée until smooth, then transfer to a large bowl. Add masa, salt, baking powder, and 1 tbsp. of the lard and mix with your hands until well combined. Divide dough evenly into 14 balls and cover with plastic wrap. Drape plastic wrap over base of a tortilla press. Put 1 dough ball at a time in center of press, cover with plastic wrap, and close press to flatten into a 6" disk. (Alternatively, put dough between 2 pieces of plastic and roll out with a rolling pin.) Set plastic-covered tortillas aside.

3. Unwrap a tortilla and put about ⅓ cup of the filling in the center. Fold tortilla into a half-moon shape and press edges together to seal. Repeat process with remaining tortillas and filling.

4. Melt remaining lard in a large deep skillet over medium-high heat and heat until hot. Add chorizos, fry until browned, 5-7 minutes, and set aside. Working in batches, fry quesadillas until lightly browned on each side, 1-2 minutes per side. Drain quesadillas on paper towels as done. Slice chorizos.

5. Serve quesadillas garnished with queso añejo and with chorizo slices, lettuce, and radishes on the side.