

Pan con Chicharron Recipe

Sandwich:

Pulled pork
Dinner rolls or hamburger buns
Roasted/fried sweet potato rounds, or sweet potato chips
1 red onion
1 teaspoon, diced red chili pepper
3 sprigs parsley
1 tablespoon lime juice

Huancaína Cheese Sauce

1/2 cup jarred aji amarillo paste
4 tablespoons vegetable oil
1/2 cup chopped onion
2 cloves garlic, mashed
3/4 cup evaporated milk
2 cups white queso fresco cheese
4 saltine crackers
Salt and pepper

Prepare the salsa criolla relish with one julienned red onion, finely chopped red chili pepper, finely chopped parsley, and lime juice. Salt and pepper to taste. Store in fridge until serving.

For the cheese sauce: Heat oil and add onion, garlic and aji Amarillo paste. Sautee until the onion has softened, about 3-5 minutes.

Place onion/chili mixture into a food processor or blender with evaporated milk and blend. Add cheese and crackers and continue to blend until smooth. Add another cracker or two to thicken, or more milk to thin it out. Season with salt/pepper. Serve at room temp.

The sandwich:

Pan fry some pre-cooked pulled pork. While it's getting crispy, add sweet potato to the bottom of the dinner roll or burger bun, top with a bit of cheese sauce, add the pork, top with more cheese sauce and finish with the salsa criolla relish.