Soups / Mexico

Pozole rojo



A soup of pork and hominy in a dried chilli broth, with a pile of fresh garnishes on the table.

Time 210 min **Servings** 8

What you'll need.

- ☐ 1.2 kg Pork shoulder
- ☐ 800 g Hominy — tinned
- ☐ 6 piece Guajillo chillies
- ☐ 3 piece Ancho chillies
- ☐ 1 piece Onion
- ☐ 6 clove Garlic
- ☐ 1 tbsp Mexican oregano
- ☐ 2 piece Bay leaves
- ☐ Radish, cabbage, lime, onion — to taste
- ☐ Tostadas — to taste
- ☐ Salt — to taste

Let's make it.

01 Cover the pork with water, add half the onion, three cloves of garlic and the bay, and simmer two hours, skimming.

02 Seed the chillies, toast them in a dry pan twenty seconds a side and cover them with boiling water for twenty minutes.

03 Blend the chillies with the remaining onion, garlic and a cup of the broth, and pass the result through a sieve without fail.

04 Fry the strained sauce in a spoon of fat for five minutes: it darkens and thickens. Pour it into the pot with the meat.

05 Add the rinsed hominy and the oregano and cook another forty minutes. Pull the meat into shreds and return it.

06 Serve with bowls of sliced radish, cabbage, onion, lime wedges, oregano and tostadas. Everyone builds their own bowl.

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