



POZOLE ROJO DE PUERCO CON SETAS

Red Pork Hominy Soup with Oyster Mushrooms

Yields 8 to 10 Servings

This is a recipe that I love to make for a large party (20 to 50) because people can assemble their pozole themselves with different garnishes and I really don't have to do much the day of the party. There is not much prep involved but you do have to make the Pozole at least one day ahead. If you try and make it all on the same day you might not have enough time. The Pozole kernels can take between 4 to 8 hours to cook. With a pressure cooker you can cut the time in half but Pozole for more than 10 is not possible. The following recipe is good for up to 10 people.

NIXTAMALIZATION OF HOMINY INGREDIENTS

500 g	1 lb	dry hominy
	4 Tbsp	of <i>cal</i> - also known as cooking limestone or calcium hydroxide + 2 cups of water for dissolving <i>cal</i>
4 L	16 cups	water



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POZOLE INGREDIENTS

8 L	32 cups	water
	4	pig feet or 2 shanks (<i>in our whole hog week class we used all the bones that were left over and/or the head. Most of these bones had some meat attached to it</i>).
	1	cheesecloth
37.5 g	¼	white onion
3 g	1	garlic clove, peeled
	1 Tbsp	oregano
	2	marjoram sprigs
	2	thyme sprigs
	½ tsp	whole black peppercorns
	1	bay leaf
	2 Tbsp	of sea salt

RED SAUCE INGREDIENTS

75 g	15	Guajillo Chiles, deseeded and deveined
37.8	2	ancho chiles, deseeded and deveined
37.5 g	½	white onion cut into quarters
6 g	2	garlic cloves peeled,
	1 tsp	black peppercorns
	1 Tbsp	oregano
	1 Tbsp	lard
1 K	2 lbs	Oyster mushrooms

ACCOMPANIMENT

- ½ white onion, finely chopped
- 5 radishes, thinly sliced
- 4 cups cabbage or iceberg lettuce, thinly shredded
- 2 avocados cut into wedges
- 5 limes quartered
- 3 cups crushed pork rinds (optional)
- Oregano
- Piquin Chile powder

PREPARATION: NIXTAMALIZING HOMINY

In a two-gallon stainless steel pot, place the hominy and water. Heat over a medium high flame. Using a small strainer add the cal you have previously dissolved in water. Stir the water. It should look like skim milk. If it doesn't add some more cal.



Leave on high flame until the water starts to simmer. Then lower the flame and allow the hominy to simmer for about 20 to 30 minutes. Before turning off the flame the corn should be intensely yellow. When putting a kernel between your fingers the outside membrane of the hominy should come off. If they don't come off, continue cooking. Take the pot off the flame and put the kernels in a big colander. Place the colander under cold running water and using your hands rub the kernels in between your palms. This way the skins of the hominy will come off. You will be left with completely white kernels.

If you bought hominy with heads there is a little bottom where they attach to the cob. This must be taken off. You can use a paring knife but make sure to not take too much of the kernel. My mom uses her strawberry tweezers (the queen of gadgets).

PREPARATION: COOKING THE POZOLE

You will need a 4-gallon pot. It is always easier to have more space. Add bones with meat and salt to taste. Add the 2 gallons of water. Using cheesecloth prepare a bouquet garni. Place in the cheesecloth the white onion, garlic clove, oregano, marjoram, thyme, whole black peppercorns and bay leaf.

Allow the broth to come to a boil then when it starts foaming make sure to take the foam out and leave fat in the broth. That will give it flavor. After it stops foaming, cook covered for a one hour.

Place the nixtamalized hominy back in your stainless steel 4-gallon pot. Cook for another 2 to 4 hours or until the kernels open up like flowers and are tender. Cooking time varies a lot depending on how old your hominy is and also the power of your flame. That is why I recommend making the Pozole kernels a day in advance. You will be adding liquid during the cooking process depending on how long it takes for it to cook. You should end up with a very brothy soup. Once the meat is cooked, add salt to the pot.

PREPARATION: RECAUDO ROJO SAUCE

While the pozole is cooking you can start making the red sauce or recaudo as we call it in Spanish to color and most importantly flavor the pozole broth.

In a hot Comal or heavy pan, roast the Guajillo and Ancho chilies on both sides for a few seconds. The chilies should be roasted until aromatic. Make sure not to burn them, as this will make the sauce bitter. Soak the chilies in hot tap water for 20 minutes. Take the reconstituted chilies out of the water and discard the water.



Mix the reconstituted chilies, garlic, onion, black peppercorns and oregano and blend until smooth, using the pork broth or water as needed. You will need about 4 to 8 cups of liquid.

In a hot saucepan, add the lard and allow it to get hot. When you add a few drops of sauce to the saucepan, it should immediately sizzle. Then add all the sauce to the pan to fry the red recaudo. Cook for 20 to 30 minutes or until the fat has come to the top of the sauce and you can't taste the raw onion and garlic. Add more pork stock or water as needed. Once the recaudo is ready, add to the pozole. Mix in the oyster mushrooms and cook for another 20 minutes. Rectify salt if needed.

Once the Pozole is cooked take the meat out of the broth. Allow it to cool so you can shred it and add it back to the broth.

Place the onion, cabbage, avocado, oregano, radishes, limes and Piquin Chile in a serving dish so people can put it in their bowl.