

Asado de Puerco Mexican Pork Stew

Oscar · 29/09/2024



Prep Time

1 hr 20 mins

Difficult

Medium

Servings

6

Description

Asado de puerco is a Mexican pork stew made with dried chiles there's no chili powder here Guajillo chiles add a very smoky flavor while the ancho chiles add a touch of smoky sweetness To add another level of flavor we always top ours with sliced onions marinated in fresh lemon juice

Ingredients

- - 1 ½ pounds pork shoulder
- cut into 1-inch cubes - ½ cup water - ½ teaspoon salt - 4 dried guajillo chile peppers - 4 dried ancho chile peppers - 2 tablespoons chopped fresh cilantro - 1 tablespoon chicken bouillon granules - 2 cloves garlic - 2 large bay leaves - 10 whole black peppercorns - 2 whole cloves - ½ inch stick Mexican cinnamon - ½ teaspoon dried Mexican oregano - ½ teaspoon dried thyme - ½ teaspoon cumin seeds - salt to taste - 1 tablespoon lard

Instructions

1. Combine pork
2. water
3. and 1/2 teaspoon salt in a Dutch oven over medium heat. Cover and cook for 20 minutes
4. stirring every 5 minutes. Uncover
5. increase the heat to medium-high
6. and cook
7. stirring constantly
8. until water evaporates
9. 2 to 3 minutes. Continue to cook until pork has browned in its rendered fat
10. 15 to 20 more minutes. Meanwhile
11. stem dried chile peppers and discard seeds. Place chiles into a large skillet over low heat just until they start to soften; don't toast them. Transfer to a bowl of hot water and soak for 20 minutes. Transfer pork to a plate
12. leaving all drippings in the Dutch oven. Drain chiles and reserve soaking water. Place chiles into a blender with cilantro
13. bouillon
14. garlic
15. bay leaves
16. peppercorns
17. cloves
18. cinnamon stick
19. oregano
20. thyme
21. and cumin seeds. Pour in 1 cup reserved soaking water and blend until combined. Pour in 1 more cup soaking water
22. season with salt
23. and blend until completely smooth. Place the Dutch oven over medium heat and add lard to the drippings. Very carefully add blended chile mixture
24. being careful as it may splatter. Scrape up any browned bits from the bottom. Bring to a boil
25. then add pork and any accumulated juices. Reduce the heat and cover partially
26. leaving about 1 inch uncovered. Simmer
27. stirring occasionally
28. until sauce has thickened and reaches the desired consistency
29. 15 to 20 minutes. Recipe Tip Cooking pork shoulder with this method ensures the meat will not dry out.