Soups / Mexico

Pozole Rojo Broth

The deep brick-red broth of Jalisco's pozole rojo — pork shoulder simmered with ancho and guajillo chilies until the meat falls apart and the stock turns a rich, earthy crimson.

Time 240 min **Servings** 4

What you'll need.

- ☐ 100 % Pork shoulder (bone-in preferred), cut into large chunks
- ☐ 250 % Water, enough to cover by 5 cm
- ☐ 10 % Dried ancho chilies, stemmed and seeded
- ☐ 8 % Dried guajillo chilies, stemmed and seeded
- ☐ 15 % White onion, halved
- ☐ 5 % Garlic cloves, whole and unpeeled
- ☐ 1 % Dried Mexican oregano
- ☐ 0.5 % Cumin seeds, toasted
- ☐ 60 % Canned hominy (pozole corn), drained and rinsed
- ☐ 3 % Fine sea salt

Let's make it.

01 Place the pork shoulder pieces in a large heavy pot. Cover with cold water by at least 5 cm. Add the halved onion, unpeeled garlic cloves, and a generous pinch of salt. Bring to a vigorous boil over high heat — you will see grey-brown foam rise to the surface within the first 5–10 minutes. Skim this foam aggressively and completely before it dissolves back into the broth; it is coagulated proteins and impurities that make for a muddy, less clean stock. Once the foam is gone, reduce the heat to a low, steady simmer. Partially cover and cook for 2–2.5 hours, skimming occasionally, until the pork is completely tender and the broth is savory and milky-opaque.

02 While the pork simmers, heat a dry skillet or comal over medium heat. Working one at a time, press each dried ancho and guajillo flat against the hot surface with a spatula for 8–10 seconds per side. You are blooming the oils, not burning them — the chilies should soften, blister, and smell of warm dried fruit and mild chocolate, not acrid smoke. Transfer immediately to a bowl and cover with very hot water. Weight them with a plate and soak for 20–25 minutes until fully softened. Reserve the soaking water — a small amount can be added to the blended paste for depth, but taste it first as it can be very bitter.

03 Combine the soaked and drained chilies in a blender with the dried oregano, toasted cumin seeds, and enough of the pork broth (or clean water) to blend smoothly — start with about half a cup and add more as needed. Blend on high for 2 full minutes until completely smooth. Pass through a medium-mesh sieve, pressing firmly on the solids with a spoon. Discard the skins and seeds left in the sieve. The resulting paste should be a deep brick-red to mahogany, smooth as velvet, with a clean, fruity-earthy chili aroma.

04 In the same large pot used for the pork, heat a tablespoon of lard or oil over medium-high until shimmering. Add the chili paste — it will sizzle aggressively. Fry the paste, stirring constantly, for 5 minutes until it darkens slightly, loses its raw edge, and the fat begins to separate at the edges. Add the reserved pork broth back in, stirring to combine. Add the drained hominy. Return the shredded pork meat (discarding any large bones) to the pot. Simmer everything together for 30 minutes. The broth will turn a deep, saturated brick-red and the hominy will swell slightly, softening into the broth. Taste and adjust salt generously — a well-seasoned pozole broth should be boldly flavored to stand up to the raw garnishes (shredded cabbage, radish, lime, oregano) served alongside.

Recipe & provenance ForkRecipe Kitchen / ForkRecipe / FoodML and contributors / CC BY-SA 4.0.
Original recipe and attribution CC BY-SA 4.0
Servings are an estimate; check quantities in the source recipe.
recipes.dvs-services.be / pozole-rojo-broth