

Pozole Rojo

Pork & hominy in red chile broth - serves 6 to 8

Serves 6-8 • Prep 30 min • Cook 3 hrs • Jalisco-style

INGREDIENTS

Pork & broth

- 3 lbs pork shoulder, cut into large chunks
- 1 lb pork neck bones or trotters (optional, for richness)
- 1 white onion, halved
- 6 garlic cloves
- 2 bay leaves
- 1 tbsp salt, plus more to taste
- 2 (29 oz) cans white hominy, drained and rinsed

Red chile sauce

- 5 guajillo chiles, stemmed and seeded
- 3 ancho chiles, stemmed and seeded
- 3 garlic cloves
- 1/2 white onion
- 1 tsp dried Mexican oregano
- 1/2 tsp ground cumin

The garnish bar

- Shredded cabbage or lettuce
- Thinly sliced radishes
- Diced white onion
- Dried Mexican oregano
- Lime wedges
- Crisp tostadas
- Sliced avocado and salsa (optional)

METHOD

1. Simmer the pork, bones, onion, garlic, bay, and salt in plenty of water until very tender, about 2 to 2.5 hours, skimming the foam. Reserve the broth; shred or chunk the pork.
2. Meanwhile, toast the guajillo and ancho chiles in a dry skillet for a few seconds per side, then soak in hot water for 15 minutes until soft.
3. Blend the soaked chiles with the garlic, onion, oregano, cumin, and a cup of the soaking liquid until smooth. Strain through a sieve for a silky sauce.
4. Stir the strained chile sauce into the pork broth and simmer 20 minutes so the flavors marry. Season with salt.
5. Add the drained hominy and the shredded pork; simmer another 20-30 minutes until everything is hot and the hominy has bloomed.
6. Serve in deep bowls and let everyone build their own with the garnish bar - cabbage, radish, onion, oregano, lime, and a tostada on the side.

Tip • The broth should taste a little under-seasoned on its own - the lime, salt, and garnishes at the table are what finish each bowl.