

# Pork Pozole Rojo

**Yield: Serves Five - Six**



## Ingredients:

### *For the Soup*

10 cups water  
2 tablespoons olive oil  
2 pounds pork tenderloin, cut into large chunks  
1 small brown onion, quartered  
4 garlic cloves, peeled  
2 teaspoons Kosher salt, divided  
1 teaspoon dried oregano, crushed fine in your palm  
6-8 New Mexico or guajillo chilis, rinsed, stemmed and seeded  
1 (25-ounce) can of hominy, rinsed and drained  
¼ cup cilantro, chopped  
¼ cup freshly squeezed lime juice

### *For the Toppings*

1 bunch radishes, thinly sliced  
1 jalapeno, thinly sliced  
2 cups shredded green cabbage or lettuce  
2 limes, cut into wedges  
½ cup cotija cheese, crumbled  
Tortilla chips

## Steps:

1. Heat a 6-quart pot over medium-high heat. Add olive oil. Season chicken with salt and pepper and add to the hot oil. Brown all sides of the pork tenderloin chunks before adding the onion pieces and garlic. Stir the onion and garlic so it doesn't burn but allow them to lightly brown before adding in the water, 1 teaspoon of kosher salt and oregano. Bring mixture to a boil and cook for about 30 minutes or until pork is tender and can be shredded easily.
2. Remove the pork to a plate and shred meat making sure to discard the fat. Allow mixture to cool so you can skim off any fat from the top.
3. In a large bowl filled with hot water, add the dried chilis and allow them to soften for 10-15 minutes. Discard liquid.
4. Transfer the cooled, strained pork stock into a blender with the pieces onions, garlic and softened chilis and another teaspoon of kosher salt. Blend until smooth. \*You may have to do this in two batches. Pour the mixture back into the soup pot and bring mixture to a boil. Add the shredded pork, hominy and cilantro. Reduce heat allowing soup to simmer for 20 minutes. Taste for seasoning. Add ¼ cup fresh lime juice before serving.
5. Serve pozole into soup bowls and allow everyone to add toppings to their personal liking. Enjoy hot!