

# Pozole Rojo

*serving size: 10*

## *ingredients:*

- 6 pounds pork rib (with bone)
- 3 cans (15 ounce each) hominy
- 2 white onions
- 1 head garlic
- 8 dried anaheim peppers
- 2 dried pasilla peppers
- 1 teaspoon dried oregano
- salt and pepper
- 2 tablespoons vegetable oil

## *garnish:*

- 1 head iceberg lettuce, shredded
- 1 bunch radishes, sliced
- 1/2 onion, diced
- 1 bunch cilantro, chopped
- 2 avocado, cubed
- lime wedges
- sour cream and shredded cheese
- chips or tostada shells

## *directions:*

- Wash and re-hydrate dried chili peppers by soaking in water for 1 hour
- In a large pot, combine pork, 8 cloves of garlic, 1 quartered onion, and salt. Cover the contents with water. Bring to a boil and then let simmer until the meat falls off the bones (60 minutes). Skim foam and fat from the pot and add more water if necessary.
- Remove pork from the broth; save the broth. Shred the meat. Discard bones, onion, and garlic from the broth.
- While the pork is cooking, use a blender to puree 6 cloves of garlic, 1 onion, 1 teaspoon oregano, and re-hydrated peppers (use the water from the peppers as needed).
- Heat oil in a large skillet. Add the pepper puree. Stir constantly. Reduce heat and simmer for 25 minutes.
- Add the pepper puree to the broth. Bring to a boil and add the meat. Stir in hominy. Simmer until thoroughly heated. Season with salt and pepper to taste.

Serve pozole in large soup bowls. Top with garnishes.