

## Pozole Rojo

Yield: 2 Gallons

Prep time: 1 hour

Total time: 3 hours

### Ingredients

#### For the Pozole

Hominy canned, drained and rinsed | 1 kg

Garlic, cut in half | 1 head

Large onion, cut in half | 1

Black peppercorns | 10

Pork shoulder, 1" diced | 1.2 kg

Pork bones | 700 g

Kosher salt | 6 TBSP

Fresh bay leaves | 10

Thyme sprig | 5

#### For the Red Sauce

Lard | 50 g

Guajillo Chiles, seeds, stems, and ribs removed | 5

Ancho Chiles, seeds, stems, and ribs removed | 5

Onion, skin removed & quartered | 1

Garlic | 3 cloves

Kosher salt | 1 TSP

Black peppercorns | 5

### Directions

#### Pozole:

1. This recipe is based on an iVario 2-S. Cook the pozole on Soup / without / 2 hours. When the iVario Pro prompts you to add the ingredients, add the garlic, onions, salt, peppercorns, pork shoulder and bones, bay leaves and sprigs of thyme to one side of the pan base. Use autofill to fill the water to the max amount (6.75 gallons). Follow the prompts on the iVario Pro and set aside Hominy for now.
2. When the pozole cooking time has finished, open the lid. The liquid should have boiled down by ½ or a bit more. You should be left with 2 ½ - 3 gallons of liquid. Remove the garlic, onion, peppercorn, pork shoulder, bones, bay leaves and the thyme. Keep the pork meat separate and shred. Add the hominy and red sauce to the pozole liquid and allow to cook 10 more minutes by adding time to the cook sequence. Season to taste!

#### Red Sauce:

1. In the other pan base of the iVario Pro 2-S, preheat Side dishes / pan-fry (or fry) / color 2 / 5 minutes. When the pan is preheated, place the lard, guajillos, anchos, onion, garlic, peppercorns, and salt in the pan and continually stir to brown the ingredients and make them fragrant. Once the 5 minutes is up, remove the ingredients and place them in a blender. Blend the sauce until smooth.

Serve the pozole in a deep bowl with the shredded pork on top. Garnish with sliced radishes, shredded romaine or cabbage, diced white onion, lime wedges, sour cream, tostadas, or dried oregano.

