

Menudo Rojo Red Menudo

Jacob · 29/09/2024

**Prep Time**

8 hrs 30 mins

Dificult

Medium

Servings

8

Description

Learn how to make menudo a deep red soup made with tripe chile peppers and hominy with this easy recipe A combination of chile peppers gives this soup its trademark red color and adds mild spice to every bite My husband absolutely devoured it the first time I made it

Ingredients

- - 2 ½ pounds beef tripe
- cut into 1-inch pieces - 1 gallon water - 1 large white onion
- finely chopped - 6 cloves garlic
- finely chopped - 2 tablespoons ground red pepper - 1 ½ tablespoons dried oregano - 1 ½ tablespoons salt - 1 tablespoon ground black pepper - 5 de árbol chile peppers - 6 japones chile peppers
- seeds removed - 6 cups canned white or yellow hominy
- drained - ¼ cup chopped fresh cilantro - ½ medium white onion
- chopped - 8 wedges lime

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Make the soup: Bring a large pot of water to a boil. Add tripe
2. reduce the heat
3. and simmer
4. periodically skimming off fat
5. for 2 hours; drain. Fill the pot with fresh water
6. and simmer tripe for 2 more hours; drain again. Dotdash Meredith Food Studios Pour 1 gallon water over tripe in the pot; bring to a boil. Stir in onion
7. garlic
8. red pepper
9. oregano
10. salt
11. and black pepper. Reduce the heat and simmer for 1 hour. Dotdash Meredith Food Studios Meanwhile
12. set an oven rack about 6 inches from the heat source and preheat the oven's broiler. Arrange árbol chiles on a baking sheet. Broil chiles in the preheated oven just until they begin to scorch
13. about 2 minutes. Dotdash Meredith Food Studios Remove from the oven
14. slit lengthwise
15. and remove seeds. Dotdash Meredith Food Studios Place árbol chiles into a blender or food processor with japones chiles; blend until minced. Dotdash Meredith Food Studios Stir chile mixture into the pot and continue cooking over low heat for 2 hours. Dotdash Meredith Food Studios Mix hominy into the pot and cook for 1 hour. Serve soup with cilantro
16. onion
17. and lime wedges. Dotdash Meredith Food Studios