

sopaipillas
stuffed
with pulled
chicken
in red chile
sauce

MAKES
12
SOPAIPILLAS

sopaipillas

I was always intimidated by the idea of making sopaipillas at home. Maybe that's because the restaurant I used to work at had an entire section of the kitchen devoted to churning out these delicious, airy treats. Once I put my big boy pants on and attempted a batch, though, I realized just how easy they are. Start here with this basic sopaipilla recipe and then turn the page for a few ideas about how to upgrade them!

2 cups all-purpose flour, plus more as needed	2 tablespoons vegetable shortening
2 teaspoons sugar	$\frac{3}{4}$ cup whole milk, lukewarm (between 98° and 105°F)
1 teaspoon baking powder	
1 teaspoon kosher salt	Grapeseed or canola oil

1. In a large bowl, whisk together the flour, sugar, baking powder, and salt. Rub the shortening into the flour mixture with your fingers or a pastry cutter until the mixture resembles coarse meal. Stir in the milk until combined. Turn the dough out onto a clean surface and knead briefly (10 to 12 turns) to form a cohesive ball. The dough will be soft and slightly lumpy on the surface. Wipe out the bowl, then lightly coat it with a little oil. Transfer the dough back to the bowl, turn to coat all sides, then cover with plastic wrap and let stand for 20 minutes.

2. Flour a work surface, then roll out the dough to a 10 by 15-inch rectangle about $\frac{1}{8}$ inch thick. Use a sharp knife or pizza cutter to cut the dough into a grid with 4 spaces in one direction and 3 spaces in the other direction, for a total of 12 rectangles.

3. Fit a large, heavy-bottomed pot or Dutch oven with a deep-fry thermometer. Pour in enough oil to reach a depth of 1½ inches. Heat the oil over medium-high heat until the temperature reaches 350°F. Line a baking sheet with paper towels and set nearby.

4. Working in batches of 3 to 4 at a time, gently lower the sopaipillas into the hot oil and fry, flipping once, until golden and puffed, 50 to 60 seconds per side. Using a slotted spoon, carefully remove the sopaipillas from the oil and transfer to the paper towel-lined baking sheet, then fry the remaining dough pieces.