



New Year's Day Red Pozole

Recipe By SCOTT CULPEPPER

SERVES: 8-12

RED CHILE PASTE:

- ☐ 10 New Mexico or California chiles, *dried*
- ☐ 6 Guajillo chiles, *dried*
- ☐ 6 Morita chiles, *dried (adds smokey flavor)*
- ☐ 6-8 Arbol chiles, *dried*
- ☐ 1 qt. boiling-hot water
- ☐ ½ white onion, *chopped*
- ☐ 4 cloves garlic, *minced*
- ☐ ½ tsp. oregano

POZOLE:

- ☐ 2 (25 oz.) cans Mexican style hominy
- ☐ 5 lbs. pork butt, *trimmed and cubed into bite-sized pieces*
- ☐ 2 lg. white onions, *chopped*
- ☐ 1 (14 oz.) can diced tomatoes
- ☐ 8 cloves garlic, *minced*
- ☐ 4 (32 oz.) boxes of beef stock
- ☐ 1 cup red chile paste
- ☐ 1 tbsp. oregano
- ☐ 1 bunch cilantro, *chopped*
- ☐ 10 fresh limes, *cut into wedges*
- ☐ 2 bunches radishes, *thinly sliced*
- ☐ ½ head cabbage, *shredded thin*

RED CHILE PASTE DIRECTIONS:

- ☐ 1. Preheat oven to 350°F.
- ☐ 2. Remove stems and as many seeds as you can from all of the dried chiles. Then, place them on a sheet tray and toast in the oven (5-10 minutes). Watch carefully to ensure the chiles do not burn.
- ☐ 3. Place chiles, onion, garlic, and oregano in a large bowl, pour the boiling water over ingredients, and cover tightly with plastic wrap. Let the ingredients steep in the water for 15 minutes, or until all ingredients are softened.
- ☐ 4. Drain liquid from chile mixture and set aside.
- ☐ 5. Place remaining ingredients into a blender and purée until a smooth paste forms. Add reserved liquid to the blender, a little at a time, until desired consistency is formed.

POZOLE DIRECTIONS:

- ☐ 1. In a large heavy bottom stock pot, sear the pork over medium high heat, stirring occasionally. This can take up to 30-35 minutes. Sear the pork until all of the moisture is cooked out and the pork starts to get crispy and browned.
- ☐ 2. Add in the onions and continue cooking until the onions start to soften, stirring occasionally.
- ☐ 3. Add in the garlic and stir to combine.
- ☐ 4. Add diced tomatoes and enough beef stock to cover all ingredients, start with two boxes.
- ☐ 5. Add in the oregano and chile paste, stir until all is combined.
- ☐ 6. Add the other two boxes of beef stock, stir, and bring to a boil.
- ☐ 7. Once pozole is boiling, place the lid on the pot, leaving a slight crack, reduce to a simmer for 3-3 ½ hours.
- ☐ 8. 30 minutes before serving add Mexican hominy and allow enough time for it to come to temperature.
- ☐ 9. Serve and garnish with cabbage, radish, cilantro, and wedges of lime.

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