

## **Pozole Rojo**

Serves 4

### **Ingredients**

5 dried chillies - A combination of the following, depending on your love of heat. Typically I would go for 2-2-1.

*Guajillo* - This chilli is essential for bringing the depth of colour and sweetness to the Pozole. Medium heat.

*Ancho* - A dried poblano chilli, mild with sweet & smoky flavour.

*Chile de árbol* - This one will add spice to your broth, but is light in flavour so will not over power the other two.

3-5 cloves of garlic, peeled and crushed, + 2 for the chilli paste

500ml water

500ml chicken or vegetable stock

1 large white onion, diced

2 bay leaves

1 tsp cumin seeds

1 tbsp olive oil, extra for the chilli paste

500g pork shoulder, cubed into chunky bite size pieces

400g can of hominy

1 tbsp oregano

### **Salsa Salad**

*These are some suggestions and the quantities are a guideline too, but ensure you have included the basic zesty flavours like lime and coriander.*

1/2 head of white or savoy cabbage, shredded

5 radish, thinly sliced

1 lime, quartered

1 red onion, thinly sliced, ideally pickled in cider vinegar (see below)

4 tomatoes, diced, seeds removed

1/4 cucumber, diced

1/2 avocado, sliced

100g feta cheese, crumbled

Handful of coriander, chopped

Fresh chillies, chopped

Tortilla chips

Sour Cream

### **Method**

If your making your own chilli paste, heat a frying pan to a medium high and toast the chillies for a couple minutes, until they begin to soften, keeping an eye on them to ensure they do not burn. Boil some water and let the chillies and two of the peeled garlic cloves soak in it for about 10-15 minutes. Drain the chillies, but keep approximately 100ml of the soaking liquid, remove the stems and most of the seeds. Place chillies in a blender with the liquid and a dash of olive oil and blend to a paste.

Measure 500ml of water & the stock into a large pan suitable for the oven, a cast iron pot would work well, add the onion, garlic & bay leaves then bring to the boil, reduce to a simmer ready for the meat.

Toast the cumin seeds in a hot frying pan until they start to release their aroma and then add to the stock.

Heat the oven to 120°C (250°F).

Season the pork with salt and pepper.

In the frying pan heat the olive oil on a medium heat and brown the pork.

Transfer the meat to the stock. Use some of the broth to release any meat stuck to the frying pan and add this to the pan also.

Add in the hominy, cumin and oregano. Then add in the chilli sauce and 1 tsp of salt. Make sure you rinse out the blender or jar of chilli paste with some of the stock, you want to get all the goodness in to the broth.

Return the pot to a simmer and cover with a lid before transferring to the oven. I cook mine for about 2 hours. If this is the first time you have slow cooked in your oven then you might want to check after the first hour that there is enough liquid and if not please add some more water or stock, but ideally not lifting the lid at all during the cooking time will bring best results.

While the pork is cooking you can prepare the salsa ingredients. Present these in individual dishes so the diners can help themselves to their toppings.

After 2 hours the pork will be completely tender, but there will be plenty of broth remaining - this is a soup after all. You can further reduce the stock on the stove top if you wish.

Serve in large soup bowls, I use [ramen bowls](#) as they have a very wide surface area to sprinkle on the salsa salad and I also like to put a big dollop of sour cream on top.