

# TAILS & TROTTERS

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## **Posole Rojo**

Time: 3-4 hours

*Posole (pozole) is a staple of Mexican cuisine – a stew of pork and hominy. “Rojo” describes a style incorporating dried ancho chiles. The same technique can be used without chiles (blanco) or with tomatillos (verde).*

*5-10lb Pork: mix of boneless shoulder, leg, jowel, hocks  
10 cups water or stock (or mixed)  
4-6 bay leaves  
4 whole black peppercorns  
Salt*

*5 cloves garlic, chopped  
2 15oz cans yellow/white hominy  
10-12 dried chiles: mixture of ancho, cascabel, new mexico  
1 tablespoon ground cumin  
3 tablespoons dried oregano  
Salt to taste*

*1 small onion, diced  
1/2 small head green/savoy cabbage, thinly sliced  
cotija cheese, crumbled      lime wedges      radishes, thinly sliced      cilantro, chopped*

1. Put pork (fresh or frozen) in water with bay, peppercorns, salt; bring to a boil over, then reduce heat & simmer, covered, until pork is tender (about 2 hours). Remove pork and let cool enough to handle. Remove fat, and shred/chop pork. Strain stock. If preparing ahead of time, chill overnight and remove fat layer before reheating. Otherwise, return to stove.

2. Remove seeds from chiles. Put chiles into a small pot and cover with water; bring to a boil over medium-high heat. Reduce heat to medium-low & simmer, covered, until soft (about 20 mins.). Drain. Blend with pork stock. Add to main pot.

3. Blend chopped garlic with pork stock. Add to main pot.

4. Add hominy, shredded pork, and salt to taste. Simmer covered for at least 20-30 minutes (the longer the better!).

5. Serve in bowls with garnish plate of cabbage, radishes, onion, cheese, cilantro & lime.

**Note:** *For a milder preparation, cook pork, hominy & spices in water/stock. Once tender, remove & shred. Divide remaining stock & hominy. Add shredded pork to “mild” portion, possibly with some garlic pureed with some stock. Chile-garlic puree can then be added to the “spicy” portion, along with the shredded pork & simmered for 20-30 minutes before serving.*

Serves 6-8.