

Stew - Pozole

Total Yield: 1 each

Components

Pork - Butt - Boneless		1 1/2 lb
Water		1 1/2 gal
Chili - Guajillo		3 each
Chili - Pasilla		1 each
Onion - White	Peeled, Chopped	4 oz
Garlic - Cloves		2 oz
Bay Leaf - Dried		3 each
Tomato - Diced In Juice		8 oz
Hominy		28 oz
Masa Harina		0.5 _____
Oil - Vegetable		4 floz

Instructions

1. Place the pork in a large pot and cover with half of cold water. Bring to a boil. Strain and rinse quickly with cold water
2. Place the Pork back into the pot and cover with remaining clean water. Bring back to the simmer, skim and reduce to a simmer for @ 1 hour
3. Place the chilis in a blender with some of the reserved water and make a smooth puree. Add additional water as needed to the blender to ensure the puree is smooth
4. Strain the pork from the pot and reserve the broth
5. Wipe the pan gently with a clean towel and dry.
6. Add the oil to heat and then add the onions. Sweat for 2-3 minutes to soften. Add the salt followed by the garlic, Mexican oregano, cumin, bay leaf and thyme. Cook for an additional 1-2 minutes.
7. Turn up the heat, pour in the chili puree and cook quickly 2-3 minutes.
8. Reduce the heat, add the diced tomatoes, reserved cooked pork, broth and hominy. Simmer for an additional 1 hour until the pork is tender and soft.
9. Whisk in the masa harina and cook for an additional 30 minutes.

Notes

Chicken Stock may be substituted for the second listed water. This is usually served with shredded cabbage, cilantro, and fresh lime