



Sopecitos

Makes 1 dozen

2 Cups	Instant Corn Masa
1 tsp.	Kosher Salt
1 1/8 Cups	Water
2 Cups	Refried Black Beans (See Recipe in This Blog)
2 Cups	Quesadilla Cheese, Shredded
2 Cups	Red Leaf Lettuce, Shredded
1 Cup	Pico de Gallo (See Recipe in This Blog)
Serve With	Tomatillo-Avocado Salsa (See Recipe in This Blog)

Method:

- In a bowl, combine the masa and salt, add the water
- Mix with hands into a dough ball
- Cover with plastic, and allow to rest for 30 minutes
- Preheat fryer to 350°F
- Take a piece of dough about the size of a golf ball
- Place it between 2 pieces of plastic (Ziplock bags work great for this)
- Roll the dough to about 3/8" thick
- Take a 3 1/2" round cutter, and cut a disk (you can reuse the extra dough around the outside)
- Fry the disk for about a minute in the hot oil, remove, drain on paper towel, and allow to cool
- Pinch the edge of the disk to form a "lip" around the edge of the Sopecito
- Fry again until crispy on the outside, drain on paper towel
- Repeat with the rest of the dough

- Divide the hot refried black beans among the shells
- Divide the remaining ingredients among the shells