



## Pozole

### Ingredients:

Serves: 6

- 2 Pounds of Pork Shoulder
- 5 Guajillo Chiles
- 5 Ancho Chiles
- 1 Bulb of Garlic - half whole cloves; half minced
- Salt to Taste
- A Pinch of Cumin
- ¼ Cup of Vegetable Oil
- 1 Large Onion - diced
- A Pinch of Dry Oregano
- 1 Big Can of Hominy
- Half Cabbage
- 2 Small Radishes
- 2 Limes
- A Small Bunch of Cilantro

## How to Make Pozole:

### Step 1: Make the Sauce

- Break off the stems from all the chiles, take out the seeds, and soak the chiles in hot water that can cover all the chiles.
- Once they're soft, pour the chiles and hot water into a blender with a little salt and a few whole cloves of garlic. Blend until smooth.
- Pass the chile sauce through a strainer and set this aside.

### Step 2: Prep the Meat

- Cut the pork into medium-size cubes and season with cumin.
- Heat up vegetable oil in a large cooking pot, and add the pork to brown it.
- Add ½ of the diced onion and the rest of the garlic (minced). Stir until the onion is translucent.
- Add the blended chile sauce, oregano and enough water to cover everything.
- Stir and cover. Turn heat to low and let the pot simmer (for about two hours or until the pork is tender).
- After the pork is ready, add the can of hominy into the pot and stir. Cover the pot and cook for one more hour.

### Step 3: Prep the Garnish

- Cut the cabbage into thin strips, cut the lime into four pieces, slice the radish, and chop up the cilantro.

### Step 4: Wrap up

- Before serving, chop up the cooked pork into smaller pieces and add back to the soup.
- Add garnish and serve.

### Tips to Waste Less Food!

1. Make a shopping list before you go.
2. Use leftover cabbage, cilantro, and lime to make pico de gallo.
3. Store whole onions in a paper bag outside the fridge.
4. Store cabbage loose in the fridge.
5. Store cilantro upright in a glass of water with a plastic bag over the top.