

Chicken Pozole*

From page 214 of *Mothers of Pine Way*: “She began cooking dinner for everyone, simple fare, tortillas, some meat and chiles, and leftover pozole.”

Stock:

1 whole chicken
1 large onion, 2 carrots, 2 stalks celery chopped into large chunks

Wash chicken and place in a large stock pot. Add onion, carrots, and celery. Cover with water. Bring to boil. Lower flame to simmer approximately 3-4 hours until chicken meat falls from the bone.

Strain broth. Set aside. When cooled, remove chicken meat from bone. Set meat aside. Discard bones and vegetables.

Sauce:

1 tablespoon cooking oil
8 dried, whole, guajillo chiles, stems and seeds removed
2 cups water, heated to boiling

Heat oil over medium high heat in a large dutch oven. Place chiles in pot to lightly saute. Stir and press down as they roast, 2-3 minutes. Transfer to a large bowl. Set aside dutch oven with oil for later. Pour boiling water over chiles to soak and soften, approximately 10 minutes. Stir occasionally to ensure all chiles are getting soaked.

Pour into blender with ½ cup chopped onion, 3 cloves garlic. Blend until smooth. Place a strainer over the bowl and pour blended chiles through it. Stir and mash to strain out skins. Set aside. Discard what is left in the strainer.

Chicken Pozole Soup:

Cooked chicken	1 tablespoon dried oregano leaf
1 tablespoon cumin seeds, toasted and ground	2- 25 oz. cans white hominy, drained and rinsed
1 onion, chopped (1 cup)	Salt
4 cloves garlic, minced	Chile sauce
Chicken stock	

Brown cooked chicken in dutch oven with oil the chiles were browned in. Add ground cumin, stirring to blend. Add chopped onion and stir, cooking until browned. Add minced garlic and stir, cooking 1 minute. Pour chicken stock over meat mixture (approximately 6-8 cups liquid). Stir. Add oregano, hominy, and salt, to taste. Add 1 ½ cups strained chile sauce to soup and stir, saving the remainder for other recipes. Bring to boil and simmer. Cook approximately 20 minutes.

Serve with tortillas and toppings of shredded cabbage or lettuce, lime wedges, sliced radishes, diced avocado, cilantro, jalapeno slices, and sliced onion. For a more filling meal, serve with beans and rice. Serves 8-10 generously.

*Note: You can substitute chicken with pork. Use 1 pound raw cubed pork in place of cooked chicken in above recipe.