

Pozole

Ingredients (adjust according to group size)

3 lbs combination of pork shoulder meat bone-in, neck bones and ham hocks, or pig's feet cut into serving sizes

5 to 6 pcs dried California chile or ancho chilies

2 cups canned white hominy

4 cloves garlic, minced

1 onion, peeled and quartered

Half an onion, finely chopped

1 bunch radish, sliced

1 cup cabbage, sliced to shreds

2 limes, quartered

1 bunch cilantro, stalks discarded and coarsely chopped

Salt and pepper

Water

Directions

In a deep pot, boil pork in water with garlic and quartered onion until tender, adding more water as necessary. Remove garlic and onions from pot and set aside.

Remove ends and seeds of chilies. In another sauce pan, boil chilies with around 3 cups of water until soft. Run in blender with garlic and onions from the pot of pork until pureed. Using a fine mesh sieve, run the boiling liquid through pureed chilies to obtain color and flavor. Discard chili pulp and set aside liquid.

Add hominy and continue to cook until hominy are of desired texture. Pour Chile liquid onto pork stew.

Continue to simmer for an additional 5 to 10 minutes. Season with salt and pepper to taste.

Ladle on bowls and serve garnished with cabbage, sliced radish, chopped onions and cilantro.

Squeeze in lime juice and add hot sauce as preferred. Serve hot with corn tostada.

