



**COOKING CLASSES**  
AT SUR LA TABLE

# **FROM-SCRATCH POZOLE ROJO**

WITH SUR LA TABLE CHEF

# Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet.

## Proteins

- 1 ½ pound boneless pork shoulder, cut into 1-inch pieces

## Produce

- 1 large yellow onion
- 5 garlic cloves
- 2 limes
- 1 bunch cilantro
- 1 bunch radishes
- 1 small head green cabbage
- 1 avocado

## Dairy

- 4 ounces Mexican crema (sour cream can be substituted)

## Pantry Items

- Kosher salt
- Freshly ground black pepper
- Vegetable oil

## Dry/Canned Goods

- 3 TBSP ancho or New Mexican chile powder
- 2 tsp ground cumin
- 2 tsp dried Mexican oregano
- 1 bay leaf
- 1, 15 ounce can fire roasted tomatoes
- 2 quarts low-sodium chicken broth
- 1, 29 ounce can hominy

# Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

## Cutlery

- Chef knife
- Cutting board

## Hand Tools/Gadgets

- Measuring cups and spoons
- Can opener
- Wooden spoon
- Ladle

## Cookware

- Dutch oven or large saucepan with lid

## Other

- Platter or bowls to serve garnish on
- Serving bowls

## **Pre-Class Mise en Place and Notes**

- Please gather all ingredients before class if you will be cooking along.
- Feel free to pre-measure ingredients, but it is not necessary.
- We encourage you to prep all your ingredients before class as it will allow you to have more time to listen and watch the instructor.

### **Pozole**

1. Wash and dry all produce
2. Cube pork shoulder

## POZOLE (BRAISED PORK AND HOMINY STEW)

**Yield:** 6 to 8 servings

Pozole means “hominy” and is a celebratory dish served throughout Mexico. There are endless variations of this traditional stew from the very basic to longer more elaborate preparations. This version falls somewhere in the middle, delicious and robust while still being relatively easy to prepare.

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### *Braised pork:*

*1 1/2 pounds boneless pork shoulder, trimmed of fat and cut into 1-inch pieces*  
*2 teaspoons kosher salt, plus more as needed*  
*1 teaspoon freshly ground black pepper*  
*1 tablespoon vegetable oil, plus more as needed*  
*1 large yellow onion, cut into 1/2 inch dice*  
*5 large cloves of garlic, thinly sliced*  
*3 tablespoons ancho or New Mexican chile powder*  
*2 teaspoons ground cumin*  
*2 teaspoons dried Mexican oregano*  
*1 bay leaf*  
*1 (15 ounce) can fire roasted tomatoes, not drained*  
*6 to 7 cups low-sodium chicken broth*  
*1 (29 ounce) can hominy, drained and rinsed*  
*1/2 cup chopped cilantro*

### *For serving:*

*2 medium limes, cut into wedges*  
*1/2 cup Mexican crema*  
*1 cup thinly sliced radish*  
*1 cup thinly sliced cabbage*  
*1 avocado, pitted and sliced*  
*8 corn tortillas, cut into strips, and baked until crispy*

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1. Season pork with salt and pepper. To a large saucepan or Dutch oven set over medium-high heat, add oil. When oil is shimmering, add pork and cook, stirring as needed, until browned deeply on all sides. Add onion and continue to cook until soft and translucent. Add garlic, chile powder, and cumin; cook until fragrant, about 1 minute. Add oregano, bay, tomatoes with juice, and enough broth to cover the pork; cover, bring to a boil, and reduce heat to a simmer. Cook until pork is fork tender, checking periodically and adding liquid as needed, about 30 minutes. Alternatively, follow the same procedure in a pressure cooker and pressure cook on high for 20 minutes.

2. Using a ladle, remove any fat or residue from the top of the cooking liquid. Add hominy and about 3 cups of broth or more as needed to adjust the consistency. Pozole should have a generous amount of spicy broth to accompany the chewy hominy and tender pork. Bring stew back to a boil and reduce heat to a simmer; cook for about 30 minutes or until flavors meld.

3. To serve: Add cilantro and taste and adjust seasonings with salt and pepper. Using a ladle, transfer the soup into serving bowls and serve garnished with lime wedges, crema, radish, cabbage, and tortilla strips.

***Recipe variations:***

Chicken thighs can be substituted for pork.