

# CHICHARRA EN SALPICÓN

## CHOPPED SALAD OF SHREDDED PORK BELLY AND BACON

Also sometimes known to locals as *X'nipek*, this hearty chopped salad should not be confused with the tomato table sauce of the same name. I don't know why they seem to deliberately make things confusing, but they do, and to them it has some kind of inner logic, which I respect. And to make things even more confusing, this dish is a cousin to *Tsi'ik*, which is the Mayan word for *Salpicón* – all of which just adds up to the fact that this is a chopped salad. Enough said. Either the *chicharra surtida* or the *especial* are used as the basis of the dish. The meats and/or organs are broken, chopped and shredded into small pieces, then mixed with chopped cabbage, tomato, cucumber, radish and cilantro. Salt, chopped *habanero* and sour orange juice are added to the mix and tossed. With a *tortilla* in hand, diners scoop up a batch of the mixture, fold the tortilla in half and shove it into the mouth, trying to keep more inside than on the table or floor! For our version, we have used only the pork belly, and we have also introduced slab bacon for additional flavor. That makes it truly "*especial*".

10 SERVINGS

### 🌀 FRY THE MEATS 🌀

- **35 oz (1 k) lard**
- **8 oz (250g) slab bacon**, cut into four equal portions
- **1 lb (500g) pork belly**, skin intact

**STEP 1 PLACE THE BACON AND PORK BELLY** along with the lard in a heavy stock pot or Dutch oven. Simmer over medium heat until lard melts (the lard should completely cover the meats). Turn meats from time to time in order to brown evenly on all sides. Cook approximately 45 minutes or until meats are evenly browned and skin of the pork belly is crisp. Remove to drain and cool, then chop coarsely.

### 🌀 ASSEMBLE AND SERVE 🌀

- **1 1/2 cups (200g) tomatoes**, seeded and finely chopped
- **2 cups (17g) radishes**, cut into thin julienne strips
- **1 cup (70g) chives**, chopped
- **1 cup (40g) cilantro**, finely chopped
- **1 cup (160g) red onion**, finely chopped
- **2 cups (150g) green cabbage**, finely shredded
- **3 chiles habaneros**, stems removed and finely chopped
- **1/2 cup (125ml) sour orange juice**
- **1 tsp. (5ml) salt**, or to taste

**STEP 2 PLACE CHOPPED MEATS** in a large, non-reactive bowl. Add remaining ingredients and toss to mix well.

- **3 oz. (75g) chicharrón** (Also known as "cracklings" or "fried pig skin")

**STEP 3 JUST BEFORE SERVING**, coarsely crumble *chicharrón* into the bowl with the other ingredients and toss to incorporate.

**STEP 4 SERVE IMMEDIATELY** with warm *tortillas*.

NOTE: *Chicharrón* becomes soggy with the orange juice incorporated in this dish. If you anticipate leftovers, reserve some of the *chicharrón* to add just before serving the remainder.