

Pozole Rojo

Garnish

Thinly sliced cabbage
Thinly sliced fresh jalapeño
Fresh cilantro
Sliced radishes
Sliced avocado
Sliced green onions

Vegetables

2.5 lbs. **Smithfield® Prime Boneless Pork Shoulder Picnic Roast**, fat removed and cut into 3/4-inch cubes
1 lb. **Smithfield® Bacon**, diced
1 lb. **Spanish chorizo**
1 large white onion, diced
3 cloves garlic, chopped
1/2 cup canned guajillo chile paste (may substitute guajillo chile cooking sauce)
1/4 cup dry white wine
8 cups pork or chicken stock
1/4 habanero chile
2 sprigs fresh thyme
1 bay leaf
2 (29-oz.) cans hominy, drained

1. Sauté pork in large stockpot over medium-high heat until lightly browned; remove from pot. Add bacon and chorizo to stockpot and cook until fat has rendered and meat is crispy; remove from pot.

2. Carefully remove all but 1 tablespoon fat from stockpot. Add onion and garlic; cook over medium heat until softened but not brown. Add chile paste; cook 3 minutes. Add wine to deglaze pan, scraping up all the bits from the bottom of the pan. Continue cooking until wine is reduced by 3/4.

3. Add chicken stock, browned pork cubes, bacon and chorizo to pot; bring to a boil over medium-high heat. Reduce heat, cover and simmer until pork is very tender, about 3 hours. Season with salt and pepper.

4. Stir in hominy; cook over low heat for 20 minutes.

5. Ladle pozole in bowls. Garnish with cabbage, jalapeño, cilantro, radishes, avocado, and green onion.



GARCES

Makes: 12 servings
Prep Time: 30 minutes
Cook Time: 4 1/2 hours