



RED CHILE CHICKEN POZOLE

YIELDS 6 QUARTS (12 GENEROUS PORTIONS)

Ingredients

- 2 cups dried hominy
- 1 whole chicken
- 3 guajillo chiles
- 3 ancho chiles
- 2 morita chiles
- 2 arbol chiles
- 1 medium onion, diced
- 1 tbsp garlic, minced
- 1 tbsp cumin
- 2 tbsp salt
- 2 tsp pepper

Garnishes

- Sliced radish
- Roughly chopped cilantro
- Shredded cabbage
- Diced avocado
- Crumbled queso fresco or cotija cheese
- Lime wedges

Directions

- Rinse dried hominy with cold water. Place in a 6 qt dutch oven and fill just over halfway with cold water (about 4 quarts). Allow hominy to soak at least 4 hours or overnight.
- Place whole chicken in the pot with the hominy + soaking water, breast side down. Place the pot over high heat, bring to a boil, reduce heat to a simmer and cook, covered, until the chicken + hominy are both cooked through + tender, about 90 minutes. While chicken + hominy cooks, prepare the chile puree.
- Tear the stem off each chile, tear down the side to open, remove the seeds and veins.
- Heat a skillet (preferably cast iron, but any skillet will work with the exception of non-stick coated skillets) over medium high heat until very hot but not smoking. Place the chiles in the dry skillet and toast until just fragrant and starting to brown.
- Turn the chiles to toast on the opposite side (work in batches if all the chiles will not fit in a single layer in your skillet). Transfer the toasted chiles to a bowl, top with just-boiled water to cover. Weigh the chiles down with a plate to keep them submerged. Allow the chiles to soak until they are softened. When the water has cooled enough to pull the chiles out by hand (about 15-20 minutes), remove the chiles from the water + place them in a blender. Reserve the soaking liquid.



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Directions, continued

- Add 1 cup of the soaking liquid to the blender. Puree until smooth (if needed, add additional chile soaking liquid until mixture blends into a thick but smooth paste). You should end up with about 2 cups of chile puree.
- Use tongs to carefully transfer the chicken to a bowl, set aside to cool.
- Add 1 cup of chile puree, diced onion, garlic, cumin, salt + pepper to the pot with the broth + hominy. Pull all the meat from the chicken (discard the bones + skin). Add the meat to the pot, stirring to combine everything.
- Simmer the pozole for another 10-15 minutes to allow the flavors to mingle. Serve with garnishes, allowing everyone to top their soup as they like!