

Pozole Rojo Mexican Pork and Hominy Stew

Oscar · 29/09/2024



Prep Time

1 hr 50 mins

Difficult

Medium

Servings

8

Description

This pozole recipe is a traditional Mexican pork soup cooked with hominy and flavored with red guajillo chiles for a deep smoky flavor. Serve with shredded cabbage, cilantro, radishes, onions, or whatever you prefer. Garnish with lime wedges.

Ingredients

- - 1 pound boneless pork shoulder
- cubed - 1 pound boneless pork loin
- cubed - ½ pound pork neck bones - water to cover - 1 head garlic
- cloves peeled - salt to taste - 1 large plum tomato - 4 ounces dried guajillo chiles
- stemmed and seeded - 1 clove garlic - ¼ teaspoon dried oregano - 1 pinch ground cumin - 2 cups water - 2 (16 ounce) cans white hominy
- drained - shredded lettuce or cabbage - 1 small onion
- diced - 4 limes
- quartered

Instructions

1. Place pork shoulder
2. pork loin
3. and pork neck bones in a large pot; cover with water. Add 1 head of garlic and salt to taste. Bring to a boil
4. reduce heat and simmer until meat is tender and cooked through
5. about 1 hour. Stir in hominy; bring to a boil and simmer for 20 minutes. Meanwhile
6. place tomato and guajillo chiles in a pot and add enough water to cover; bring to a boil. Cook until chiles have softened
7. about 15 minutes; drain. Place tomato and chiles with salt
8. 1 clove garlic
9. oregano
10. and cumin in a blender; add 2 cups water. Blend until smooth. Strain mixture through a fine-mesh sieve and set chile sauce aside. Transfer pork to a work surface and shred with 2 forks. Discard pork bones and garlic. Stir chile sauce and shredded pork into the pot. Simmer pozole until flavors have blended
11. about 5 minutes. Ladle pozole into serving bowls and top with shredded cabbage and onion; serve lime wedge on the side. Recipe Tip This dish requires different cuts of pork: shoulder
12. loin
13. and leg. It's essential to have both lean and fatty cuts. Editor's Note: The cooking time for the hominy has been changed based on review feedback. The original recipe called for the hominy to simmer for 2 hours.