

SEABRA'S

MARKET

EL MEJOR POZOLE ROJO

BEST-EVER POZOLE

SERVES: 6-8

PREP TIME: 30 min

COOK TIME: 3 hr 30 min

INGREDIENTS

- 3 lb. pork shoulder, cut into 2" pieces
- Kosher salt
- Freshly ground black pepper
- 1 large yellow onion, quartered
- 3 cloves garlic, sliced
- 1 tsp. whole cloves
- 1 tsp. cumin seeds
- 1 bay leaf
- 4 c. low-sodium chicken broth
- 2 dried chiles de arbol, stem and seeds removed
- 2 dried ancho chiles, stem and seeds removed
- 2 dried guajillo chiles, stem and seeds removed
- 3 (15-oz.) cans hominy, drained and rinsed
- Thinly sliced radishes, for serving
- Thinly sliced green cabbage, for serving
- Freshly chopped cilantro, for serving



DIRECTIONS

Season pork with salt and pepper. In a large pot over medium heat, add pork, onion, garlic, cloves, cumin seeds, bay leaf, and broth. Add enough water to cover pork by 2". Bring to a boil, then cover and reduce heat to a simmer. Let simmer 1 ½ hours, skimming foam off top as necessary.

Place dried chiles into a medium bowl and pour 2 cups boiling water over. Let soak 30 minutes. Place chiles and about ½ cup of their soaking liquid into a blender. Blend until smooth, adding more water as necessary.

Add chile puree and hominy to pot with pork. Continue to simmer, covered, until pork is very tender, 1 hour and 30 minutes more.

Serve pozole with radishes, cabbage, and cilantro.

FOR A PINCH OF *Seabra's* FLAVOR...

Spice it up with some hot paprika!