

THE
TEACHING
KITCHEN

AT LENOX HILL NEIGHBORHOOD HOUSE

Pozole Rojo

Pozole is a flavorful soup served at every special occasion in Mexico. It is made using dried hominy and the pig's head and neck bones. Seeing as the pig's head may be hard to find, I use pork shoulder (and yes, you can use chicken instead of pork if you prefer). Dried hominy adds an incomparable corn flavor and richness to this soup. Still, canned hominy is commonly used as a substitute, especially here in the U.S. Different parts of Mexico have different colored pozoles based on the chiles used. The most traditional are Blanco-No chile (White), Verde (Green), and Rojo (Red). It is served with fresh, crunchy toppings such as lettuce, radishes, and onion, as well as a crunchy tortilla a tostada. **Do not get discouraged by the cooking time. Try making chicken version the first time around as it does take less time to cook.**

Servings 4-6

Ingredients

For the Soup

2 quarts of water

2 pounds of cubed pork shoulder (3 pounds bone-in chicken breast/thighs)

1 pound spare ribs

1 onion, cut it quarters

4 garlic cloves

Salt to taste

1-14 oz can of hominy, drain and rinsed

4 tablespoons dried oregano

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For Red Sauce

2 guajillo, peppers, cleaned, seeded, and deveined
2 ancho peppers, cleaned, seeded and deveined
3 garlic cloves
½ onion, coarsely chopped
1 teaspoon oregano
1 teaspoon cumin
2 teaspoons salt

For the garnish

Shredded lettuce Finely chopped onion Fresh lime
Thinly sliced radishes Mexican oregano Deep fried tortillas- Tostadas

Directions

1. Cook for pork for 2 hours or until meat is tender and falling off the bone (chicken 35-40 mins). While meat is cooking, skim foam using a spoon. If necessary, add more warm water to maintain the same level of liquid. Once cooked, remove meat from broth and shred. Keep to side *Make salsa while meat cooks
2. To make red sauce, soak chilies in boiling water enough to cover for 25 minutes or until soft.
3. Add all ingredients for sauce into blender with some of the soaking liquid. Puree until smooth.
4. Strain sauce into broth. Add the hominy and shredded meat and bring to a boil. Reduce heat to a simmer and cook for 10 minutes.
5. Top with garnishes of choice

Pozole can be made up to 2 days ahead (tastes better), and it freezes amazingly well!