



TASTING TABLE

Recipe to accompany the article available at <http://TastingTable.com>.

Crusty Black Bean-Chorizo Subs (Tortas de Chorizo y Frijoles Negros)

Recipe adapted from Rick Bayless

Makes 4 tortas

8 ounces fresh Mexican chorizo sausage, casing removed
3 tablespoons vegetable oil
Two 15-ounce cans black beans (with liquid)
Salt
4 telera (soft hoagie) or bolillo (crusty, French-style) rolls
6 ounces Mexican queso fresco or other fresh cheese like feta or goat cheese, sliced ¼ inch thick
1 ripe avocado, flesh cut into ¼-inch slices
Hot sauce or ¾ cup tomatillo salsa

1. *Place a large skillet over medium heat. Add the chorizo and cook, breaking up the clumps, until browned, about 9 minutes. Add 1 tablespoon vegetable oil and the beans. As the beans come to a simmer, mash them into a smooth paste with a potato masher or a large spoon. Cook, stirring often, until the beans are very soft and creamy, about 10 to 15 minutes. Season with salt, cover and keep warm over low heat.*
2. *Heat a large griddle or skillet over medium heat. Slice rolls lengthwise and use your fingers or a spoon to remove some of the soft bread from the center of each. Brush the cut side of the rolls with the remaining 2 tablespoons of oil, then toast them in the skillet, cut side down, until crisp and golden-brown, about 2 minutes.*
3. *Smear about ½ cup of the chorizo-bean mixture over the bottom half each roll. (You'll have about 1 cup of the mixture left over; cover and refrigerate for a midnight snack.) Top the beans with the cheese and avocado. Sprinkle with the hot sauce or spoon on the salsa. Cover the rolls with the roll tops and serve immediately.*