

Sorullos con Carne (*Stuffed Corn Fritters*)*Makes about 20 sorullos***For the masa dough:**

2 cups yellow stone-ground corn meal
 1 tablespoon kosher salt
 4 cups whole milk
 Up to ¼ cup corn oil

For the dipping sauce:

2 tablespoons mayonnaise
 2 tablespoons ketchup

For the meat filling:

1 pound ground beef (90 percent lean)
 ¾ cup *sofrito* (see recipe below)
 1 ½ teaspoon *adobo* seasoning (see recipe below)
 ½ teaspoon kosher salt
 3 tablespoons tomato paste

1. **Prepare the masa:** In a small bowl, stir together the cornmeal and salt. Set aside.
2. Bring the milk to a boil in a 4-quart saucepan. Immediately add all of the seasoned masa, whisking vigorously to combine. Whisk the mixture over high heat for 1 minute, and then remove the mixture from the heat to cool.
3. **Prepare the filling:** Add the ground meat to a wide shallow skillet over medium-high heat, and cook to render fat, about 12 minutes.
4. Remove the excess fat from the pan into a metal bowl. Stir the sofrito, adobo, salt, and tomato paste into the cooked beef mixture, and cook for an additional 4 minutes. Set aside to cool.
5. **Form the sorullos:** Once the masa is cool enough to handle, dip your fingers in a bit of corn oil (so that you can handle the masa without sticking to your fingers). Roll the masa dough into forty 1 oz. balls (about the size of a ping pong ball). Using your oiled fingers, form each ball into a disk approximately 3 inches in diameter.
6. **Fill the sorullos:** Place one of the disks in the palm of your hand. Using a teaspoon, place a heaping spoonful of the beef mixture in the center of the disk of masa. Cover the filling with another disk of masa, forming a sandwich. Gently pinch the edges of the two disks to crimp the edges of the sorullos and enclose the filling. Go back around the sorullos and gently smooth the rough edges.
7. **Fry the sorullos:** Heat about a ½-inch of corn oil in a wide shallow skillet to approximately 325-350°F. (You can test the heat by dropping a morsel of masa in the oil and it should bubble without quickly taking color.) One by one, lay the sorullos into the hot oil. After about 2 minutes, use a slotted spatula to flip each sorullo to cook on the other side for another 2 minutes, until both sides are very lightly browned.
8. Remove the finished sorullos with the spatula to a rack or tray lined with paper towels. (Don't wait too long to eat them! They should still be warm from the cooking.)
9. To make a simple dipping sauce, mix together the mayonnaise and ketchup in a small bowl. Serve the warm sorullos with the mayo-ketchup on the side.



Sofrito:

Makes about 2 cups

- 1 tablespoon corn oil
- 2 medium onions, diced
- 2 medium green bell peppers, seeded and diced
- Cloves of 1 bulb garlic
- 6 *aji dulce* peppers (small sweet chili peppers)
- 2 tomatoes, peeled and seeded (may be canned)
- 2 tablespoons tomato paste
- 1 large bunch fresh cilantro, stems trimmed

1. Heat a large skillet over medium heat. Add the corn oil, followed by the onions, peppers, and garlic. Cook altogether without taking too much color (add a few drops of water once in a while if necessary) until the mixture is tender, about 10 minutes. Turn the heat up slightly to let the mixture caramelize for one minute.
2. Add the *aji dulces*, tomatoes, and tomato paste, stirring over medium high heat for 1 minute. Remove from the heat and add the cilantro.
3. Place the whole mixture into a food processor and puree to a fine paste. (Any remaining sofrito can be kept in a sealed container in the refrigerator for up to 3 months.)

Adobo Seasoning

Makes 1/3 cup

- 2 tablespoons kosher salt
- 1 tablespoon freshly ground black pepper
- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 1 tablespoon ground turmeric

Stir together all the ingredients in a small bowl.

Recipe courtesy of L'Academie de Cuisine chef Brian Patterson and sous chef Angie Rosado

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