

# Pozole Rojo

## Chef Alan Delgado

### Allergens

- None

### Kitchen Tools

- Large pot
- Blender

### Ingredients (6-8 Servings)

- 12 arbol peppers, deseeded and deveined
- 4 ancho peppers, deseeded and deveined
- 6 guajillo peppers, deseeded and deveined
- 2 white onion, small dice
- 8 garlic cloves, minced
- 1 tablespoon cumin seeds
- 2 tablespoons Mexican oregano
- 2 bay leaves
- 10 cups pork stock
- 2 to 3 lbs pork shoulder, cubed small
- 3 15oz cans of white hominy, drained and rinsed

#### *For the garnish:*

- Cabbage, shredded
- White onion, diced small
- Radishes, diced small
- Cilantro
- Mexican oregano
- Corn tortillas

### Instructions

1. Season the pork with salt. Heat a small amount of oil in a large pot and sear.
2. Remove the seared pork and add the garlic and onions. Cook for 10 minutes on medium heat or until cooked through.
3. Add the remaining ingredients except the pork and hominy. Bring to a boil, then turn off and let sit for 20 minutes.
4. Place ingredients and broth in a blender and process until smooth, then return to pot with the pork and simmer until the pork is tender.
5. Once the pork is tender, add the hominy and cook for an extra 15 minutes. Add a little bit of stock if necessary to thin out the broth.
6. To plate, ladle 8 oz of pozole into a bowl and top with garnishes.

