



WINE + APPS!

WORLD CLASS WATCH PARTY



Wine Appetizers Celebrating Each 2026 Host Country

PAMBAZO TORTAS

WILLAMETTE VALLEY
VINEYARDS

Pambazo Tortas

INGREDIENTS

6 ea.	<i>telera bread – sourced from a latin market</i>
3 lbs.	<i>chorizo pambazo filling – recipe follows*</i>
2 ½ cups	<i>guajillo salsa – recipe follows*</i>
1 cup	<i>mexican pickled onions – recipe follows*</i>
2 cups	<i>iceberg lettuce – shredded</i>
1 cup	<i>cotija cheese – crumbled</i>
½ cup	<i>mexican crema</i>

* CHORIZO PAMBAZO FILLING

1 lb.	<i>pork chorizo or spanish beef chorizo – ground</i>
2 large	<i>russet potatoes – peeled, diced ¾”</i>
2 Tbsp.	<i>vegetable oil</i>

METHOD

Place the diced potatoes into a small pot and fill with water. Bring to a simmer and cook for 15 minutes until the potatoes are tender. Drain water from the potatoes and set aside. In a skillet over medium-high heat, add the vegetable oil. Fry the ground chorizo for 10–12 minutes, then drain any excess fat.

Add the cooked potatoes to the skillet and mix with chorizo. If you are making your pambazo right away, leave it in the skillet. If you are making ahead, smash the two ingredients together using a potato masher. If you are making ahead, cool the mixture, then transfer to a container and store in the refrigerator until ready to use.

* GUAJILLO SALSA

5-6	<i>guajillo peppers – dried</i>
½ large	<i>yellow onion – rough diced ½”</i>
2 each	<i>garlic clove – peeled</i>
1 tsp.	<i>kosher salt</i>
½ tsp.	<i>black pepper – ground</i>

METHOD

Prepare your dried chilies by splitting peppers, removing all the seeds, stems and ribs. Set aside.

In a small pot add the diced yellow onion, garlic cloves, salt and pepper, cover with enough water to submerge the onions. Bring to a boil, then reduce heat and simmer for 5 minutes.

Remove from heat, add the slit peppers, cover with a lid and let rest for 10–12 minutes until the dried peppers are tender and pliable.

In a high speed blender, add the strained peppers, onions, garlic and 1½ cups of the chili water. Blend until smooth, strain and transfer to a bowl until ready to use.

Pickled onion recipe continues on next page

* denotes items best if made ahead of time

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* MEXICAN PICKLED ONIONS

Half	<i>red onion – peeled and sliced very thin on mandoline</i>
2-3	<i>limes – whole</i>
2 tsp.	<i>kosher salt</i>
1 tsp.	<i>mexican oregano</i>

METHOD

Place the sliced onion in a glass or plastic tupperware. Squeeze fresh lime juice over the onions, and then mix in salt and oregano. Stir off and on for 30 minutes. Store refrigerated until ready to use.

FINISHING

If you made the chorizo filling ahead of time and refrigerated it, form it into small patties that will fit into the telera bread. Re-heat over a hot skillet and hold hot.

On a large skillet, heat a small amount of oil over medium heat.

Brush or dip the telera bread with the guajillo salsa, covering all sides, top and bottom. Fry the bread on the skillet until lightly crispy on the outside. Repeat with all of the bread.

Slice open the telera bread and fill with the chorizo-potato mixture or patty, shredded lettuce, crema, crumbled cotija and pickled onions. Enjoy, and bring plenty of napkins!

Additionally, salsa verde, salsa chile de arbol or even a fried egg are great on this classic Mexican street food!



CHEF DJ'S PAIRING RECOMMENDATIONS

Whole Cluster Rosé of Pinot Noir

White Pinot Noir

Recipe by Wine & Culinary Director DJ MacIntyre | Yield: 6 sandwiches