



Savory Salvadoran Bean & Cheese "Pupusas" Griddle Bread + Creamy Corn-Cocoa "Champurrado"

By Dylan Sabuco

Prep Time 25 / Cook Time 15 / Serves 4 - 6

Shopping List

DAIRY

1 C grated cheddar cheese or a blend of cheeses

PANTRY

2 1/4 C corn masa flour

1 tsp salt

1/8 tsp ground cumin

1 15-oz can black beans

3 T vegetable oil **

1/2 C granulated sugar

1 tsp ground cinnamon

2 T pure unsweetened cocoa powder

1/8 tsp mild chili powder

HAVE ON HAND

5 C water

extra seasoning and water if needed for "Champurrado" consistency and flavor

Fun-Da-Mentals Kitchen Skills

fry: to fry in a pan in a small amount of fat.

measure: to calculate the specific amount of an ingredient required using a measuring tool (like measuring cups or spoons).

mix: to thoroughly combine two or more ingredients until uniform in texture.

roll: to use a rolling pin to flatten dough; use your hands to form a roll or ball shape; or move a round food, like a grape or a meatball, through another food, like sugar or breadcrumbs, to coat it.

shape: to form food into a specific shape by hand or with a cutting tool—examples are cutting cookie dough into shapes with cookie cutters, forming bread dough into a roll or crescent shape, and rolling ground meat into a meatball.

measure: to calculate the specific amount of an ingredient required using a measuring tool (like measuring cups or spoons).

simmer: to cook a food gently, usually in a liquid, until softened.

whisk: to beat or stir ingredients vigorously with a fork or whisk to mix, blend, or incorporate air.

Equipment

- Large pot
- Dry measuring cups
- Liquid measuring cup
- Measuring spoons
- Whisk
- Skillet
- Large mixing bowl
- Wooden spoon

Ingredients

Savory Salvadoran Bean & Cheese Stuffed "Pupusas" Griddle Bread

- 2 C corn masa flour
- 1 C water
- 1 tsp salt
- 1/8 tsp ground cumin
- 1 15-oz can black beans, drained and rinsed ******(for LEGUME ALLERGY sub 1 small chopped zucchini)******

1 C grated cheddar cheese or a blend of cheeses ******(for DAIRY ALLERGY sub dairy-free/nut-free shredded cheese)******

3 T vegetable oil ******, for cooking the "pupusas"

Creamy Cozy Corn-Cocoa "Champurrado" Mugs

4 C water

1/2 C granulated sugar

1 tsp ground cinnamon

2 T pure unsweetened cocoa powder ******(for DAIRY ALLERGY check label for small amounts of dairy; for CHOCOLATE ALLERGY sub carob powder)******

1/8 tsp mild chili powder ******(Omit for NIGHTSHADE ALLERGY)******

1/4 C corn masa flour

extra seasoning and water if needed for consistency and flavor

Food Allergen Substitutions

Savory Salvadoran Bean & Cheese Stuffed "Pupusas" Griddle Bread

Legume: For 1 15-oz can black beans, substitute 1 small chopped zucchini.

Dairy: Substitute dairy-free/nut-free shredded cheese.

Soy: Substitute canola oil or other nut-free high-smoking point oil for vegetable oil.

Creamy Cozy Corn-Cocoa "Champurrado" Mugs

Chocolate: Check cocoa powder labels for small amounts of dairy. Substitute carob powder for cocoa powder.

Nightshade: Omit mild chili powder.

Instructions

Savory Salvadoran Bean & Cheese Stuffed "Pupusas" Griddle Bread

intro

"Hola" (OH-la) or "Hello" in Spanish! The "pupusa" (pooH-POOH-sah) is a classic Salvadoran dish. Pupusas remind me of a tortilla, but thicker and stuffed with all sorts of treats like meats, vegetables, or cheese. So get your mixing bowls out and clean those hands because it's time to make some handmade "Pupusas" of your own!

measure + mix + knead

Start by making the pupusa dough. In a large mixing bowl, measure and combine **2 cups corn masa flour, 1 cup water, 1 teaspoon salt,** and **1 pinch of cumin.** Then, mix with a wooden spoon until a ball of dough starts to form. At this point, switch from stirring with the spoon to kneading with your clean hands. Knead the dough for roughly 5 minutes. Let the dough rest for a few minutes after kneading.

stuff + shape

Divide the dough into as many 2 tablespoon-sized balls as possible. Each pupusa will be stuffed with cheese and beans. Roll **1 tablespoon black beans** and **1 tablespoon grated cheese** into each dough ball. Press the beans and cheese into the pupusas. Take your time making sure all the beans and cheese are firmly stuffed into the pupusas. When you are done pressing the beans and cheese into the pupusas they should be flattened into a chunky disk.

sauté + serve

Add **1 tablespoon of vegetable oil** to a skillet and turn the heat to medium. Place the stuffed pupusas in the skillet and cook them on each side for about 3 minutes or until golden brown. Add a tablespoon of vegetable oil to the skillet any time you add a batch of pupusas to the skillet. Once they are golden brown, serve them and enjoy! "Buen provecho" (Bwayn proh-VAY-choh) or "Enjoy your meal" in Spanish!

Creamy Cozy Corn-Cocoa "Champurrado" Mugs

measure + whisk

In a large pot, measure **4 cups water, 1/2 cup sugar, 1 teaspoon cinnamon, 2 tablespoons cocoa powder, 1/8 teaspoon mild chili powder,** and **1/4 cup corn masa flour.** Whisk this mixture thoroughly. You want to whisk until the seasoning and corn flour are fully mixed in with no lumps.

simmer + pour

Bring the mixture to a simmer for 10 minutes over medium low heat. While you stir and wait, let's practice counting to 10 in Spanish: 1 uno (OOnoh), 2 dos (dohs), 3 tres (trehs), 4 cuatro (KWAHtroh), 5 cinco (SEENkoh), 6 seis (SAYees), 7 siete (seeEhtay), 8 ocho (OHchoh), 9 nueve (NUehvay), 10 diez (DEEehs). You can always add more seasonings or water for the proper consistency and flavor. Enjoy and "salud" (Sah-LOOD) or "cheers" in Spanish!

Featured Ingredient: Corn Masa Flour!

Hi! I'm Corn Masa Flour!

"I'm also called Masa Harina. You can use me to make gorditas, pupusas, sopas, tamales, and tortillas! You can even add corn masa flour to soups, cakes, and cookies! Did you know "masa" means "dough" or "mass" and "harina" means "flour" in Spanish?"

Corn masa flour is dehydrated (dried) corn masa, a dough made from finely ground corn kernels cooked and soaked in limewater (calcium hydroxide), an alkaline solution. This process, called "nixtamalization," was developed in Mesoamerica about 3,000 years ago and gives the masa a distinctive flavor. Let's say it together: nis-TUH-mal-uh-zay-shun. You got it!

When you add water back into the flour, it becomes masa, or dough, again. Of course, you can use fresh masa, but it can take a few hours to simmer and soak the dried corn kernels and then grind them in a food processor. It is much quicker to get a bag of masa harina at the market and just add water!

Corn masa flour has protein, fiber, B vitamins, potassium, calcium, and magnesium.