

Pork Posole

Serves 4

2 dried guajillo chilies
2 dried pasilla chilies
1 dried ancho chile
3 cups water, divided
1 medium tomato, cut into quarters
2 tablespoons vegetable oil
2 lbs pork shoulder, cut into 1-inch cubes
1 large white onion, chopped
2 garlic cloves
1 teaspoon ground cumin
½ tablespoon Mexican oregano
2 (15-ounce) cans white hominy, drained
1 ½ cups thinly sliced green cabbage
1 lime, cut into 6 wedges
2 radishes, thinly sliced
1 cup cilantro leaves

Additional garnishes: grated cheddar cheese or queso fresco, chopped lettuce, fried tortilla strips, sour cream

Remove the stems and the seeds from the dried chilies. Cut the chilies in half lengthwise using scissors. In a small saucepan, bring 2 cups of water to a boil.

Heat a medium skillet over medium-high heat. When hot, roast the dried chilies in batches. For best results, add the dried chili pieces to the hot skillet and then gently press the chilies into the pan using a metal spatula until they are aromatic. When all of the chilies have been roasted, put them in a medium bowl and carefully pour in the boiling water. Place a plate over the chilies to keep them submerged and let soak for at least 15 minutes or until soft.

Add the chilies and their soaking liquid to a blender. Add the quartered tomato to the blender and process to a smooth puree. Set the chili puree aside.

In a large Dutch oven, heat the vegetable oil over medium-high heat. Pat the pork dry with a paper towel and season with salt and pepper. Brown the pork in batches. Set the browned pork aside.

When all the pork has been browned, add the onion and sauté until soft, about 5 minutes. Stir in the garlic, ground cumin, and Mexican oregano. Stir until just fragrant, about 30 seconds. Return the pork to the pot and carefully add the chili puree and the remaining 1 cup water. Bring to a simmer and simmer for 45 minutes or until the pork is tender. Stir in the white hominy and return the stew to a simmer.

Serve the posole garnished with the sliced green cabbage, a lime wedge, radish slices, and cilantro leaves.

This recipe came from Minced at www.minced.wordpress.com.